

Provence vegetables cooked like a ratatouille, honey goat cheese, tapenade croutons |

Recipe for 4 servings / 12 tapas



Description

Small dice of pepper, tomato, zucchini, eggplant cooked like a ratatouille and served with a goat cheese and honey mousse and Kalamata olives croutons.

Note

If you do not possess a siphon, simply mix the goat cheese with the honey and omit the milk and cream. You can then spoon a little bit of this mixture on top of the ratatouille.

Ingredients

For the Provence vegetables cooked like a ratatouille

- 150 Gr Red pepper
- 150 Gr Yellow pepper
- 150 Gr Zucchini
- 200 Gr Eggplant
- 200 Gr Tomato
- 150 Gr Onion
- 2 Clove(s) Garlic
- 2 Sprig(s) Thyme

- Salt and pepper
- Olive oil

For the honey goat cheese

- 100 Gr Fresh goat cheese
- 5 Ml Honey
- 50 Ml Milk
- 70 Gr Cream 35%

- Salt and pepper
- Olive oil

For the tapenade croutons

- 24 Thin slice(s) Baguette
- 120 Gr Pitted kalamata olives
- 1 Clove(s) Garlic

- Salt and pepper
- Olive oil

Preparation

- Preparation time **45 mins**
- Preheat your **four** at **400 F°**

For the Provence vegetables

Cut all the vegetables into small dice. In a hot pan, add a drizzle of olive oil and sweat the onions for 1 min with a pinch of salt, chop garlic and thyme sprig. Add the peppers and cook for 3 min. Among each addition of vegetable, add a pinch of salt. Add the eggplant and cook for 3 min, then zucchini and cook for 1 min. Finally, add the diced tomatoes. Simmer 3 to 4 minutes and adjust the seasoning. Place a colander in a bowl and pour the ratatouille into it to collect the cooking juices, then allow to cool down. Place the cooking juices in a blender and emulsify it with 4 tablespoons of olive oil.

Honey goat cheese preparation

In a blender, mix the cream, milk, honey, goat cheese, salt and pepper. Strain this preparation and pour it into a siphon, inject the gas and keep it in the fridge.

Tapenade croutons

Prepare the tapenade by chopping the olives with 2 tablespoons of olive oil. Cut the baguette lengthwise and toast the bread in the oven about 8-10 minutes. Rub the bread with the garlic clove. Spread some tapenade on top and then cut into 8 strips.

To serve

On your plate, use a mold to shape the ratatouille in the center. Use the siphon to create a honey-goat cheese emulsion on top. Drizzle the cooking juices around ratatouille and accompany with the tapenade croutons.

Bon appétit!