

Chesapeake & Maine

Ratatouille Pasta Recipe

Ingredients

2 Medium Eggplants
2 Cups of Heavy Cream
6 Yellow Tomatoes, Quartered
2 Shallots, Thinly Sliced
1 Head of Garlic, Chopped
4 TB Olive Oil
2 TB Chopped Oregano
2 TB Chopped Thyme
Pasta
Roasted Red Peppers
Zucchini
Yellow Squash
Your Choice of Seasonal Vegetables
Ricotta
2 TB Vegetable Stock
3 TB Butter
Basil and Parsley to Garnish
Salt

Charred Eggplant Puree

Place eggplants directly on open flame of a gas stove or grill and cook until outside is completely charred. Bring cream to a boil in pot. Use blender to combine charred eggplant and warmed cream until smooth. Season to taste with salt.

Roasted Tomato Sauce

Combine tomato, shallots, garlic, olive oil, salt, oregano and thyme on a sheet tray. Bake at 375 degrees for 15-20 minutes—until the tomatoes start to brown. Once the tomatoes are done, place them in a food processor and puree until smooth.

For The Pasta

Warm vegetable stock and whisk in butter. Sauté zucchini, squash and seasonal vegetables until tender. Season with salt to taste. Cook pasta separately before adding to the vegetables and tossing to combine.

Use eggplant puree and roasted yellow tomato puree to garnish the plate before adding pasta and vegetables, then top with chopped basil and parsley.