Ratatouille

Recipe by V-ZUG Ltd.



Preparation
Cooking time
Portions 4

Preparation

1 aubergine, about 400 g

2 courgettes

1 sweet pepper, red

1 sweet pepper, green

2 onions

2 tomatoes

2 cloves of garlic

5 g herbes de Provence

1 tin of peeled plum tomatoes, diced, about 400 g

Salt

Pepper

(Pre-)heat cooking space to 160 °C with Hot air humid

Wash and dice the vegetables (keep them separate). Peel and dice the onions. Crush and peel the garlic.

Put the vegetables into the porcelain dish in the following order: aubergine, courgette, sweet pepper, onion, garlic and tomato. Top with the plum tomatoes, sprinkle over the herbes de Provence and season with salt and pepper. Put the porcelain dish on the wire shelf in the preheated cooking space. Cook.

100 ml olive oil, extra virgin

Put the food in

Hot air humid 160 °C for 45 Mins

When cooked, mix the ratatouille well with a spoon. Add the olive oil, stirring constantly.

Tips

Ratatouille tastes even better the next day when reheated with «RegenerateOmatic humid»

Accessories

Porcelain dish ⅔ GN, depth 65 mm

Wire shelf

Additional information

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