

Ratatouille

Introduce your customers to an internationally recognized dish with a modern twist. Ratatouille is a perfect veggie option and a fancy filling meal. For best results use Treva tomato paste. Treva tomato paste is sour sweet, that has a natural flavour free from bitter or burnt taste.

 **Serving 8**



Ingredients

Treva tomato paste	170 g
onion, chopped	50 g
minced garlic	40 g
olive oil	15 g
water	90 g
salt	2 g
ground black pepper to taste	2 g
small eggplant, trimmed and very thinly sliced	50 g
zucchini, trimmed and very thinly sliced	100 g
yellow squash, trimmed and very thinly sliced	100 g
red bell pepper, cored and very thinly sliced	70 g
yellow bell pepper, cored and very thinly sliced	70 g
olive oil	40 g
fresh thyme leaves	2 g
mascarpone cheese	50 g

Instructions

- Preheat the oven to 375 degrees F (190 degrees C).
- Spread Treva tomato paste into the bottom of a 10x10-inch baking dish. Sprinkle with onion and garlic and stir in 1 tablespoon olive oil and water until thoroughly combined. Season with salt and black pepper.
- Arrange alternating slices of eggplant, zucchini, yellow squash, red bell pepper, and yellow bell pepper, starting at the outer edge of the dish and working concentrically towards the center. Overlap the slices a little to display the colors. Drizzle the vegetables with 3 tablespoons olive oil and season with salt and black pepper. Sprinkle with thyme leaves. Cover vegetables with a piece of parchment paper cut to fit inside.
- Bake in the preheated oven until vegetables are roasted and tender for about 45 minutes. Serve with dollops of mascarpone cheese.