



## Ratatouille



4 servings



1 hr 30 min

### INGREDIENTS

#### SAUCE

- 1/4c [Lot 886 Merlot](#)
- 2 red bell peppers, roasted and de-seeded
- 4 tomatoes, concassed (which means boiled and then peeled and de-seeded)
- 1 carrot, peeled and chopped
- 2 cloves of garlic, finely diced
- 1 shallot, finely diced

#### VEGGIES

- 1 Chinese eggplant, cut into 1/4" slices
- 1 yellow squash, cut into 1/4" slices
- 1 zucchini, cut into 1/4" slices
- 3 roma tomatoes, cut into 1/4" slices
- Olive oil
- Salt, to taste
- Lemon, to taste

### DIRECTIONS

1. Preheat the oven to 375F.
2. Roast your bell peppers and add them to a bowl covering them with plastic wrap.
3. In a pot, boil water and salt. Take your tomatoes and slice a small "X" about 1/2" thick into it. When the water comes to a boil drop the tomatoes in and wait for the X to expand. Add tomatoes to an ice bath and peel, de-seed, and chop.
5. Finely chop your carrot, garlic and shallot. In a pan add olive oil and drop in your aromatics, once they begin to look translucent add in your carrots.
6. When your carrots soften add in your tomato and bell pepper and let this cook down. When it comes to a simmer add 1/4 cup of our [Lot 886 Merlot](#). Let this cook down and add salt to taste.
7. Add the sauce into a blender and blend until smooth adding salt and lemon until desired taste.
8. In the meantime, cut all of your vegetables to the same size, it's easier and faster to do with a mandolin but if you don't have one that is also okay!
9. Once all of the vegetables are cut lay them out and sprinkle salt on them. Wait a few minutes until they begin to look like they're sweating and blot them dry. Flip them over and repeat.
10. In a 12" round baking dish add in your sauce and begin to layer your vegetables until there is no more room in the baking dish.
11. Drizzle with olive oil and cook in the oven for 25-30 minutes.
12. Pour yourself a glass of [Lot 886 Merlot](#) and Enjoy!