

Ratatouille with polenta

140—160 Min

Preparation

1. In the first step, the canned tomato pulp is mixed with salt, garlic, rosemary, marjoram and allspice and seasoned. Meanwhile, set the mixture aside. Then wash the zucchinis, the eggplant and tomatoes, peel them if necessary and cut into five millimeter thick slices usig a V-slicer. Pat the pickled pepper dry and cut into larger pieces.
2. Now put the seasoned pulp into a round, fireproof baking pan and then arrange the vegetables you have just cut in alternating layers on the pulp in a fan shape. Once everything has been layered in the pan, drizzle everything with olive oil and sprinkle herbs such as oregano and thyme on top.
3. Then cover the mold with aluminium foil and bake in the preheated oven at 140°C for about one hour. After the one hour, remove the aluminium foil and bake for another 30 minutes.
4. Shortly before the ratatouille is ready, the polenta can also be prepared. To do this, bring soup, milk and butter to the boil and stir in the polenta. Cook, stirring constantly until soft.
5. Finally, stir the grated cheese into the finished polenta, season with salt and nutmeg and arrage and serve together with the ratatouille.

Ingredients 4 Portions

= Kotányi Produkte

1 pc	Zucchini, green
1 pc	Zucchini, yellow
1 pc	Eggplant
3 pcs	Tomatoes
4 pcs	Peeled, grilled red peppers (pickled)
500 ml	Tomato pulp in pieces (can)
1 pinch	Sea Salt, Coarse
1 tsp	Garlic Granules
1 tsp	Rosemary, Chopped
1 tsp	Marjoram, Crushed
1 pinch	Allspice, Ground
2 tsp	Oregano, Crushed
Tsp	Thyme, Crushed
3 tsp	Olive oil

For the polenta

150 g	Polenta
250 ml	Clear vegetable soup
250 ml	Milk
40 g	Butter
50 g	Grated cheese
1 pinch	Sea Salt, Coarse
1 pinch	Nutmeg, Ground