

Vegetable Ratatouille

Enjoy with Levantine Hill Colleen's Paddock Pinot Noir

Serves 4

Chef's Notes

If you're looking for an easy one pot wonder that impresses, look no further than this classic family recipe from our chef. With the rich flavours of tomato and brightness of lemon juice, balsamic and basil, this combination will highlight the nuances of this medium-bodied yet voluminous Pinot Noir.

Ingredients

- 6 cloves of garlic
- 2 red onions
- 2 eggplants
- 2 yellow capsicums
- 1 red capsicum
- 6 ripe tomatoes
- 2 zucchinis
- 1 bunch fresh basil
- 1 sprig fresh thyme
- 400g tin plum tomatoes
- 1 Tbsp balsamic vinegar
- 1/2 lemon
- Extra virgin olive oil

Method:

1. Prepare all your ingredients before you start – peel and cut the onions into wedges, then peel and finely slice the garlic. Cut the eggplants and zucchinis into 2cm cubes, deseed the capsicums and chop into 2.5cm chunks. Roughly chop the tomatoes. Pick the basil leaves and set aside, then finely slice the basil stalks.
2. Heat 2 tablespoons of oil in a large casserole pan or saucepan over a medium heat. Add the chopped eggplants, zucchinis and capsicums (you may need to do this in batches so as not to overcrowd the pan) and fry for around 5 minutes, or until golden and softened, but not cooked through. Spoon the cooked vegetables into a large bowl.
3. To the pan, add the onion, garlic, basil stalks and thyme leaves with another drizzle of oil, if needed. Fry for 10 to 15 minutes, or until softened and golden.
4. Return the cooked veg to the pan and stir in the fresh and tinned tomatoes, the balsamic vinegar and a good pinch of sea salt and black pepper.
5. Mix well, breaking up the tomatoes with the back of a spoon. Cover the pan and simmer over a low heat for 30 to 35 minutes, or until reduced, sticky and sweet.

To Finish:

The ratatouille can be served with lamb loin chops, lightly marinated in dried oregano and lemon zest and cooked on the barbeque. Alternatively, serve with steamed rice for a vegetarian meal. Tear in the basil leaves, finely grate in the lemon zest and adjust the seasoning, if needed.