



**Miele**

# Ratatouille tart

By Miele

**40 minutes, plus resting time**

Preparation Time

**1 hour**

Cooking Time

**8 serves**

Serves

## INGREDIENTS

### Parmesan pastry

120 g ( $\frac{3}{4}$  cup) wholemeal flour  
75 g ( $\frac{1}{2}$  cup) plain flour  
60 g parmesan, finely grated  
 $\frac{1}{2}$  tsp salt flakes  
125 g unsalted butter, cold  
60 ml ( $\frac{1}{4}$  cup) iced water

### Caramelised red onion

2 red onions, thinly sliced  
2 tbsp olive oil  
 $\frac{1}{2}$  tsp salt flakes  
20 g unsalted butter  
1 tbsp red wine vinegar

### Mozzarella custard

120 g firm mozzarella, grated  
2 egg yolks  
160 g sour cream  
Pinch freshly ground black pepper

### Ratatouille tart

1 red or yellow capsicum, cut into wedges  
1 zucchini, sliced 1 cm lengthways  
1 small eggplant, sliced into 1 cm rounds  
1 small red onion, sliced into 1 cm rounds  
100 g cherry tomatoes on a vine  
2 tbsp olive oil  
1 tsp thyme leaves  
Salt flakes and pepper, to taste  
80 g firm mozzarella, sliced

### To serve

Basil leaves

### Miele accessories

Perforated round baking tray  
and universal tray

## METHOD

### **Parmesan pastry**

1. Combine the wholemeal flour, plain flour, parmesan, and salt in bowl.
2. Use a box grater to grate butter into the flour mixture
3. Add cold water and use your fingertips to mix to form a soft dough. Shape the dough into a 20 cm flat disk, cover with cling wrap and rest for 30 minutes.
4. Roll the pastry into a 32 cm round circle and place onto a perforated round baking tray.

### **Caramelised red onion**

1. Place the onions, olive oil and salt in a frying pan on medium heat induction setting 6, stirring occasionally, cook for 6 minutes, or until the onions are tender.
2. Add the butter and vinegar, continue to cook for 10 minutes, or until all the liquid has evaporated.

### **Mozzarella custard**

1. Add the ingredients together and set aside until needed.

### **Ratatouille tart**

1. Preheat the oven on Fan Grill at 200°C.
2. Combine the vegetables olive oil, thyme and salt flakes in a bowl. Place the vegetables on a universal tray. Make sure the capsicums are skin side up. Place the tray on shelf level 4 and cook for 12 minutes or until tender. Remove the skin of the capsicums and place all vegetables on a wire rack to drain excess liquid.
3. Change the oven function to Intensive Bake at 170°C with the rack on shelf level 1.
4. Spread the caramelised onion over the pastry. Spread the mozzarella custard evenly over the onion mixture.
5. Arrange the ratatouille vegetables on top of the custard and top with the sliced mozzarella.
6. Crimp the pastry to form a protective wall.
7. Place a rack on shelf level 1 and cook the tart on Intensive Bake at 170°C for 35 minutes, or until the base is cooked.
8. Change the oven function to Fan Plus at 200°C. Add the tomatoes to the top of the tart and continue to cook for an  
  
additional 5 minutes.

### **To serve**

1. Cool slightly, scatter the basil leaves on top and serve.

### **Hints and tips**

- These tarts can be easily made into mini tartlets for a party.

