

Ratatouille

by Joshua Maloney, Winemaker

“Our 2010 Vineyard Series Mosaic is predominantly Grenache, which is probably my favorite red variety. I typically drink Grenache late-summer through early winter, because I find it pairs well with late summer/autumn vegetables. One of my favorite dishes to make during that time is Ratatouille.”

-Joshua Maloney

Ingredients:

5-6 quart heavy bottom dutch oven

3 Tbsp. olive oil

1 medium onion, diced

1 bell pepper, diced

3 large garlic cloves

5 large tomatoes (Roma or Heirloom are best), cored and chopped

Thyme sprigs

Parsley sprigs

Oregano sprigs

Kitchen Twine

2 small eggplant, diced

2 small zucchini, diced

1 Tbsp. Herbes de Provence

Minced basil, to taste

Shredded pecorino, to taste

In dutch oven, heat 3 tablespoons of olive oil over medium high heat. To that, add onion and bell pepper.

After 3-5 minutes or once they have softened, add garlic, passed through a garlic press. Allow that to simmer another 3-5 minutes, or until the garlic has just started to brown (slightly), then add tomatoes and the sprigs of thyme, parsley and oregano tied together with kitchen twine (it will be pulled out later, this makes it easier).

Reduce the heat to medium/low and stir occasionally for about 20 minutes, allowing some of the liquid from the tomatoes to boil off and the total volume to reduce a bit. After that time, remove the tied herbs and discard them.

Add eggplants, zucchini and Herbes de Provence. Stir occasionally until the eggplant and zucchini just turn tender and are cooked through. Season with salt and pepper. Serve topped with minced basil and shredded pecorino.

Tasting Notes

Our Vineyard Series Mosaic is a beautiful Southern Rhone-style blend of Grenache, Syrah and Mourvèdre. The Grenache brings elegance, structure and soft berry aromas giving way to the more robust dark fruit flavors of Syrah. The Mourvèdre adds depth, complexity and a subtle earthiness.

milbrandt
vineyards



Pairs well with
our 2010 Vineyard Series
Mosaic.



www.milbrandtvineyards.com

