

Ratatouille

Serves 4

Hands-on Time 30 minutes

Cooking Time 1 hour 25 minutes

Ingredients

- 1 onion
- 1 red pepper
- 1 yellow pepper
- 3 garlic cloves
- 60-80ml olive oil (plus extra for cooking)
- 1 x 400g tin chopped tomatoes
- 1 aubergine
- 2 courgettes
- 4 large tomatoes
- Fine salt
- 1/2 bunch basil
- 1/2 bunch parsley
- 12 sprigs thyme

Equipment

- Knife
- Chopping board
- Frying pan
- Spatula
- Serrated knife
- Bowl
- Spoon
- Baking parchment
- Scissors
- Deep-sided oven-proof dish (approx. 30cm wide)

Method

1. Prepare the base sauce

- Peel and dice the onion. Deseed and dice the peppers. Finely dice the garlic.
- Heat a glug of olive oil in a frying pan over medium heat. Add the onion and cook for 8 minutes, stirring regularly, until soft.
- Add the diced peppers and cook for another 8 minutes, stirring occasionally.
- Add the garlic and cook for 1 minute, then stir in the tinned tomatoes. Cook for 8 minutes, stirring occasionally. Remove from heat and set aside.

2. Prepare the vegetables

- Preheat the oven to 180°C/160°C (fan)/350°F/Gas Mark 4.
- Slice the aubergine, courgettes, and fresh tomatoes into 5mm-thick discs. Sprinkle with fine salt.

3. Make the herby oil

- Finely chop the basil, parsley, and thyme leaves.
- Mix the herbs with 60ml olive oil in a bowl. Add more oil if needed—it should be wet but not floating in oil.

4. Assemble the ratatouille

- Spread the tomato and pepper mixture evenly over the bottom of the oven-proof dish.

- Arrange the sliced aubergine, courgettes, and tomatoes vertically around the dish, alternating between vegetables.
- Drizzle half of the herby oil over the top.
- Cover the dish with a piece of baking parchment.

5. Bake the ratatouille

- Bake on the middle shelf for 60 minutes.
- Remove from the oven and let it sit for at least 5 minutes. Discard the parchment.

6. Serve

- Drizzle the remaining herby oil over the ratatouille before serving.

Tips

- For a twist, add a pinch of chilli flakes to the herby oil.
- Serve with crusty bread or as a side to grilled meat or fish.

Enjoy!