

Roasted Peppers and Tomatoes Baked with Herbs and Capers | SERVES 4 TO 6

With its silky texture and summery fragrance, this is one of the most pleasurable dishes to make. The short baking melds everything together, transforms the flavors, and yields juices so delicious they invite dunking. This is served cold as a little salad, but it also makes a great filling for a sandwich or frittata.

4 big bell peppers, red, orange, and yellow
1 large beefsteak-type tomato or 1¼ pounds other ripe tomatoes
2 smaller yellow tomatoes
6 flat-leaf parsley sprigs
1 tablespoon marjoram or 12 large basil leaves
1 plump garlic clove
2 tablespoons capers, rinsed
12 Niçoise olives, pitted
3 tablespoons olive oil, plus extra for the dish
sea salt and freshly ground pepper

1. Roast the peppers until charred (see page 390). Drop them into a bowl, cover, and set them aside while you prepare everything else. Then wipe off the blackened skin, pull out the seeds, and core and cut into wide strips. Trim off any ragged ends and set them aside for another use.
2. Score the ends of the tomatoes, then drop them into boiling water for 10 seconds. Remove the skins, halve them crosswise, and gently squeeze out the seeds. Cut the walls into wide pieces. Reserve the cores for a soup or sauce.
3. Pluck the leaves off the parsley stems. You should have about ½ cup. Chop them finely with the marjoram and garlic, then put in a bowl with the capers, olives, and the olive oil. Season with ¾ teaspoon salt and some pepper.
4. Preheat the oven to 400°F. Lightly oil a small gratin dish. Add the tomatoes, peppers, and sauce and gently toss with your hands. Season with pepper.
5. Cover and bake for 20 minutes. Let cool before serving.