



MORGENSTER

FOUNDED 1711



WINE AND OLIVE ESTATE

Roasted ratatouille

RECIPE 80/98

What you will need:

- 1 eggplant, trimmed, cut into 3cm pieces
- 2 zucchini, trimmed, cut into 3cm pieces
- 2 red capsicums, seeded, coarsely chopped
- 1 red onion, coarsely chopped
- 2 garlic cloves, thinly sliced
- 2 tablespoons Morgenster Extra Virgin Olive Oil**
- 250g cherry tomatoes
- 250g yellow cherry tomatoes

How to prepare:

Step 1

Preheat oven to 200°C. Place the eggplant, zucchini, capsicum, onion and garlic in a large roasting pan. Drizzle with oil and season with salt and pepper. Cook, turning occasionally, for 30 minutes or until the vegetables are tender.

Step 2

Remove from oven and arrange the cherry tomatoes over the vegetables. Continue roasting the vegetables for a further 10 minutes or until tomatoes begin to release their juices.

Step 3

Spoon ratatouille into a serving dish. Serve immediately.

<http://www.taste.com.au/recipes/23947/roasted+ratatouille>

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EXTRA VIRGIN OLIVE OIL
AWARDED 98%
1 OF 11 WORLDWIDE