

Ratatouille 2

Henri's version

Serves 2-3

- 1 eggplant, sliced medium to thin (not cubed)
- 2 zucchinis (1 yellow and 1 green), thinly sliced
- 4 ripe tomatoes, sliced
- ½ red onion, diced or sliced
- Kosher salt and pepper
- 2 garlic cloves minced
- 2 tablespoons chopped fresh parsley
- 2 tablespoons chopped fresh basil (optional)
- 1 tablespoon minced fresh thyme



Photography Henri T. de Hahn

1. Set cut eggplant in colander and salt generously. Let stand for an hour over a dish or the sink. This will allow the eggplant to get rid of excess moisture.
2. Line rimmed baking sheet with two layers of tinfoil.
3. Mix all ingredients in a bowl and set on the baking sheet, keeping some of the herbs to sprinkle over the finished dish
4. Bake in the preheated oven at 500 degrees F, for 30-45 minutes and tossing occasionally, gently so the vegetables do not break. The dish is done when the vegetables are al dente and the skin of each vegetable is slightly charred.
5. Remove from oven and plate the ratatouille by using a round mold to give it a geometrical form.
6. Sprinkle with parsley, basil or thyme. Season with salt and pepper to taste, and serve. Ratatouille can be refrigerated for up to 3 days.

NOTE: This dish is a wonderful accompaniment with Indian Coconut Curry shrimp or chicken