Aubergine gratin

Recipe by V-ZUG Ltd.



Preparation	15 Mins
Cooking time	35 Mins
Portions	4
Appliance	Combair SEP from 2015

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.

(Pre-)heat cooking space to 200 °C with Hot air humid

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

Put the food in

Hot air humid 200 °C for 35 Mins

Accessories

Wire shelf

Porcelain dish ⅓ GN, depth 65 mm

Additional information

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