**🥘 Vegetable Timbale with Béarnaise Sauce**

*Rustic roasted vegetables layered and baked, served with a rich tarragon butter sauce*

**Serves: 4    Prep Time: 30 min    Cook Time: 45 min**

**🧄 Ingredients**

**For the Timbale**

* 1 medium **eggplant**, sliced into 1/4" rounds
* 2 medium **zucchini**, sliced into 1/4" rounds
* 2 medium **tomatoes**, sliced
* 1 large **portobello mushroom**, sliced
* 1 small **onion**, thinly sliced
* 2 cloves **garlic**, minced
* 1/2 cup **grated Cantal**, **Comté**, or Gruyère cheese
* 1/2 cup **herbed breadcrumbs** (or plain + chopped herbs)
* Olive oil
* Salt & black pepper
* Fresh thyme or rosemary (optional)

**For the Béarnaise Sauce**

* 2 tbsp **white wine vinegar**
* 2 tbsp **dry white wine**
* 1 small **shallot**, finely minced
* 2 sprigs **tarragon** (fresh), chopped
* 2 egg **yolks**
* 6 tbsp **unsalted butter**, melted and warm
* Salt & pepper, to taste
* Optional: a pinch of cayenne or lemon juice

**🍳 Instructions**

**1. Prepare the Vegetables**

* Preheat oven to 400°F (200°C).
* Salt the eggplant slices and let them sit for 10 min. Pat dry.
* Toss all sliced vegetables (except tomato) with olive oil, garlic, salt, and pepper. Roast on a baking sheet for 20 minutes until soft and lightly browned.

**2. Assemble the Timbale**

* In a greased baking dish or individual ramekins, layer: eggplant → zucchini → mushroom → tomato → onion → sprinkle of cheese & breadcrumbs.
* Repeat layers as needed. Top with extra breadcrumbs and a drizzle of olive oil.
* Bake for 20–25 minutes until bubbling and golden on top.

**3. Make the Béarnaise Sauce**

* In a small saucepan, simmer vinegar, wine, shallot, and half the tarragon until reduced to 1 tbsp liquid. Cool slightly.
* In a bowl over gently simmering water (double boiler), whisk in the egg yolks. Gradually whisk in the melted butter until thickened.
* Stir in remaining tarragon. Season to taste with salt, pepper, and a squeeze of lemon if needed.

**4. Serve**

* Plate the timbale and spoon over béarnaise sauce, or serve it alongside.

**🥔 Pommes Sarladaises (Sarlat-style Potatoes)**

*Crispy, garlicky potatoes from the heart of Southwest France*

**Serves: 4    Prep Time: 10 min    Cook Time: 25 min**

**🧄 Ingredients**

* 2 lbs **waxy potatoes** (Yukon Gold or fingerlings), peeled and sliced 1/4" thick
* 3–4 tbsp **duck fat**, **butter**, or **olive oil**
* 2–3 cloves **garlic**, finely chopped
* Salt & black pepper
* Optional: chopped **parsley** for garnish

**🍳 Instructions**

1. **Precook the Potatoes**
   * Parboil the potato slices in salted water for 5 minutes. Drain and let steam dry.
2. **Sauté**
   * In a wide skillet, heat fat over medium-high heat.
   * Add potatoes in a single layer if possible. Cook undisturbed until the bottoms are golden, then flip or stir gently.
   * Continue sautéing for 15–20 minutes, adding garlic during the last 5 minutes.
3. **Season & Serve**
   * Season generously with salt and pepper.
   * Garnish with chopped parsley if desired. Serve hot and crispy.