

Ratatouille

Ratatouille is a vegetable dish that originally came from Nice, a city in Southern France. It is usually served as a side dish, but is also delicious in combination with pasta. Here on the picture I served it with polenta and pork medallions.

Preparation time: **30 min** + Cooking time: **1h** = **Total time: 1h 30 min**

Ingredients

- 3 onions
- 2 cloves of garlic, halved
- 2 bell peppers
- 1 eggplant
- 2 zucchinis
- 3 tomatoes (fresh)
- 2 cans tomato pulp
- 4 ts. olive oil (other oils can be used too)
- 2 branches rosemary
- 2 branches thyme



Note that the pieces of the vegetables should all have more or less the same size, so everything will be soft-boiled at the same time. The dimensions of the pieces should be approximately 2cm x 2cm.

Simple Steps to Succeed:

1. Give 1 ts. of olive oil in a frying pan. Add the onions and the garlic - braise it lightly. Transfer the onion-garlic mixture to a big pot and let it cook on low heat.
2. Do the same procedure (step 1) with the bell pepper, the eggplant and the zucchini individually.
3. When everything is roasted nicely, add tomatoes and herbs (the herbs are usually added as a whole and it can be removed later on) in the big pot.
4. Let everything cook on low heat with the lid on for about 40 minutes.
5. Remove the lid and let it cook for another 20 minutes.

The recipe works as a side dish for polenta, mashed potatoes or rice. It can also be used as a sauce for pasta.