

Classic Ratatouille

Prepared by
Michelin Star chef ^{M A R C}
FOSH

SERVES 4-6

2 large aubergines, diced

4 small courgettes, diced

2 peppers, red or yellow,
diced

**5 large ripe plum
tomatoes**, chopped

200g cherry tomatoes,
halved

5 tbsp olive oil

Basil, a small bunch

Oregano, a pinch

1 stalk of fresh thyme

1 medium onion, peeled
and diced

3 garlic cloves, peeled
and crushed

1 tbsp red wine vinegar

1 tsp sugar

Seasoning

Ratatouille is a French Provençal dish, originating in Nice, and sometimes referred to as ratatouille niçoise. Sun drenched, Mediterranean vegetables such as aubergines, courgettes, peppers and tomatoes cooked with olive oil and garlic...I mean, what's not to like?

Ratatouille is perfect served just as a side dish for grilled lamb or baked fish, but a generous serving, either hot or cold, makes a superb lunch with nothing but a crisp baguette and perhaps a small green salad for company. For some added flavour, you could add capers, black olives, or a little anchovy. You could also sprinkle the top of each serving with crumbled goat's cheese or grated Parmesan.

1. Heat the olive oil a large saucepan.
2. Add the chopped onions and crushed garlic and soften slightly for 1 minute over a gentle heat.
3. Add the chopped peppers, aubergines, courgettes, and tomato puree and mix well.
4. Add the chopped plum tomatoes, vinegar, sugar, oregano, and thyme.
5. Season with salt and pepper and cook slowly over gentle flame for 30-35 minutes until soft and tender.
6. Stir gently and add the cherry tomatoes and a handful of torn basil leaves.
7. Season to taste and serve.

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