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# RATATOUILLE



STUDIO 74



# Ratatouille Recipe

This baked ratatouille recipe is easy to make and fun to arrange into colourful stripes before cooking. If you like, you can add a little bit of grated cheese to the bake for the last 15 minutes of cooking or sprinkle with some capers or olives when it comes out of the oven.

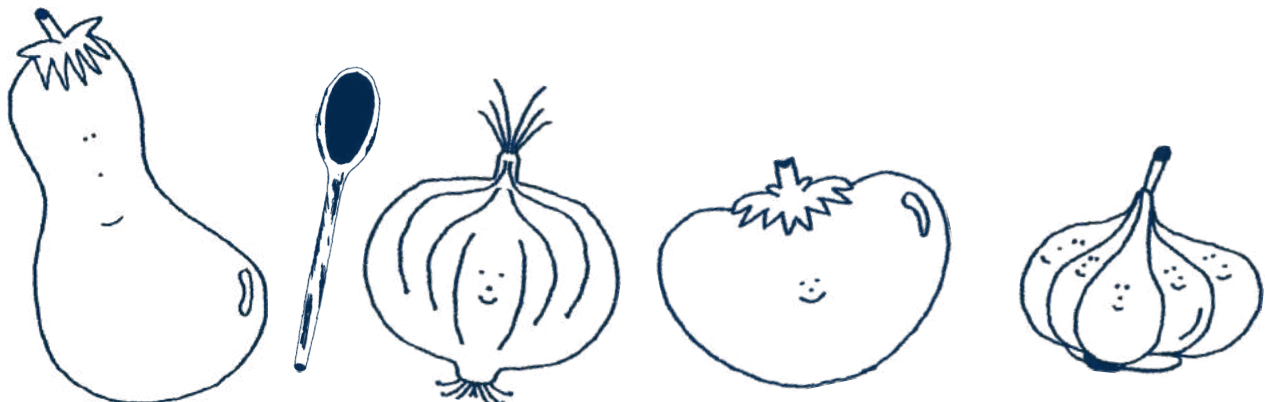


Serves 4-6

3 tbsp olive oil  
1 x 400g tinn chopped tomatoes  
3 garlic cloves, peeled and roughly  
chopped  
1 tbsp tomato paste  
2 tsp dried herbs de Provence or  
Oregano

1 tsp balsamic vinegar  
Salt and pepper  
2 medium courgettes  
4-5 large plum or vine tomatoes  
1 large red onion  
1 medium aubergines

1. Put one tablespoon of olive oil into a blender with the chopped tomatoes, garlic, tomato paste, herbs and vinegar.
- Blend to a rough paste that looks similar to pasta sauce. Add a little bit of salt and pepper to taste.
2. Pour the sauce into the bottom of a baking dish.
3. Slice the courgette, tomato, onion and aubergine into thin disks. Depending on how big the aubergine is, you can cut the aubergine disks into halves or quarters so that they are a similar size to the courgette and tomato slices. Cut the onion disks into quarters too.
4. Preheat the oven to 200C/fan 180C/Gas mark 4.
5. Now arrange the disks of vegetables on top of the tomato sauce alternating between the different ingredients so you get nice stripes. Press the vegetables down into the sauce.
6. Drizzle over the rest of the olive oil, add a little bit of salt and pepper and bake for around an hour and a half. Turn the dish around halfway through cooking so that everything bakes evenly.  
It's ready when the vegetables are soft and a little crispy on top and the sauce has reduced down and thickened a bit so it isn't watery.
7. Serve with some nice bread.



# Dream restaurant menu

If you had your own restaurant, what would you put on the menu?

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**DREAM MENU**

Starter

Main Course

Dessert



# Colouring!

