

Ratatouille Crumble



Serves 4 Preparation 20 mins Cooking 30 mins

Ingredients

3 tomatoes	1 tblsp Provencal herbs
2 courgettes	4 tblsps olive oil
1 aubergine	200g plain flour
1 red pepper	150g butter
1 red onion	Salt & pepper

Wash the courgettes, the aubergine, the pepper and the tomatoes. Cut them into small cubes and keep separate. Peel and chop the onion.

Heat the oil in a frying pan and fry the aubergine and the onion for 5 mins. Add the courgettes and continue cooking for 2 mins, then add the pepper and the tomatoes and continue cooking for another 5 mins. Season and sprinkle over the Provencal herbs. Preheat the oven to 200C (180C Fan) If you have any leftover ratatouille you can use that instead.

Mix the flour and the butter (cut into cubes) until they resemble breadcrumbs.

Put the ratatouille in a casserole dish or 4 individual ramekins. Sprinkle over the crumble and put in the oven for 20 mins (a little less for the ramekins) until brown. Serve hot.