



CHEF'S EXPRESSIONS
fashionable catered events

RATATOUILLE INFUSED WITH BALSAMIC SYRUP & ITALIAN PARSLEY PESTO

By Executive Chef John Walsh

Serves eight

- 1 bulb fennel, stalks discarded
- 3 red bell peppers, pierced with tip of knife
- 3 yellow bell peppers, pierced with tip of knife
- 1 medium zucchini, quartered
- 1 medium yellow squash
- 1 medium eggplant, quartered
- 1 medium sweet onion
- About 1/2 cup extra-virgin olive oil
- 1 head garlic
- 2 cups Roasted plum tomato sauce
- ½ tablespoon orange zest
- 1 tablespoon fresh basil, chopped
- 2 teaspoons fresh thyme, chopped
- 1 tablespoon fresh chopped rosemary
- 1 teaspoons Smoked Spanish Paprika
- 2 teaspoons kosher salt
- 1 teaspoon freshly ground black pepper
- 1 tablespoon balsamic syrup
- 4 tablespoon Italian Parsley Pesto

Cut into ½ inch squares, red and yellow peppers, zucchini, squash and eggplant toss with olive oil and transfer to large baking sheet. Cut off top 1/2 inch from garlic head. Roast at 325o for twenty minutes, wrap in foil and transfer to baking sheet alongside vegetables. Cut into ¼ inch square's fennel and onion (discard skin) rub with olive oil and roast at 325o for forty minutes

Let all vegetables stand until cooled slightly, about 10 minutes. In large combine diced roasted vegetables and tomato sauce. Squeeze garlic from skins into bowl; stir in basil, thyme, rosemary, paprika, salt, pepper, and remaining 1/4 cup olive oil.

Put into 4 oz. timbales and bake at 400o for 10 minutes, serve with balsamic syrup Zig Zag and top with Italian parsley pesto.