



RATATOUILLE WITH A UKRAINIAN TWIST

INGREDIENTS FOR THE SAUCE

- 2 tomatoes
- Olive oil
- 2 brown onions finely chopped
- 3 cloves garlic finely chopped
- Salt, pepper and oregano

INGREDIENTS FOR THE MAIN DISH

- 1 aubergine
- 1 courgette
- 2 tomatoes
- 5-6 button mushrooms
- 200 g fresh mozzarella cheese

PREPARATION METHOD

1. For the sauce, blanch two of the tomatoes to easily remove the skin. Once the skin is removed, dice the tomatoes. Then, place your pot on medium heat and add the olive oil, onion and garlic. Cook the onions until they're soft and then add the tomatoes. Season with salt, pepper and dried oregano to your taste.
2. Close the lid of your pot to allow the VITALOK system to activate. Set to the lowest heat and leave to cook for 10 minutes.
3. Finely slice the remaining vegetables and mozzarella into approximately 9 mm slices. The mozzarella can be slightly thicker.
4. Once the sauce has cooked for 10 minutes, pour half of it into the sauté pan and then arrange the slices of vegetables and cheese into a pattern. Once they're all in place, add the remaining sauce on top and secure the lid on the pot. Set to minimum heat and cook for 10 minutes or until the vegetables are soft and cooked – remember to leave the lid on during this cooking time to lock in the vegetables' nutrients.
5. Serve the dish while warm and enjoy!