KIKKOMAN

Saffron-scented Ratatouille

Total time **70 mins** **30 mins** preparation time **40 mins** cooking time

Nutritional facts (per portion):
661 kJ / 157 kcal

Fat: **10.2 g** Protein: **4.4 g**
Carbohydrates: **10.8 g**

INGREDIENTS

4 portion(s)

1	onion
2	garlic cloves
4 tbsp	olive oil
2 tbsp	tomato purée
0.5 g	saffron
3 tbsp	Kikkoman Naturally Brewed Soy Sauce
1 pinch	sugar
1	lemon
2	beefsteak tomatoes
2	courgettes (yellow and green)
1	aubergine
3	basil sprigs
3	rosemary sprigs
3	thyme sprigs
1 pinch	freshly ground pepper

PREPARATION

Step 1

Preheat the oven to 200°C.

Step 2

Rinse and dry the courgettes, aubergines and tomatoes. Then cut them into thin, even slices and put them into separate bowls.

Step 3

Rinse and dry the basil, rosemary and lemon. Pick the basil leaves and rosemary needles and chop finely. Grate the zest from the lemon.

Step 4

Peel and chop the garlic and onions and sauté lightly together with 2 tbsp olive oil and most of the fresh herbs in a large pan. Then add the tomato paste, saffron, sugar and 1 tbsp Kikkoman soy sauce and sauté for a few minutes.

Step 5

Pour the mixture into a casserole dish and spread this well over the base of the dish. Now layer the aubergine, courgette and tomato slices alternately like roof tiles inside the dish.

Step 6

Drizzle with 2 tbsp Kikkoman soy sauce and 2 tbsp olive oil, and season with pepper.

Step 7

Cover the casserole dish with aluminium foil and bake in the oven for approx. 35-45 min.

Step 8

After baking, top with the remaining fresh herbs, lemon zest and pepper.