



Ratatouille with parmesan crisps

Serves 24 tastes

Source: foodnetwork.com



Ingredients

1/4 cup olive oil
1 large onion, diced
2 cloves garlic, chopped
2 cups diced eggplant, skin on
1/2 teaspoon fresh thyme leaves
1 large capsicum, diced (red or green)
1 zucchini, diced
2 large tomatoes, diced
2 tablespoon torn basil leaves
1 tablespoon chopped parsley
Salt and freshly ground pepper
Parmesan crisps
½ cup grated parmesan cheese

Equipment

Chopping boards
Knives
Measuring cups
1 large non-stick frypan
Colander

Baking tray lined with baking paper

What to do:

Ratatouille

- Set the large fry pan over medium heat and add the olive oil.
- Once hot, add the onions and garlic to the pan. Cook the onions, stirring occasionally, until they are wilted and lightly caramelized, about 5 to 7 minutes.
- Add the eggplant and thyme to the pan and continue to cook, stirring occasionally, until the eggplant is partially cooked, about 5 minutes.
- Add the capsicum and zucchini, and continue to cook for an additional 5 minutes.
- Add the tomatoes, basil, parsley, and salt and pepper, to taste, and cook for a final 5 - 10 minutes.

- Serve either hot or at room temperature, topped with a parmesan crisp

Parmesan crisps

- Pre heat oven to 180 degrees
- Grate parmesan cheese
- Pour a heaped tablespoon of Parmesan onto a baking paper lined baking tray and lightly pat down.
- Repeat with the remaining parmesan, spacing the spoonfuls about a 2cm apart.
- Bake for 3 to 5 minutes or until golden and crisp, cool