

HOW TO MAKE

Ratatouille

Shopping list

- 1 lb zucchinis
- 2 small eggplants
- 2 red bell peppers
- 4 tomatoes
- 1 onion
- Olive oil
- 2 cloves of garlic
- 1 bay leave
- 1 branch of thyme
- 2 table spoons balsamic vinegar
- 1 table spoon brown sugar

Step

What to do

What you need (serves 6)

Marguerite's tip

1

Wash the tomatoes. Cube them.
Wash the zucchinis, cube them.
Wash the eggplants, cube them.
Wash, seed and slice the bell peppers.
Peel and chop the onion and the garlic.

- 1 lb zucchinis
- 2 small eggplants
- 2 red bell peppers
- 4 tomatoes
- 1 onion
- 2 cloves of garlic

« If needed the tomatoes can be peeled»

2

In a sauté pan sear one by one the zucchinis, the bell peppers and the eggplants, adding oil for each batch. Set aside.

- Olive oil

3

In the sauté pan heat more olive oil and cook the onion and the garlic in it until the onion becomes transparent. Add the seared vegetables, the tomatoes and the herbs.
Cook on slow/medium for 20 minutes.

- Olive oil
- 1 bay leave
- 1 branch of thyme

4

Melt the sugar in the vinegar and add to the vegetables after having removed them from the stove.

- 2 table spoons balsamic vinegar
- 1 table spoon brown sugar