

RATATOUILLE

Ratatouille is one of the most famous mixed vegetable dishes. To every household its own recipe and to each recipe its particular taste...

The old tradition demands that one cooks each vegetable separately; and truly this is the secret of the dish!

Courgettes: 2 lbs (1kg)
Aubergines: 3 lbs (1.5kg)
Tomatoes: 3 lbs (1.5kg)
Sweet peppers: 2 lbs (1kg)
Onions: 1 lb (500gr)
Garlic: 3 cloves
Salt, pepper, thyme, bay, olive oil.



Cook the peeled vegetables (tomatoes pressed and seeded) separately for 30minutes in olive oil.

Gather the cooked vegetables together. Add the garlic, salt and pepper and cook for another 30mn.

Delicious, whether hot or cold! You could break eggs into it to make a more substantial dish...

