



## ELIZA'S ROASTED RATATOUILLE

### INGREDIENTS (MAKES 6 SLICES)

- 1 onion, peeled and diced
- 1 aubergine, diced
- 1 yellow pepper, seeds removed and diced
- 2 courgettes, diced
- 2 tomatoes, diced
- 1 tablespoon of olive oil
- 3 sprigs of thyme, leaves only
- A small handful of parsley, chopped
- ½ teaspoon salt
- ½ teaspoon pepper
- 6 slices of bread

### METHOD:

- Preheat the oven to 160°C (140°C in a fan assisted oven).
- Place the chopped vegetables in layers in an oven dish, sprinkling each layer with chopped herbs: onions first, then peppers, aubergines, courgettes and salt and pepper.
- Drizzle with olive oil, cover with aluminium foil and slowly roast in the oven for 1½ hours.
- Remove from the oven and gently mix with a wooden spoon, trying to keep the vegetables intact.
- Lightly grill 6 slices of bread and spread the ratatouille mix generously on each piece of bread.
- If you'd prefer to make canapés cut each slice into 9, or less if you like your canapés bigger.



This is a great recipe to use up vegetables and even bread that's a day past fresh.

I love to roast vegetables in the autumn with produce from our greenhouse, but it's great all year round.

You can eat it as canapés, on toast, or on its own.



### WHERE TO FIND IT?

Little Cat Café,  
Myatt's Fields Park,  
Cormont Road,  
Camberwell, SE5 9RQ