

## Ratatouille



**L** 58:00

**This recipe is available for:**

- Convotherm maxx

**Accessories:**

- 1/1 GN Granite enamelled tray, 60 mm deep, 3013030

PROFILE

- Chilled 4°C
- 10 Portions
- From Raw

Convection  
00:07 | -

**Stage 1**  
220 °C

**Stage 2**  
message step: add rest of ingrediants  
-20 °C

Convection  
58:00 | -

**Stage 3**  
180 °C

Convection  
00:05 | -

RECIPE

### Ingredients

200 g	Green Peppers
200 g	Red Peppers
200 g	Yellow Peppers
200 g	Zucchini
200 g	Eggplants
100 g	Onions
500 g	Diced tomatoes
2 tbs	Tomato paste
1 pcs	Garlic glove
50 g	Olive oil
1 pcs	Thyme, rosemary, oregano Branch
1 pinch	Salt, Pepper
20 g	Balsamic vinegar

### 1. Food Preparation

Cut the vegetables into cubes and mix them with the olive oil. Dice the tomatoes and finely chop the garlic.

### 2. Cooking Instruction

Put the vegetables in a granite enamelled tray and cook as indicated. After the first step, add the fresh diced tomatoes, the chopped garlic, the herbs and tomato paste. Then start the second step.

### 3. Food Serving Instruction

With a little balsamic vinegar the dish gets a fresh sweet and sour note. Mix well and season to taste, garnish with fresh herbs if desired.