



# Rutland, Steady, Cook!

## Rutland Cookery School's Ratatouille

### Ingredients

90g Red Onion (approx. half), 3cm diced  
110g Aubergine (approx. half), 1cm slices cut into quarters  
75g Red Pepper (approx. half), 3cm diced  
75g Yellow Pepper (approx. half), 3cm diced  
100g Courgette (approx. half), 1cm slices cut into quarters  
1 Clove of Garlic, chopped  
25g Tomato Puree  
30g Olive Oil

### Method

1. Heat half the olive oil and fry the onions, garlic and peppers until lightly caramelised and soft. Add the tomato puree and cook out for 1 minute. Remove to a plate.
2. Heat the remaining olive oil and fry the courgettes until half cooked and still bright green. Remove from the pan with a slotted spoon, leaving the oil behind.
3. Add the aubergine to the pan and fry until softened - if they soak up all of the oil, add a splash of water to keep them moist.
4. Return everything to the pan and stir to combine.
5. Season to taste.

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**Rutland Cookery School's Ratatouille**  
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**Thank you to:**  
Rutland Cookery School, Ashwell

