

1 2 3 Cook Ratatouille

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Summary:

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Ratatouille Recipe | ChefDeHome.com 2. To make BÃ©chamel - Microwave 1 cup of milk in microwave safe container. Set aside. Heat 1 tbsp butter in sauce pan. Add 1 tbsp flour and cook until raw flavor of. Ratatouille recipe | Epicurious.com Ingredients. 1 onion, sliced thin; 2 garlic cloves, minced; 5 tablespoons olive oil; a 3/4-pound eggplant, cut into 1/2-inch pieces (about 3 cups) 1 small zucchini. Ratatouille Recipe | Anne Burrell | Food Network Coat a large wide pan with olive oil. Add the onions, season with salt and crushed red pepper and bring the pan to a medium heat. Cook the onions until they are soft.

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Chitra's Food Book Snake gourd - 1 no (Medium sized) Big onion â€” 2 nos (finely chopped) Ripe tomato -2nos (finely chopped) To Temper. Cooking oil - 3 tbsp; Cumin seeds - 1/2 tsp. Ratatouille (2007) - IMDb Directed by Brad Bird, Jan Pinkava. With Brad Garrett, Lou Romano, Patton Oswalt, Ian Holm. A rat who can cook makes an unusual alliance with a young kitchen worker. Ratatouille - taste.com.au Heat the oil in a frying pan over medium heat and add the eggplant. Cook for 5-6 minutes. Transfer to a plate and set aside.

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