**Goat's cheese and roast vegetable pan bagnat**

Serves 4

* 3 peppers – red, yellow and green, roughly chopped
* 1 large red onion, cut into wedges
* 1 courgette, sliced
* 2 tbsp extra-virgin olive oil
* 2–3 tsp balsamic vinegar
* 1 tsp dried oregano
* black pepper
* 2 x half ciabatta loaves
* 100g goat's cheese
* 2 tomatoes, sliced
* handful fresh basil
1. Preheat the oven to 200°C/gas 5. Place the peppers, onion and courgette onto a lightly oiled baking sheet, and roast in the oven for 20 minutes, turning a couple of times until starting to brown at the edges.
2. Let the vegetables cool for 5 minutes. Add the olive oil and balsamic vinegar, sprinkle with oregano, season with black pepper and mix gently. Divide the vegetables into 2 equal portions.
3. Slice each loaf lengthways to create 3 horizontal slices. Place half of one portion of vegetables on the bottom slice of bread, then op with goat's cheese.
4. Add the middle slice of bread, then add the second layer of vegetables, 1 sliced tomato and some of the basil, and top with the final slide of bread. Repeat with the second loaf.
5. Wrap each loaf tightly in greaseproof paper, twisting the ends, then wrap tightly in cling film. Put the loaves in the refrigerator, topped with a plate or oven tray and place some weights on top, eg tins of beans. Leave for at least 2 hours, or overnight, so that all the juices permeate the bread.