

Fleur de Provence with Ahi Tuna

(Provençal Vegetables)

Serves 4

- 20 oz. Ahi tuna cut in 4 logs
- 2 small zucchini
- 1 medium eggplant
- 3 medium tomatoes
- 1 TBS. fresh thyme leaves, chopped
- 1 TBS. fresh rosemary, chopped
- 5 TBS. olive oil

1. Preheat oven to 275°.
2. Slice all vegetables into ¼ inch thick disks.
3. Place rows of vegetables on sheet pan alternating the different types. (i.e., one row of zucchini, one row of squash, one row of tomatoes – like the stripes on the flag)
4. Sprinkle vegetables with half of the thyme, rosemary and olive oil. Season with salt and pepper.
5. Bake vegetables in oven for 2 hours. Remove and allow to cool.
6. Slice vegetables crosswise so that each slice contains all types of vegetables. Spread slices with black olive vinaigrette. (See below.) Roll up slices and invert. Separate layers like a flower.
7. Roll the tuna logs with the rest of the thyme and rosemary and olive oil. Sear on a hot grill and slice.

Black Olive Vinaigrette

Serves 4

- 1 TBS. black olives, pitted
- 2 TBS. olive oil

1. Combine pitted imported black olives in blender with just enough olive oil to help purée. The result should be a medium thick paste.