



# Caponata

Opskrift af V-ZUG Ltd



Tilberedning  
Tilberedningstid  
Portioner 4

## Preparation

---

- 2 aubergines
- 1 courgette
- 1 fennel
- 6 pascal celery stalks
- 400 g plum tomatoes

### **(For)varm ovnrummet til 160°C i Varmluft fugtig**

Wash and dice the vegetables. Put the aubergine in the bottom of the porcelain dish. Scatter over the courgette, fennel and celery. Layer the plum tomatoes over the vegetables. Put the porcelain dish on to the wire shelf in the preheated cooking space. Cook.

### **Sæt retten ind**

**Varmluft fugtig 160°C i 45 Min.**

- 100 g raisins
- 50 g pine nuts
- 3 sprigs of basil
- 3 tbsp Balsamic vinegar, white
- 5 tbsp olive oil
- Salt
- Pepper

Soak the raisins in warm water. Toast the pine nuts and set to one aside. Chop the basil. When the vegetables are done, add the raisins, pine nuts and basil to the vegetables and stir everything together well.

Drizzle over the olive oil and balsamic vinegar, season with salt and pepper and stir in gently.





## Tilbehør

---

Porcelain dish 1/2 GN, depth 65 mm

Wire shelf

