

Summer Ratatouille

Ciabatta crostini – Marinated Buratta – Aged sherry Vinegar

Yield: Serves 6

Ingredients

- 2 large white onion, cut in large cubes
- 1 eggplant, cut into 1/2-inch pieces
- #2 of baby assorted zucchini, cut a large bias
- 2 large red bell pepper, cut in large squares
- #2 small ripe tomatoes, cut in ½
- 1/4 teaspoon chopped fresh thyme, few fresh bay leaves
- 3/4 teaspoon salt
- 1/2 cup shredded fresh basil leaves
- 2 garlic cloves, minced
- 5 tablespoons olive oil
 - #1 fresh buratta cheese
 - 1 La Fournette or French bakery large ciabatta bread/loaf
 - 50 years old aged sherry vinegar (or a vinegar that you like on your chilled ratatouille like balsamic, or champagne, etc...)

Preparation

Washed and cut all the vegetables and keep them separated.

Toast each one of them in a nice EVOO, salt, peppers, chopped thyme and garlic.

Spread them flat onto a sheet pan.

Pre heat the oven at high temperature, like 400 degrees and caramelize each vegetable for 12 to 15 mm.

Cool them off rapidly to keep the color and stop the cooking.

When they are nice chilled, mix all the vegetables together, add some fresh basil.

Take the buratta cheese, strain it from its liquid, and with a spoon, massage it with some EVOO, salt, pepper, and some chopped fine herbs like basil, chervil, chive, parsley.

Take the ciabatta loaf, cut a large slice that you grill on your stove or toaster if you do not have a grill at home.

As soon as the bread is nice and toasted, spread some buratta cheese on the slice, build some ratatouille on the top of the tartine, and finish the dish with some aged sherry vinegar and some more EVOO..