



## Ratatouille

- 2 yellow zucchini
- 2 green zucchini
- 3 Japanese eggplant

Slice these vegetables into ½ inch coins. Layer on a lightly salted (with Kosher salt) cookie sheet and sprinkle on some more salt. Allow them to sweat for about 15 minutes. Rinse off the salt, pat dry and cut into quarters, keeping the eggplant separated from the zucchini.

- 1 medium onion – cut off the top and bottom, and cut into ¼ inch slices
- 4 cloves garlic
- 2 red peppers – seeded and cut into ¼ inch squares
- 1 small bulb fennel – cut off the top and bottom and slice into ¼ inch squares
- ¼ pound green beans – trimmed and cut into 1 inch pieces
- 2 ears of corn – kernels cut off the cob
- ½ pound chanterelle mushrooms – slice the bottom off the stem and shred them
- ¼ pound baby arugula
- 3 tablespoons herbes de provence
- Pepper to taste

Lightly toss zucchinis, eggplant, onion, garlic, fennel and green beans (each separately) in olive oil and sauté separately. Do not overcook! When done with each vegetable, place in a large bowl and continue with the next one. When finished, add the corn and arugula. Stir in herbes de provence and pepper.

Serve hot or cold.