

Ratatouille

Ratatouille, a renowned classic, is a vegetable stew hailing from the south of France. While its roots are rustic, this version adds a touch of sophistication by artfully layering the vegetables, creating a stunning culinary masterpiece. It's a beautiful homage to a timeless classic.



Ingredients

- 1 yellow onion
- 1 bell pepper
- 2 cloves garlic
- 1/4 cup + 2 tbsp olive oil
- Balinese Truffle Salt, to taste
- 2 oz Brown Butter Truffle Honey
- 2 oz sherry vinegar
- 2 zucchini
- 2 goldbar squash
- 1 Japanese eggplant
- 2–3 Roma tomatoes
- 3 sprigs thyme
- 1/2 bunch basil
- 1 lemon

Culinary Skills

- Knife skills
- Roasting vegetables
- Sautéing vegetables

Directions

- 1 Preheat the oven to 325°F. Peel and medium dice the onion. Medium dice the red bell pepper and slice the garlic. Heat 2 tablespoons of olive oil in a large sauté pan over medium heat.
- 2 Add the onion, red pepper, and garlic to the sauté pan along with a large pinch of Balinese Truffle Salt. Stew the vegetables, stirring occasionally, for 8–10 minutes or until soft and translucent.
- 3 Add the honey and sherry vinegar to the stewed vegetables and cook on medium high heat until a gastrique forms (when there is almost no liquid left). Remove from the heat and transfer the mixture to the cast iron pan or cake pan.
- 4 Using a mandoline or sharp knife, slice the zucchini, squash, eggplant, and tomatoes into 1/8-inch thick slices. Chop the thyme and chiffonade the basil. Shingle the sliced vegetables on top of the stewed vegetables in the cast iron pan.
- 5 Mix the chopped thyme with 1/4 cup of olive oil and brush some oil on top of the sliced vegetables. Sprinkle with Balinese Truffle Salt, cover the pan with foil, and place into the oven to cook for about 1 hour.
- 6 Remove the ratatouille from the oven, brush it again with the olive oil and chopped thyme, and plate it attractively topped with chiffonade basil and lemon wedges.