Aubergine gratin

食谱作者 V-ZUG 瑞族



制备过程	15 分钟
烘烤的时间：烘烤时间取决于机器	35 分钟
份	4
电器	Combair SE 自 2015 年

Preparation

400 g plum tomatoes, chopped

1 clove of garlic

1 tbsp olive oil

Oregano

Thyme

Salt

Pepper

Crush the plum tomatoes in a bowl with a fork. Crush and add the garlic. Stir in the herbs and olive oil. Season with salt and pepper.

2 aubergines

Top and tail the aubergines and cut into 1 cm thick slices.

100 g grated cheese

Spread a little tomato sauce over the bottom of the greased porcelain dish. Lay half of the aubergine slices on top, then cover with the remaining tomato sauce. Lay the rest of the aubergine slices on top. Sprinkle with cheese.

将发酵桶预加热 湿热风 到 **200 °C**

Put the porcelain dish on to the wire shelf in the preheated cooking space. Bake.

放入食物

在 湿热风 期间为 **200 35** 分钟°C

配件

Wire shelf

Porcelain dish ⅓ GN, depth 65 mm

附加信息

创建时间	11.12.2019