

## Rosa Bianca Eggplant Torte with Smoked Onion Ratatouille and Flageolet-Sage Sauce

(Serves 6 portions)

*Recipe by Bernhard Klotz, Radisson Seven Seas*

### *Ingredients:*

#### *Sage sauce:*

- 1 piece onion cut in 1cm cubes
- 1 carrot cut in 1cm cubes
- 2 stalks celery cut into 1cm cubes
- 1 tablespoon chopped garlic
- 3 tablespoons olive oil
- 1 teaspoon chopped rosemary
- 2 teaspoons chopped fresh sage
- 2 pieces bay leaves
- ¼ ground cloves
- 1/3 teaspoon allspice
- ½ teaspoon ground pepper
- 3 cups white beans
- 1 cup dry white wine
- 4 cups vegetable stock
- 1 tablespoon Dijon mustard
- 1 teaspoon salt

#### *Smoked onion Ratatouille:*

- 2 pieces red onion cut in 1-inch cubes
- 1 tablespoon chopped garlic
- 2 pieces mixed colored bell peppers cut 2 cm dice
- 2 tablespoons olive oil
- ¼ cup vegetable stock
- 1 teaspoons salt
- 1 teaspoon fresh minced rosemary
- 1 teaspoon dried oregano
- ½ teaspoon ground pepper

### Appetizer



- 1 piece eggplant cut 2 cm cubes
- 2 pieces zucchini cut in 2 cm cubes
- 1 cup kernel corn
- 2 red tomatoes cut in 2cm dice
- 2 teaspoon chopped mint
- sea salt to taste

### ***Herb crusted eggplant:***

1 ½ cups plain flour  
1/3 cup polenta  
1 teaspoon dried thyme  
1 teaspoon dried basil  
1 teaspoon dried oregano  
1 teaspoon paprika  
½ teaspoon ground pepper  
1 cup soy milk  
2 tablespoons Dijon mustard  
2 pieces eggplant cut 2cm cubes  
½ cup romesco sauce  
Chopped olives and fresh parsley

## ***Preparation:***

- For the sauce sauté the onion carrot celery and garlic until slightly browned, add the herbs and spices and continue to cook for 5 minutes.
- Add the beans, wine, stock, mustard, and salt and simmer 20 minutes.
- To make the ratatouille sauté the onions, garlic, and peppers then add the eggplant and zucchini and cook for 10-15 minutes until the vegetables are tender, remove from the heat and stir in the corn, tomatoes and fresh herbs, season and set aside.
- For the eggplant mix the polenta herbs and spices, mix the soymilk and the mustard together, bread the eggplant in the above mixture twice, deep-fry until golden brown.
- On each serving plate pour about ½ a cup of flageolet sauce then arrange ½ a cup of the ratatouille in the center and place an eggplant slice on top of that, place some more ratatouille then some more eggplant, repeat the process one more time, drizzle the top with a little romesco sauce. Place a few chopped nicoise olives on top of the eggplant and sprinkle with the chopped herbs.