

## Ratatouille



53:58

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

Convection  
 53:58 | -

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

Convection  
 00:05 | -

**Stage 3**  
180 °C

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.

Note: Information emanates from Convotherm after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to service.