

# Ratatouille Tart

2 10 inch tarts

## Shortcrust Pastry

500 g all purpose flour

½ tsp salt

250 g cold unsalted butter,  
cut into cubes

About 200 g cold water

## Custard Filling

375 ml cream

3 eggs

1 egg yolk

½ tsp salt

Pinch of ground pepper

## Vegetable Filling

2 medium eggplants, sliced thin

1 red onion, sliced thin

1 medium zucchini, sliced thin

1 - 3 roma tomato

1 bell pepper, sliced into rings

1 ball fresh mozzarella, sliced thin

½ cup grated Parmesan

1 bulb garlic

Olive oil

Salt, Pepper

Fresh Herbs (basil, scallion,  
tarragon, oregano, thyme, parsley)

## Ratatouille Directions:

- Pre-heat oven at 375.
- *Prep the Vegetables.* Put some olive oil onto a sheet pan or two and lay the eggplant slices on it in a single layer. Drizzle olive oil on top and sprinkle with salt and pepper. Bake them for 20 minutes while the garlic is prepared rest of the vegetables are sliced as directed.
- Slice the top off of your whole bulb of garlic. Wrap it in a piece of foil, and drizzle it with olive oil. Put in oven. It can stay in the oven for up to an hour and a half.
- *Prepare the Custard Filling.* Mix together the cream, eggs, yolk and salt and pepper. Set aside.
- *Assembly and Baking.* Sprinkle crust with Parmesan. Layer the sliced vegetables and mozzarella up like tipped dominoes starting at the perimeter, alternating colors. Don't forget the partially cooked eggplant. Continue layering in concentric circles until the whole space is filled. Tuck fresh herbs between layers here and there. Salt and pepper generously. Put in the oven and bake 40 minutes.
- *Add the custard and garlic.* Pull the garlic in the oven and set it aside. Pull the tart out of the oven, pour the custard over the tart, and return to the oven for a 40 more minutes. When the tart is done baking and the garlic is cool enough to touch, squeeze the roasted garlic cloves over the tart. Cool to minutes, cut and enjoy.

