



Zucchini & mozzarella ratatouille with gremolata

Serves 4–6 Gluten Free

60 ml (¼ cup) olive oil, plus extra
for drizzling

1 onion, finely diced

5 garlic cloves, thinly sliced

2 x 400 g (14 oz) tins crushed
tomatoes

1 tsp dried or fresh oregano

2 tsp brown sugar

1 tbsp balsamic vinegar

salt and pepper

3–4 zucchini (courgettes), sliced into
2 mm (⅛ in) thick rounds

200 g (7 oz) ball of mozzarella,
thinly sliced

Gremolata

80 g (½ cup) almonds, toasted and
roughly chopped

zest and juice of 1 small lemon

60 ml (¼ cup) olive oil

salt and pepper

½ bunch of basil, leaves roughly
chopped

Swaps

Vegan mozzarella: roasted eggplant
(aubergine) slices, cooked potato
slices or vegan cheese

Almonds toasted walnuts or
pumpkin seeds (pepitas)

Zucchini (courgettes) eggplant,
mushrooms, capsicum (bell pepper)
or fennel

This dish makes a beautiful centrepiece to a shared meal or a great addition to a potluck dinner and, despite its simplicity, I think it really makes the zucchini shine. I love serving it alongside garlic bread and a simple leafy salad. If you have a good ovenproof frying pan, this is a great one-pan meal.

Heat the olive oil in an ovenproof frying pan over medium heat. Add the onion and cook, stirring frequently, for 10 minutes or until starting to brown. Add the garlic and cook for 2 minutes or until fragrant, then add the tomatoes and oregano and cook, stirring well, for 5 minutes. Add the brown sugar, vinegar and some salt and pepper, and stir well to combine. Add a splash of water, then reduce the heat to a gentle simmer and cook for 10–15 minutes, until very thick and rich.

Meanwhile, preheat the oven to 200°C (400°F) fan-forced.

Toss the zucchini and mozzarella in a generous drizzle of olive oil. Season with salt and pepper.

Take the pan off the heat, check the seasoning and adjust if necessary. Starting at the outer edge, arrange the zucchini in concentric circles, overlapping each slice by about a third and placing at an angle so they nestle in the sauce. Add a slice of mozzarella every 3–4 slices of zucchini. Transfer to the oven and bake for 20–30 minutes, until the top is brown and the sauce is bubbling up through the zucchini.

Meanwhile, combine all the ingredients for the gremolata in a mortar and, using the pestle, pound for 1–2 minutes to create a chunky paste. If you don't have a mortar and pestle, simply add the ingredients, except the juice and oil, to a large chopping board and chop until well combined. Add to a bowl and stir through the juice and oil. Taste the gremolata and adjust the seasoning if necessary. Add an extra drizzle of olive oil or a tablespoon of water to loosen the gremolata to a spoonable consistency.

Serve the ratatouille fresh from the oven, dotted with the gremolata and an extra drizzle of olive oil. *



The Shared Kitchen

Beautiful meals, made from the basics
A cookbook by Clare Scrine