

## **Ratatouille**

For 6

500 grams (1 lb) eggplant  
500 grams (1 lb) zucchini  
1 kg (2 lbs) tomatoes  
1 red or yellow pepper  
1 green pepper  
1 handful of black olives  
2 garlic cloves  
2 onions  
1 bunch of basil  
1 bay leaf  
1 branch of thyme  
¼ cup of olive oil  
Salt, pepper



Peel, seed and quarter the tomatoes.

Cut the zucchini and eggplant in large cubes.

Seed and remove the inner veins of the peppers, slice in lengths.

In a large saucepan, pour in the olive oil and sauté the chopped onions.

When they begin to color, add the eggplant, zucchini, then the peppers, tomatoes, bay leaf, thyme, the crushed garlic, salt and pepper.

Let simmer for an hour uncovered.

Add the olives and the snippets of basil.

Serve hot or cold. Accompanied with fresh fish and a glass of Azur Rosé.