

Roasted ratatouille bruschetta

Winter

INGREDIENTS

- 1 medium zucchini (170 grams), diced into 1.5 cm pieces
- 2 long baby eggplants (120 grams), diced into 1.5 cm pieces
- 125 grams cherry tomatoes, halved
- 6 button mushrooms (80 grams), cut into quarters
- 1 clove garlic, crushed
- 2 teaspoons olive oil
- ¼ cup basil leaves, coarsely chopped
- 4 oregano leaves, chopped
- 4 thick slices country-style coarse white bread
- 1 tablespoon olive oil, for brushing bread

STEP BY STEP

- 1 Preheat the oven to 220°C.
- 2 Combine the vegetables and place them in a bowl with the garlic and oil. Stir gently to evenly coat all the vegetables.
- 3 Place the vegetables in a shallow baking dish. Roast them uncovered for 20 minutes, or until tender. Gently stir the vegetables occasionally.
- 4 Remove the vegetables from the oven.
- 5 Toast the bread in the griller.
- 6 Brush the grilled bread with olive oil.
- 7 Stir the basil and oregano into the vegetables.
- 8 Place a few spoonfuls of vegetables onto each slice of warm bread and serve.

The ratatouille can also be served over pasta or as a delicious side dish in a main meal.

