



This yummy vegetarian dish satisfies also meat eaters or: can be combined with lamb chops from the grill.

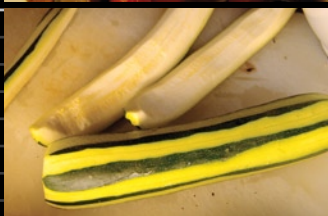
# ratatouille

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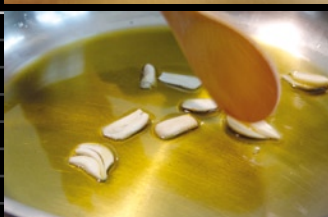
- olive oil
- 2 cloves of garlic
- 1 kg tomatoes
- 6 red and yellow bell peppers
- 2 eggplants
- 2-3 zucchini
- 1/2 glass of white wine
- salt + pepper
- fresh thyme, sage, origano and rosemary
- 2 lemons
- bread



1. Pour boiling water onto the **tomatoes** and wait for 3 minutes before skinning them. Then cut them into cubes.



2. Peel the **eggplants**, the **zucchini** and the **bell peppers**. In order to reduce the moisture pour some salt onto the eggplants and dab them after several minutes.



4. Cut the **onion** into small cubes and stew them with the **garlic** and a generous portion of **olive oil**. First add the **eggplant** cubes.



5. Add the **zucchini**, the **bell peppers** and half of the **tomatoes** – let it simmer.



6. Quench the vegetable with the **white wine** and add the remaining half of the **tomatoes**. Add the hacked **herbs** and season with **salt** to your liking.



7. Ratatouille is a perfect companion for lamb chops from the grill. Serve with fresh **bread** and a few dashes of **lemon**.