

PROVENÇAL TARTINE, RATATOUILLE WITH HERBS DE PROVENCE, GOAT CHEESE AND GRILLED LEVAIN

Yield: 8 portions

Ingredients	Amounts
<i>Ratatouille:</i>	
Extra virgin olive oil	½ cup
Herbs de Provence	1 tsp.
Onion, thinly sliced	2 cups
Garlic, finely chopped	2 Tbsp.
Eggplant, unpeeled, ½-inch cubes	2 cups
Green bell pepper, ½-inch dice	1 cup
Red bell pepper, ½-inch dice	1 cup
Zucchini, ½ inch dice,	2 cups
Plum tomatoes, cored, large dice	2 cups
Tomato paste	1 Tbsp.
Thyme sprigs	4 ea.
Bay leaf	1 ea.
Salt	to taste
Black pepper, ground	to taste
Crusty levain bread, ½ inch slice	8 ea.
Extra virgin olive oil	¼ cup
Garlic clove, peeled	2 ea.
Boucheron goat cheese, crumbled	1 cup
Basil, thinly sliced	¼ cup

Method

1. *For the Ratatouille:* Heat the oil in a large heavy sauté pan. Add the herbs de Provence and heat for 10 seconds before adding the onions, garlic, eggplant, and peppers. Stir continuously over high heat so pieces cook evenly for about 4 minutes.
2. Once the onions are translucent, add the tomatoes, tomato paste, thyme, bay leaf, salt, and pepper; stir to blend. Cook over medium heat for 5 minutes. Add the squash and cook for 5 more minutes. Remove the bay leaf and thyme sprigs.
3. Set aside to cool slightly.
4. Heat a grill to medium high heat.
5. Drizzle the bread with olive oil, salt and pepper and grill on both sides until nice char marks are achieved about 1-2 minutes per side, making sure the bread is still soft in the middle.
6. Remove from grill and rub garlic on one side of the bread.
7. *To Assemble:* Serve ratatouille on top of the grilled bread and serve with crumbled goat cheese and basil.