

ROAST YOUR VEGGIES - Roasted Ratatouille
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By Arlene Burnett, [Pittsburgh Post-Gazette](#)

When I visit a farmers market, I carry away bags of fresh local vegetables. Then I go home and decide what to do with my bounty. One of my favorite recipes is Roasted Ratatouille, which I found two years ago in "Fine Cooking Annual Volume 2" cookbook.

The vegetables -- all of them are abundant in local markets right now --are roasted at a high temperature rather than sauteed. The high heat releases the vegetables' sugars and creates flavor through caramelizing and browning -- delicious!

I know it sounds like a lot but 15 cloves of garlic in the list of ingredients is correct and it doesn't overpower this dish. Roasted garlic has a nutty and slightly sweet flavor giving this dish an added boost.

Another plus: This recipe makes enough for two dinners. The first night I serve it as a side dish with grilled steaks or pork chops. I use the leftovers for a Ratatouille Vegetable Tart. Try it. You won't be sorry.

ROASTED RATATOUILLE

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- 2 onions (about 5 ounces each) halved and cut into 1/4-inch thick half moons
- 2 red bell peppers (about 6 to 7 ounces each) peeled as much as possible with a vegetable peeler, cored and cut into 1/4-inch wide strips
- 1 medium eggplant (about 1 pound) peeled if desired and sliced crosswise into 1/2-inch thick slices then cut in halves or quarters
- 2 medium zucchini (about 7 to 8 ounces each) cut into 1/4-inch thick rounds
- 15 cloves garlic, peeled
- 1/2 cup plus 2 tablespoons extra-virgin olive oil or more as needed
- 1 teaspoon chopped fresh rosemary
- 1 1/2 teaspoons Kosher salt or to taste
- 4 ripe tomatoes (about 1 1/2 pounds total), cored and cut into 1/2-inch thick chunks
- 1/4 cup thinly sliced fresh basil

Position racks in top and bottom thirds of the oven. Preheat oven to 400 degrees. Line 2 large rimmed baking sheets (12-by-16 inches) with foil and top with a sheet of parchment paper.

Toss together all ingredients except tomatoes and basil.

Spread vegetables evenly over sheets. (Don't spread the veggies too thin or they will burn).

Roast, stirring occasionally, switching positions of the pans once. Roast until they are slightly collapsed a little or shriveled, starting to brown, and very tender, about 45 minutes. If the

vegetables look like they may burn turn down the heat or pile them closer together. If they look dry, drizzle on a little more olive oil.

Divide tomatoes between the two pans and continue to roast until the tomatoes soften and shrink and the other vegetables are well browned. About 30 to 50 minutes.

Scrape vegetables and any juices into a serving bowl. Toss with the basil. Taste for seasoning and serve warm.

-- *"Fine Cooking Annual Vol. 2" from the editors of Fine Cooking (Taunton, 2008)*

RATATOUILLE VEGETABLE TART

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- 9 1/2-inch square puff pastry fully thawed (thaw overnight in the fridge)
- 8 oil-packed anchovy fillets, drained and chopped
- 1 to 1 1/2 cups Roasted Ratatouille
- 1/3 cup crumbled feta cheese
- 2 tablespoons roughly chopped fresh flat-leaf parsley, optional

Heat oven to 425 degrees.

Lightly flour a work surface. Gently roll out the pastry sheet until it measures about 11-by-15 inches. Slide it on a baking sheet and prick all over with a fork, at about 1-inch intervals.

Gently stir the anchovies into the ratatouille, then spread evenly over the pastry, within an inch of the borders. Sprinkle the feta over the vegetables. Bake until the pastry is puffed and browned including the bottom, 18 to 25 minutes.

Remove from oven and sprinkle with parsley. Cut into squares or strips. Serve warm or at room temperature.

Yields 4 to 5 cups.

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