

RATATOUILLE BARS



Ratatouille Bars Recipe

Yield: 24 Bars / An appetizer to be served chilled.

For the Gouda Parmesan Shortbread Bars – Watch Cheese Shortbreads Video.

Ratatouille can be refrigerated up to 5 days or frozen in an air-tight container up to 3 months (mixture only).

Mixture like a piperade

1 ea. (200g) onion, chopped

2 ea. (200g) carrots, washed, unpeeled and chopped

2 ea. (100g) celery ribs, washed and chopped

1 Tbsp garlic, minced

1 Tbsp (30g) butter

1 Tbsp (30ml) olive oil

1 yellow and 1 red bell pepper, charred, peeled, seeds and ribs removed

1 poblano pepper and 2 chili peppers, charred, peeled, seeds and ribs removed

1 (28 ounces / 850g) Roma tomato, chopped or can crushed tomato, preferably organic fired roasted

2 ounces (60g) Kalamata olive, pitted

3 sprigs fresh thyme (optional)

1 tsp herbes de Provence*

*These mixtures typically contain savory, fennel, basil, thyme, and, for the American market lavender, and other herbs.

Salt, pepper to taste

8 fresh basil leaves.

Plating

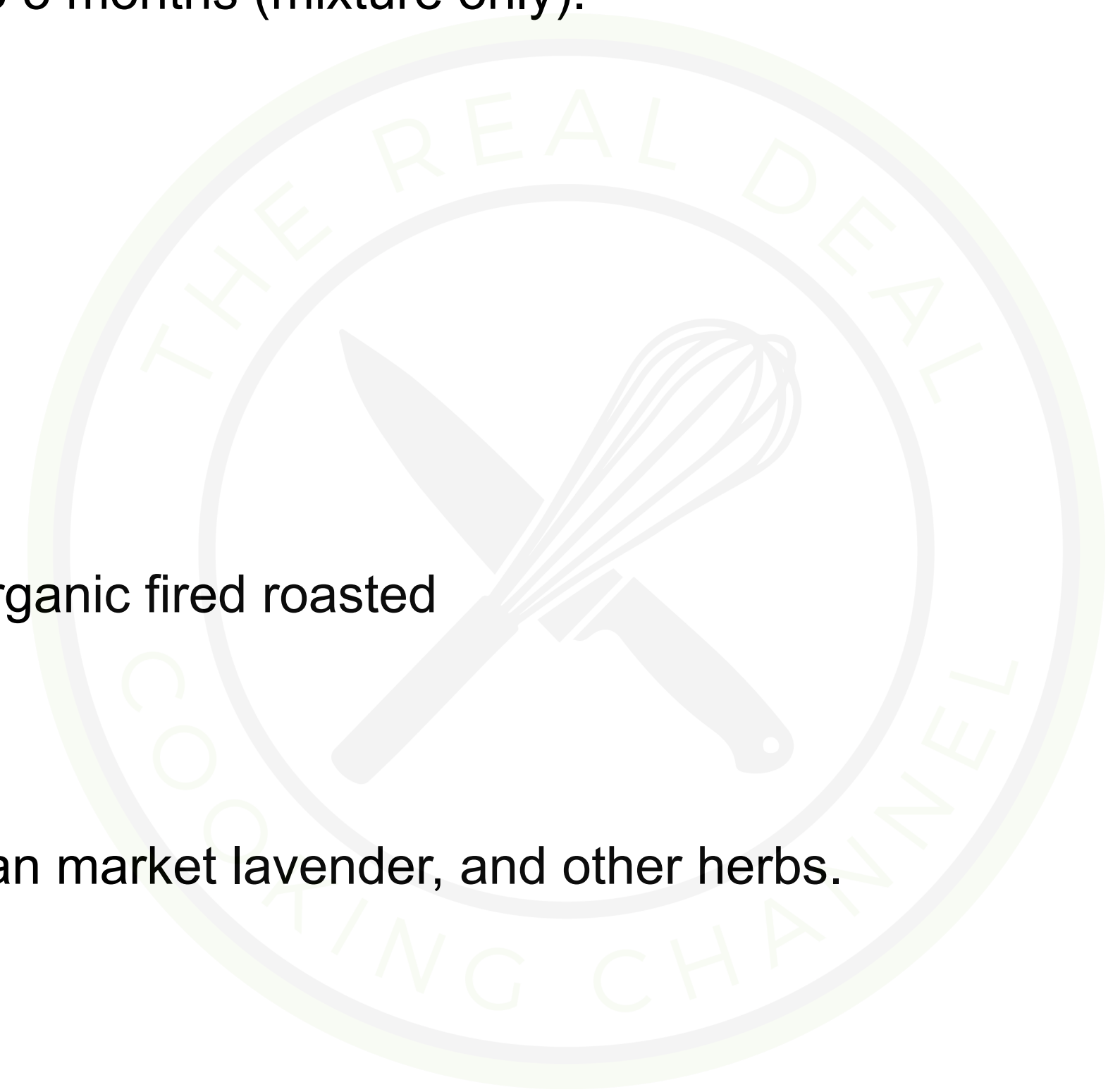
Cheese shortbread bars / Ratatouille

Sour cream, mascarpone or whipped cream

Heirloom cherry tomatoes, halved and seasoned with fleur-de-sel and ground black pepper

Fresh basil leaves

Toasted hazelnuts.



Method

Roast bell peppers and jalapeño over the flame or in a preheated 425°F (220°C) oven for 40 minutes (grilling vegetables and fruits does not create carcinogens). Once you've roasted your peppers, you will need to steam them. This process will help you peel the tough skin from them more easily. Place the roasted peppers in a freezer bag or pastry bowl covered with plastic wrap and steam for 15 minutes then peel using paper towels. Remove and discard skin, stems, membranes and seeds. Chopped peppers and set aside. For a mild ratatouille, use half of the seeded and chopped jalapeño. Meanwhile chop onion, celery, carrots and mince garlic.

Heat up a large skillet, add butter and olive oil and sauté the mirepoix; onion, celery and carrots for 10 minutes on medium high heat. Add garlic and the chopped peppers, tomatoes, olives, thyme bouquet, herbes de Provence, salt and pepper. Cook the mixture for 40 minutes; uncovered or until all veggies are cooked through and steams is out. Discard thyme bouquet. Gently puree the ratatouille mixture in a food processor with the basil and let cool completely; uncovered and chill before pipping out; use a 5/8 inch (1.6cm) plain pastry tip.

Plating

Place cheese shortbread bars on plates. Fill pastry bag with some of chilled ratatouille mixture and pipe it out. Square out edges using two offset spatula if desired. Spoon out 3 tears of sour cream per bar, arrange cherry tomatoes halves, add some toasted hazelnuts and add basil leaves. Reduced or aged balsamic can be added too the dish. Bon appétit!