

INJECT SOME FUN THIS
WEEKEND!



(NOTE: THIS IS NOT A FUNDRAISER.....IT'S A FUN-RAISER)

We've made it through January!.....But with the news still being full of Covid vaccinations and life being about home schooling, work, rain, mud and missing social interaction.....I thought perhaps this might bring us a little fun?

So – lets all 'go' to a French Bistro (red & white tablecloth & French Café lounge music optional), make some Ratatouille together (some chop, some stir, all eat) and put on the classic Disney movie Ratatouille – relax & be taken via the visually stunning animation to Paris and enjoy.

Share your visit with the school community by posting pictures of your fabulous evening on our Facebook page (Friends of St Mary's School, Oxted) & spread the fun of a variation to a Saturday night & a virtual trip away from it all, like you would spread the *beurre* on your baguette – thick & lovingly!

(Ratatouille movie available on Amazon Prime £4.99 & Disney+)

RATATOUILLE RECIPE

PREPARATION TIME: LESS THAN 30 MINS

COOKING TIME: 30 MINS TO 1 HOUR

SERVES: 4

INGREDIENTS

- **2 AUBERGINES**
- **4 SMALL COURGETTES**
- **2 RED PEPPERS**
- **4 LARGE TOMATOES**
- **4 TBSP OLIVE OIL**
- **2 ONIONS, CHOPPED**
- **2 GARLIC CLOVES, CRUSHED**
- **½ TSP SUGAR**
- **SALT AND FRESHLY GROUND BLACK PEPPER**
- **SMALL BUNCH BASIL, ROUGHLY TORN**

METHOD

- 1. CUT THE AUBERGINES INTO QUARTERS LENGTHWAYS, THEN CUT THE QUARTERS INTO 2.5CM/1IN SLICES. CUT THE COURGETTES INTO 2.5CM/1IN SLICES. DE-SEED THE PEPPERS AND CUT THEM INTO BITE-SIZED PIECES.**
- 2. TO PEEL THE TOMATOES, SCORE A CROSS IN THE BASE OF EACH TOMATO AND PLACE THEM IN A HEATPROOF BOWL. POUR OVER ENOUGH BOILING WATER TO COVER AND SET ASIDE FOR ONE MINUTE. DRAIN AND, WHEN COOL ENOUGH TO HANDLE, PEEL AWAY THE SKINS. ROUGHLY CHOP THE FLESH.**
- 3. HEAT THE OIL IN A FLAMEPROOF CASSEROLE DISH AND ADD THE ONIONS. COOK OVER A GENTLE HEAT FOR 8-10 MINUTES, STIRRING OCCASIONALLY, UNTIL GOLDEN-BROWN AND VERY TENDER. ADD THE AUBERGINES AND COURGETTES, INCREASE THE HEAT SLIGHTLY AND COOK FOR 2-3 MINUTES. STIR IN THE PEPPERS, GARLIC, SUGAR, SOME SALT AND PEPPER AND HALF THE BASIL AND MIX WELL. COVER AND COOK OVER A VERY GENTLE HEAT FOR 20 MINUTES.**
- 4. ADD THE TOMATOES TO THE PAN AND COOK FOR A FURTHER 10 MINUTES. SCATTER THE RATATOUILLE WITH THE REMAINING BASIL AND SERVE.**