

Ratatouille

by Jessica

Ingredients

- -3 onions
- - 2 red peppers
- - 1 eggplant (aubergine)
- - 4 zucchinis (courgettes)
- - 8 big tomatoes or 3 peeled tomatoes in cans
- Rock salt(2tsp) , pepper (1tsp.), 3 garlic pods, olive oil (4 tsp.)

Method

1. Cut everything in small slices , but keep each separated.
2. First take a big pan and warm oil to start cooking.... Brown onions.
3. After few minutes , add eggplant , red pepper and salt . Next keep stiring until that become based.
4. Add zucchini and tomatoes (plus 1 sugar tsp., squashed garlic , pepper). Reduce fire, put lid, keep watching and stirring every few minutes.
5. Cook 45 min. (at least 30 min.)
6. Whenever you like while cooking if you find the mix a bit dry you can put a little bit water, like a glass, more or less (it's up to you !!!)
7. Also add pimento(chilli) as you like.....