

Ratatoiuille

(Vegan)

(New York Times – Melissa Clark)

Serves 8-10



- 4 garlic cloves
- 2 medium white onions
- 3 medium zucchini
- 2 medium eggplant (5 Japanese size)
- 3 sweet red peppers
- 3 sprigs fresh rosemary
- 6 sprigs fresh thyme
- ¼ tsp dried oregano
- 1/8 tsp ground coriander
- ¼ tsp fennel seeds
- 236 ml olive oil, more as needed
- 2 large tomatoes
- 2 small bay leaves, ripped in half
- 1½ tsp fine sea salt, more as needed
- Freshly ground black pepper

1. Heat oven to **180°C**.
2. Prepare the vegetables:
 - Smash and peel 3 **garlic** cloves, reserving the 4th.
 - Halve **onions** through their roots, and slice halves into 6-mm-thick pieces.
 - Slice **zucchini** into 6-mm-thick rounds.
 - Cut **eggplant** into 2.5-cm cubes or spears.
 - Seed **peppers** and cut them into 6-mm-thick strips.
3. Spread each vegetable on a separate rimmed baking sheet (use extra sheets as necessary). Add the **3 cloves** of smashed **garlic** to the onion pan. Add **1 sprig rosemary** and **2 sprigs thyme** to each of the pepper, eggplant and zucchini pans. Sprinkle **salt** lightly over vegetables. Drizzle **3 T olive oil** on each of the pans.
4. Place all the pans in the oven (or work in batches if they don't fit at once). Cook until vegetables are very tender and lightly browned at the edges.
 - **35 to 40 minutes** for the **peppers** (their skins should shrivel),
 - **40 to 45 minutes** for the **eggplant** and **zucchini** (the eggplant should crisp slightly and the zucchini should be well cooked, so let them go 3 to 5 minutes longer than you normally might), and
 - **60 to 65 minutes** for the **onions**. Don't worry about the vegetables being pretty; they will meld into the ratatouille.
 - **Shake or stir** the pans **every 15 to 20 minutes** or so, especially the onions.
5. In the meantime, prepare the **tomatoes**: Bring a large pot of water to a boil. Add tomatoes and blanch until the skins split, about 10 seconds. Use a slotted spoon to quickly transfer the tomatoes to a bowl filled with ice water.
6. Using a paring knife, peel the cooled tomatoes (the skins should slip right

- off). Halve tomatoes across their equators. Set a sieve over a bowl. Working over the bowl, use your fingers to seed the tomatoes, letting the seeds catch in the sieve and the juice run into the bowl. Discard seeds but save juices. Dice tomatoes and add to the reserved juices in bowl.
7. Finely grate or mince remaining **garlic** clove. Add garlic to tomatoes along with **bay leaves, oregano, coriander, and fennel seeds**, and a large pinch of **salt**. Set aside.
 8. Once vegetables are done cooking, combine them on one baking sheet or a large shallow baking dish and add ingredients from tomato bowl. Toss well. Vegetables will be stacked, and that's O.K. Cover generously with **olive oil**, using remaining **59 ml oil** or more, and sprinkle with **salt**. Everything should have a good coat of oil, but should not be drowning in it. **Cook at least 1 hour, stirring every 15 to 20 minutes**, until vegetables are very tender and imbued with juices and oil. Add **salt** and **pepper** to taste, then serve warm, or let cool.