



RATATOUILLE

INGREDIENTS

Oil

2 large aubergines

2 red peppers

1 onion, finely slice

3 cloves garlic, chop

4 courgettes, slice

sprig thyme and a

couple of bay leaves

salt and pepper

1 x 400g tin plum

tomatoes or 450g

fresh tomatoes, skin,

deseed + chop

Handful fresh basil

METHOD

1 Pre-heat the oven to 200°C

Slice the aubergines into discs, brush with olive oil and put on baking paper on a baking sheet.

2 Roast for 15-20min until tender. Meanwhile put the red peppers on a baking sheet in the oven and turn them every time a side 'burns'.

3 Once they are cooked put the peppers into a plastic bag for 20min until they are cool enough to hold. This helps the skin come off the flesh. Peel the skin off, take the core and seeds out and cut the pepper into strips.

4 Heat a saucepan and cook the onion and garlic gently in a little olive oil until softened. Add the courgettes, thyme, bay leaves and black pepper and a little more oil if necessary. When the courgettes have begun to soften, add the tomatoes and bring to a bubble before adding the aubergines and red peppers. Stew everything gently for a further 5-10min. Check the seasoning and leave to cool. Ratatouille is best eaten warm or cold rather than hot. Scatter the torn basil leaves over the top before serving. Serve with crusty bread.