

The logo for Tante Marie's Cooking School is enclosed in a decorative, double-lined rectangular border with rounded corners and a small notch at the top center. The text "Tante Marie's Cooking School" is written in a classic serif font within the border.

Tante Marie's Vegetable Charlotte

Ingredients

1 lb. green beans, ends trimmed
2 to 3 large carrots, cut to resemble the beans
2 crookneck squash, cut in 1/4-inch circles
2 to 3 zucchini, cut in 1/4-inch circles
1/4 cup fresh peas
1/2 cup Brussel sprouts, halved
1/2 cauliflower, cut into 1/2-inch florets
3 lbs. Yukon gold or Yellow Finn potatoes
1/2 cup butter
1/2 cup heavy cream
coarse salt and freshly ground black pepper

Instructions

Heat one or more pots of boiling, salted water. Blanche each vegetable separately until tender when pierced with fork. Drain and refresh under cold running water.

Place the potatoes in another large pot, cover generously with cold water, add 1 Tbs. salt, and bring to a boil. Cook until tender when pierced with a fork. Drain and shake in the colander to evaporate any excess liquid. Pass through a potato ricer into a large bowl, add half the butter, the cream and salt and pepper to taste.

To assemble, butter generously the bottom and sides of a 2-qt. souffle dish. Around the outside edge of the bottom of the dish, arrange the peas to make a circular border. Inside that make a circle of overlapping slices of squash, then a circle of zucchini. The entire bottom of the dish should be covered. Stand alternate slices of green beans and carrots upright on the peas, leaning against the sides of the dish. With a spatula, spread a thick layer of mashed potatoes over the bottom and covering the sides. Trim the ends of the carrots and beans with scissors so they are even with the top of the dish. Place a circle of brussel sprouts around the mold on top of the potatoes, fill the center with cauliflower florets. Cover with the remaining mashed potatoes, on top of this place rings of the remaining squash and zucchini. Dot with remaining butter. Place in a preheated 350 degree oven and bake for 20 minutes. Unmold onto a warm serving dish.

Serves 6 to 8.