



**Recipes from Chef Jean Pierre Moullé**  
*Former Chef of Chez Panisse Restaurant in Berkeley*

**Ratatouille tart**

*Serve 4 to 6*

1 (10-inch) round tart  
1 cup ratatouille  
2 eggs, lightly beaten  
1/2 cup grated Gruyère  
1 teaspoon salt

Preheat the oven to 400°F. Roll a round of dough out about 1/8 inch thick and about 12 inches in diameter. Settle the dough in a tart tin, taking care to let it sit easily without stretching or pulling at it. Cool the dough right in the tin for 30 minutes to an hour before pricking the bottom of the crust with a fork to allow the steam to escape. Blindbake for 15 to 20 minutes, until the bottom is no longer doughy but the sides are not yet colored. Set aside to cool.

Thoroughly mix together ratatouille, egg, cheese and salt in a bowl. Pour the mixture into the cooked shell, spreading it out to cover the whole base. Return it to the oven and bake for 25 to 30 minutes until the filling bubbles and appears to be set. Allow the tart to cool and set further 15 to 20 minutes before serving. Do not refrigerate unless the tart will be out at room temperature for more than 2 hours. I like to bring it to the table uncut and serve it there.

## **Ratatouille**

*Make 3 to 4 cups*

1 tablespoon salt, plus more if needed  
2 globe eggplants, cut into large dice  
4 tablespoons olive oil  
2 onions, thinly sliced  
3 zucchinis, cut into large dice  
1 green or red pepper, diced  
5 tomatoes, diced  
6 leaves basil  
Black pepper  
2 sprigs thyme

salt the eggplant with 1/2 teaspoon of the salt and set aside for the 30 minutes to 1 hour.

In a large saucepan or Dutch oven set over medium-low heat, heat 2 tablespoons of the olive oil and add the eggplant. Cook for 12 to 15 minutes, until soft and lightly browned. Transfer to a plate and set aside. Add the remaining 2 tablespoons of oil to the pan with onions. Cook until soft and golden, 12 to 15 minutes, before adding the garlic, pepper, and zucchini. Sauté for another 10 minutes, or until the pan begins to dry out and the vegetables are sticking. Add the tomatoes last, along with the remaining 2 1/2 teaspoons of salt, a couple grinds of black pepper, basil, and thyme. Cook, covered, for 60 to 70 minutes over very low heat, stirring occasionally. The eggplant should be very soft and the tomatoes and zucchini should have rendered their juices. Taste, adding salt if needed.

## **Tart Dough**

*Makes pastry for one 10-inch round tart*

2 cups all purpose flour  
1/4 teaspoon salt  
3/4 cup (6 ounces) cold butter, cut into pieces  
1/4 cup cold water  
1 egg yolk (optional)

Combine the flour, butter and salt in the bowl of a food processor with the blade attachment. Pulse or blend for 30 seconds or until the ingredients are barely mixed. If you're using the egg yolk, beat it into the water before adding it to the flour mixture. Process either the egg mixture or, if you're not using an egg, water alone, for 10 to 15 seconds, or until the dough forms a loose

ball. Do not over mix. Divide the dough in half and wrap each one separately in plastic wrap. Press gently to form a disk and refrigerate for at least 30 minutes before rolling. The dough can be frozen for up to 3 months.