



EGGPLANT RATATOUILLE DIP

Ingredients:

- 1 medium Eggplant
- ½ yellow Capsicum
- ½ red Capsicum
- 1 large red Onion
- 3 Tomatoes
- 3 cloves Garlic, crushed
- 2 large flat/Portobello Mushrooms
- 100ml white wine
- 2 Tbsp Olive oil
- 1 tsp Caster sugar
- Handful fresh chopped Parsley

Method:

- Dice all vegetable into 1/2cm cubes.
- Heat oil in a large saucepan, add Eggplant, Onion, Garlic, Capsicum and Tomato. Stir and add in mushrooms and white wine.
- Simmer for approximately 15 minutes stirring occasionally.
- Remove from heat and serve.

To Serve:

- Serve with toasted bread.
- Serves 6.