



RATATOUILLE WITH A TWIST

INGREDIENTS

Serves 2

- 2 small onions, sliced
- 2 celery stalks, peeled and sliced
- 1 zucchini, cut into cubes
- 2 aubergines, cut into large cubes
- 3 tbsp olive oil
- Salt and pepper to season
- 2 cloves garlic, sliced
- 1 oz (30 g) capers
- 3.5 oz (100 g) black olives
- 400 ml canned chopped tomatoes
- 1 tbsp sugar
- 1 tbsp red wine vinegar
- 2 tbsp sultanas (raisins)
- 2 tbsp pine nuts (For decoration)
- Handful of basil leaves, to garnish

MISE EN PLACE

Prepare and cut the ingredients. Cut the aubergine last, just before you're ready to start cooking to avoid it browning.

METHOD

In a large sauté pan, heat the oil and sear the aubergines for 5 minutes, stirring occasionally, then set them aside.

In the same pan, add the onions and celery with a little oil and cook for up to five minutes without too much browning. Set aside.

Sauté the zucchinis with a little salt for 2-3 minutes, then set them aside.

Return the onions, celery, and aubergines (but not the zucchinis yet) back to the pan and mix them together with a wooden spoon. Add the capers, olives, diced tomatoes, sugar, and vinegar and bring to a boil. As soon as it boils, adjust the heat to low and add the garlic.

Moisten the ingredients with a little water and leave to cook over low heat for 40 minutes, partially covered.

When done, gently stir in the sultanas and the zucchinis and cook for a further 15 minutes.

To finish this ratatouille with a twist, top it with pine nuts and serve in bowls with a sprinkle of basil leaves.