

# RATATOUILLE



Rosie's Preserving School  
PRESERVING PRESERVING

# EQUIPMENT LIST

- chopping board
- knife
- ladle
- wide mouth funnel
- small dish
- cloth
- head space gauge
- your chosen jars and seals
- large pan
- jelly bag

*Don't stress about getting the equipment right or if you don't have certain bits of kit - there is always a way round it! The workshops will be relaxed and there is almost nothing you could come up with that hasn't been solved before - the aim is to enjoy it!*

*Rosie*

# INGREDIENTS

- red and yellow peppers
- green beans
- onions
- aubergine
- courgette
- passata
- herbs
- garlic
- olive oil
- sea salt



# METHOD

## BEFORE THE WORKSHOP

Get your jars warmed, lids and seals organised

Canner prepped with water

## WORKSHOP

Wash, and prep all produce

Put a small amount of olive oil into a large pan and add the onions and garlic

Cook together for about five minutes then add the rest of the vegetables

Turn the vegetables in the oil and heat through then add the passata and any chopped herbs being used, together with the salt

Turn on heat under canner

Fill your jars, leaving 3cms.1 inch headspace, Top up jars with hot water

### **Remove air bubbles!**

Wipe the rims of the jars and the seals with vinegar and seal the jars

Place in the canner and add the remaining vinegar to the water

Close the canner and heat on high. Vent for 10 minutes

Apply the weight and bring the pressure to 10lbs psi

Process for 75mins for 500ml/1 pint jars and 90 mins for 1000ml/1 quart