



COOKING PASSION SINCE 1877

AUBERGINE, CORIANDER AND SUNDRIED TOMATO TARTE



4 Pieces

INGREDIENTS

1 aubergine
1 tbsp sunflower oil
320 gr ready rolled **puff pastry**
4 tbsp coriander pesto
10 sundried tomatoes
150 gr **mozzarella**
50 gr mild cheddar **cheese**

ALLERGENES HIGHLIGHTED IN BOLD



PREPARATION

Preheat the oven to 200° C CircoTherm® hot-air system. Thinly slice the aubergines and brush them with the oil. Heat a frying pan or a skillet and cook these slices for 3-4 minutes until golden.

Unroll the pastry on a lightly floured baking tray. Gently score a line around the pastry, 1 cm from the edge and also prick the pastry all over with the knife.

Spread the coriander pesto on the inner section of the pastry. Place the cooked aubergine slices all over the pesto, using up all the aubergine.

Now tear the tomatoes and sprinkle on top. Next tear the mozzarella and sprinkle all over. Then grate the cheddar on top to finish.

Bake this for 25-30 minutes until golden. Using a sharp knife cut it into pieces and serve warm with a crunchy green salad or on its own.