



RATATOUILLE TART

INGREDIENTS:

- 1 pastry dough
- 1 yellow zucchini
- 1 green zucchini
- 1 small eggplant
- 2-3 tomatoes
- 2 red bell peppers
- 3-4 cloves of garlic
- 200-250 g cheese
- 3 eggs
- 200 ml sour cream
- salt&pepper
- herbs (oregano, basil etc.)
- oil

PREPARATION:

1. Place the dough in the tray, pressing well on the edge to obtain a nice shape. With a fork pierce the bottom of the crust from place to place. Put parchment paper on the bottom of the tarts and fill it with beans.
2. Bake the crust 15 minutes, not total at 180° C (in a preheated oven).
3. Meanwhile prepare the filling: Slice all vegetables. Grate the cheese.





4. Heat a little oil and fry the eggplant and zucchini slices on both sides until slightly softened.



5. Put the cheese in the half baked tart crust.



6. Place alternating slices of vegetables: eggplant, tomatoes, zucchini, red pepper. Sprinkle the chopped garlic, spices and herbs.

7. Beat eggs well. Add the sour cream. Mix until smooth. Add black pepper to taste. Pour mixture over vegetables.



8. Bake tart in heated oven to 180 C, for 30 minutes (or until golden).



9. Allow tart to cool slightly (10 minutes) in the pan, then remove, to cool completely on a metal grill.

Bon appétit!