

Ratatouille Confit Byaldi

⌚ Prep: 50m

🔥 Cook: 60m

Σ Total: 110m

🍽️ 4 servings



📺 Video ref: Babish Culinary Universe (Andrew Rea)

MISE EN PLACE / INGREDIENTS [12]

- ☐ 2 whole Slender green zucchini
- ☐ 2 whole Slender yellow squash
- ☐ 2 whole Japanese slender eggplants
- ☐ 6 whole Firm Roma tomatoes (4 sliced for spiral, 2 diced for pipérade)
- ☐ 2 whole Roasted red bell peppers, peeled and diced (for pipérade)
- ☐ 1 whole Yellow onion, finely diced (for pipérade)
- ☐ 4 cloves Garlic cloves, minced (for pipérade)
- ☐ 0.3 cup High-quality extra-virgin olive oil, divided
- ☐ 1 tbsp Fresh thyme leaves
- ☐ 1 tbsp Aged balsamic vinegar (for finishing vinaigrette)
- ☐ 1.5 tsp Kosher salt
- ☐ 0.5 tsp Freshly ground black pepper

🛒 US SUPERMARKET BRAND GUIDE

Japanese Eggplant: Slender Asian Eggplant
Identical diameter to zucchini for seamless tiling. • 📍
Produce section.

COOKING SEQUENCE & CHECKPOINTS

- 1

Make Pepper Pipérade

⌚ 20 min

Sauté finely diced onion and minced garlic in 2 tbsp olive oil, add diced roasted red peppers, 2 diced Roma tomatoes, half the fresh thyme, kosher salt, and black pepper; simmer 20 minutes until thick and spread across the bottom of the baking dish.
✓ Checkpoint: Thick savory bed of red peppers.
- 2

Precision Mandoline Slices

⌚ 15 min

Slice zucchini, yellow squash, Japanese eggplant, and remaining 4 Roma tomatoes into uniform 1.5mm rounds on a mandoline.
✓ Checkpoint: Uniform thin vegetable discs.
- 3

Shingle the Spiral

⌚ 15 min

Alternate vegetable rounds tightly in concentric circles over the pipérade, working from the outside rim to the center.
✓ Checkpoint: Impeccable colorful shingled pattern.
- 4

Bake Under Cartouche (275°F Covered, 350°F Uncovered)

⌚ 1h (60m)

Drizzle with remaining olive oil, fresh thyme, kosher salt, and black pepper. Cover with a parchment cartouche and bake at 275°F (135°C) for 45 minutes, then remove the parchment and bake at 350°F (175°C) for 15 minutes until tender; finish with aged balsamic vinegar.
✓ Checkpoint: Silky, glistening tender vegetables.

🛡️ **FOOD SAFETY & INTERNAL TEMPERATURE: ≥165°F (74°C) SAFE INTERNAL COOKING AND SERVING TEMPERATURE (HOLD HOT AT ≥140°F / 60°C)**
USDA/FDA Food Safety Standard: Cook to a minimum internal temperature of 165°F (74°C) for microbiological safety. Hold cooked food hot at ≥140°F (60°C) prior to serving and refrigerate any leftovers to ≤40°F (4°C) within 2 hours to prevent bacterial spore growth.

👁️ **MASTER DONENESS CHECKPOINT:**
Mesmerizing multi-colored geometric vegetable spiral glistening over a rich crimson pepper base.

🔬 **WHY IT WORKS:**
Two-Stage Parchment Cartouche Baking (275°F then 350°F): Baking covered with a parchment cartouche at 275°F (135°C) gently confits the vegetables in their own steam, before uncovering at 350°F (175°C) to caramelize the edges.

⚠️ **TROUBLESHOOTING:**
Watery casserole: Simmer roasted pepper pipérade until thick like jam before spreading onto dish.