

RATATOUILLE



Preparation : 35 m - **Resting :** - - **Cooking :** 1 hr - **Equipment :** -

Ingredients : 6

- 3/4 lb zucchinis - 2 onions - 2 peppers - fresh bay leaves and thyme - salt, pepper - 1 Â½ lb tomatoes - 2 eggplants - 3 garlic cloves - olive oil

1. Wash the vegetables. Slice the onions, zucchinis, eggplants, tomatoes and deseeded peppers separately, using the 4-mm slicing disc. Peel the garlic.
2. In a large pan, brown the onions, garlic (halved) and peppers in a little olive oil.
3. Remove them, and fry the zucchinis and eggplants. Set aside.
4. Add the tomatoes and cook for 10 minutes. Put all the other vegetables back in the pan. Season and add the herbs. Stir frequently with a wooden spoon.
5. Simmer without a lid for 40 minutes.

Compact 3200 XL ■

CS 4200 XL ■

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