Turkey Ham, ratatouille and baked potatoes with Goat’s cheese

60 minutes

10 persons



Ingrediënten

- 5 Turkey Hams
- 2 onions & 2 cloves garlic
- Olive oil
- 2 aubergines
- 2 courgettes
- 1 red & 1 yellow bell pepper
- 3 tomatoes
- Thyme & bay leaves
- Pepper & salt

Preparation for potatoes

- 1.2 kg potatoes
- 0.5 l vegetable stock
- Thyme & bay leaves
- Parsley stems
- Pepper
- 200 g Goat’s cheese

Bereiding

Bake the Turkey Ham according to the instructions on the packet.

Cut the onion and garlic into brunoise pieces and sauté them in some olive oil.

Cut the aubergines, courgettes and bell peppers into large pieces and add them to the onion. Cut the tomatoes into four and remove the seeds. Add this to the other vegetables and finally add the thyme and bay leaves. Let this fry for about 4 min. on a low flame, season with pepper and salt.

Cook the vegetable stock together with the thyme, bay leaves, pepper and parsley stems. Let this draw for another hour and then pass through a pointed sieve.

Peel the potatoes, cut them into thin slices and place them into an ovenproof dish. Pour over the stock and bake for 35 min. at 180°C.

Remove the dish from the oven and lay on the slices of Goat’s cheese. Put the oven dish in to bake for another 10 min. or so.

Cut the Turkey Hams into slices and serve everything.

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