

# Japanese style ratatouille

## Sommelier's accord



A white wine from the Côtes de La Charité, greedy and fruity.

Serve between 8 and 10°C



## INGREDIENTS (for 4 persons)

- 200g aubergines
- 1 small courgette (150g)
- 200g red and yellow peppers (in any combination you prefer)
- 2 medium sized tomatoes (300g)
- 50ml olive oil
- 50ml soy sauce
- 30ml red wine vinegar
- 5g sugar

## PREPARATION

1. Slice the tomatoes into wedges. Roughly cut the aubergine and paprika into bite size pieces. Slice the courgettes into slices of about 1cm thickness.
2. Put half of the olive oil into a frying pan and warm over medium heat. Once heated, add the aubergine, paprika and courgettes and fry. Once done, remove from the heat.
3. Reheat the frying pan over medium heat. Add in the remaining olive oil and the tomato, quickly fry. Add the soy sauce, red wine vinegar and sugar, and when it starts to simmer, add the vegetables. Cook for about 2 minutes so that the vegetables absorb the flavours, then remove from the heat.

This dish is very nice served warm, but leaving it to cool will allow the ingredients to further absorb the flavours.