

Ratatouille



30:05

This recipe is available for:

- Convotherm 4
- Convotherm maxx pro

Accessories:

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

P R O F I L E

- Chilled 4°C
- 10 Portions
- From Raw

Convection
 00:07 | -

Stage 1
220 °C

Convection
 30:05 | -

Stage 2
message step: add rest of ingrediants
-18 °C

Convection
 00:05 | -

Stage 3
180 °C

R E C I P E

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.

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