



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

## **STACKED RATATOUILLE WITH WHIPPED PESTO-LACED CHEVRE**

Serves 4

Preheat oven 350°F

- 1 yellow bell pepper, seeded and cut lengthways into 4 pieces
- 1 small eggplant, cut 4 ½ inch rounds
- 2 vine-ripe tomatoes, cut in half horizontally
- 2 small zucchini, cut in half then cut length ways to make 8 slices

Place peppers and tomatoes on a parchment lined baking sheet, drizzle with extra virgin olive oil, season with sea salt and freshly ground pepper and roast for ½ an hour.

Sauté the eggplant and zucchini in a griddle pan until soft but still holding their shapes. Make sure that you use enough olive oil to thoroughly cook the eggplant

- 2 ounces mild soft chevre, at room temperature
- 1 tablespoon pesto
- Enough heavy cream to make the chevre light and whipped - about 2 tablespoons

Place chevre, pesto and 1 tablespoon of heavy cream in a small bowl and whip with a hand mixer. Add more cream as necessary.

### **THE SAUCE:**

- 1 - 14 ounce can pezzatoni [diced plum tomatoes in thick tomato puree]
- 1 clove of garlic, minced
- 2 tablespoons extra virgin olive oil
- Sea salt and freshly ground pepper, to taste
- ¼ teaspoon dried chili flakes

Heat oil in a small skillet over medium high heat then sauté garlic for 1 minute  
Add pezzatoni, salt, pepper and chilli flakes, bring to a boil then remove from heat.  
Place in a blender or small food processor and puree until smooth  
Return to skillet and reheat just before serving.

### **PARMESAN WAFERS:**

- 1 cup of grated parmesan cheese

Divide the grated cheese into 4 equal mounds on a parchment lined baking sheet. Spread the cheese out to make 4 inch circles. Bake for 5 minutes then allow to cool completely.

### **TO ASSEMBLE:**

- 1 ounce mozzarella, shredded
- 1 ounce fontina, shredded

Starting with the eggplant, alternate the vegetables with a little shredded cheese finishing with the tomato. Place in oven for 6 minutes or until cheese has melted. Meanwhile spoon 1 tablespoon of reheated sauce in the middle of each serving dish. Place 1 vegetable stack on each plate. Top tomatoes with parmesan wafer and a dollop of whipped chevre.