



Harvest Ratatouille paired with Proprietor Reserve 2015

Ingredients

- ½ cup extra-virgin olive oil
- 1 large onion, diced
- 2 tsp. tomato paste
- 1 large eggplant, peeled and cut into 1-in. pieces
- 2 medium red bell peppers, diced
- 2 medium zucchini, sliced ¼ in. thick
- 4 garlic cloves, minced
- 2 lbs. heirloom tomatoes – peeled, seeded and diced
- 1 tsp. ground coriander
- 2 Tbsp. chopped thyme
- 3 sprigs fresh marjoram
- ¼ cup chopped basil
- Salt & pepper to taste

Preparation

1. Heat 2 Tbsp. of olive oil in a heavy bottomed sauce pot or rondeaux. Sauté the onion with the tomato paste over medium heat for 1 min.
2. While occasionally stirring, add the garlic and sauté for 4-5 min. or until completely translucent.
3. Increase to medium-high heat, add 3 Tbsp. of olive oil, and after 1 min., the diced eggplant. Continue to cook while occasionally stirring, approx. 5 min.
4. Add the bell peppers, thyme and marjoram and cook until the eggplant is cooked through (2-3 min). Fold in the tomatoes and cook for another 6 min.
5. Remove pot from the heat and allow the ratatouille base to rest and for the flavors to marry and deepen. The ratatouille base will continue to improve over the next 24 hrs. It is best to prepare one day prior to service.
6. Just prior to serving, re-warm the base in a non-reactive pan. In a separate sauté pan, heat the remaining 2 Tbsp. of olive oil to a simmer over medium-high heat. Add the zucchini and sauté until just cooked through to retain color and bite. Season with salt and pepper and fold into the warm base.
7. To finish, stir in the fresh basil, adjust the seasoning with salt and pepper once more and serve either hot or at room temp.