Pomì
O Così. O Pomì.

Ratatouille

Preparation time: 20 min
Difficulty: Easy

Ingredients

- Aubergines: 2
- Basil: to garnish
- Chopped pepper: 1
- Garlic cloves finely chopped: 2
- Green courgettes: 2
- Mozzarella or parmesan cheese: 200 g
- Olive oil: 4 tbsp
- Red onion diced: 1
- Red peppers: 2
- Salt, pepper, thyme, rosemary: q.b.
- Yellow courgette: 1
- Yellow pepper: 1

Preparation

1. Heat 2 tbsp oil in a saucepan and sauté the onions briefly until translucent. Add the garlic and chilli and continue to sauté. Add the tomato pulp, season with salt, pepper, rosemary and thyme and cook for 15 minutes.
2. Preheat the oven to 200 degrees.
3. Slice the peppers, aubergines and courgettes thinly.
4. Pour the tomato sauce into a baking dish and layer the vegetables alternately in a spiral. Grate the cheese over the top and spread 2 tbsp olive oil on top.
5. Bake the ratatouille in the oven for about 30 minutes until the vegetables are cooked. Garnish with basil.

For this recipe we used:

Chopped Tomatoes 500 gr