

RATATOUILLE



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INGREDIENTS

- 2 onions
- 2 courgettes
- 2 aubergines
- 1 green pepper
- 1 red pepper
- 1pk cherry tomatoes (150g)
- 6 garlic cloves
- Fresh basil, thyme, rosemary, parsley and bay leaf
- Olive oil
- Salt and pepper

METHOD

Chop the vegetables • Brown the onions in hot olive oil • Place the vegetables in a deep pan in the following order, with a 5-minute gap between each: peppers, courgettes, aubergines, garlic cloves and end with the tomatoes • Add the basil, thyme, rosemary, parsley, bay leaf and the salt and pepper • Steam for about 15 minutes (or more, to your taste), stirring from time to time