

Aubergine and Goat's Cheese Crumble

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Typ: Gemüse

Quelle: Mary Berry

Bemerkungen: This is a substantial and delicious vegetarian main course, consisting of layers of grilled vegetables, tomato sauce, fresh basil, Parmesan, and goat's cheese finished with a a crispy topping.

Special equipment 1.4-1.5-L baking dish, about 25 x 20 cm and 5 cm deep.

Basilikum nicht mit in den Backofen!

Zutaten Serves 4

7 tbsp olive oil, plus extra for greasing

2 aubergines, halved widthways and cut lengthways into slices just under 1 cm thick

1 courgette, halved widthways and cut lengthways into slices about 3mm thick

1 onion, coarsely chopped

2 garlic cloves, crushed

400-g-can of chopped tomatoes

1 tbsp tomato purée

1 tbsp chopped fresh basil, plus 12 whole basil leaves and a few extra small ones for garnish

salt and freshly ground black pepper

50 g coarsely grated Parmesan cheese for the layers, plus 30 g for the topping

175 g firm goat's cheese (from a log), sliced into rounds about 5 mm thick

60 g fresh white breadcrumbs

Rezept: 1. Preheat the grill to its highest setting. Put 5 tablespoons of the oil in a small bowl. Brush a little of it onto a large, non-stick baking sheet lay on as many of the aubergine and courgette slices as will fit in a single layer and brush the tops generously with some of the oil. Grill for 7-8 minutes, then turn, brush with more oil, and grill for 4-5 minutes (see below: tender vegetables). Set aside and repeat for the remaining vegetables, grilling in batches. Preheat the oven to 200 °C).

2. Make the sauce: heat 1 tablespoon of the remaining oil in a pan. Add the onion and garlic and fry over a medium heat for 5-6 minutes. Stir in the tomato puree, fry for 1-2 min. Stir in the tomatoes,. Season. Simmer for about 15 minutes, stirring occasionally, until quite thick.

3. Grease the baking dish. Spread 3 tablespoons of the sauce in the dish. Lay the courgette on top. Then sprinkle over one-third of the Parmesan. Put half the aubergines on top, then another third of Parmesan, and half the remaining sauce, seasoning each layer as you go. Finish with the remaining aubergines, Parmesan, and sauce.

4. Scatter over the 12 basil leaves and cover with the goat's cheese. Mix the breadcrumbs with the final tablespoon of oil, rub together, stir in the 30 g of Parmesan, and sprinkle over the goat's cheese. (See below: neat layers.) Bake for 25 minutes or until golden. Garnish with basil leaves.

TENDER VEGETABLES

Grill the vegetables until golden and tender, oiling and turning once they soften and start to brown. Watch carefully, and remove any before they become too brown and crisp.

NEAT LAYERS

1. Spread a little sauce in the dish to stop the courgettes sticking and keep them moist, then

add the Parmesan and aubergine in neat layers so they bake evenly.

2 Add more Parmesan, then a layer of sauce and seasoning. Repeat the layers, then lay the goat's cheese rounds on top of the sauce and basil leaves. Sprinkle over the topping.