

LE GRUYÈRE AOP

AUBERGINE ROLLS



Time
80min



Servings
4

Calcium Recommended Daily Intake
37,5%

Calories
580

Calcium
510mg

Protein
23g

Vitamin D
0 IU

Ingredients

- 1kg aubergine
- 250g le gruyere dalpage aop
- 100g dried tomatoes
- 10g fresh basil
- 100g tomatoes
- 150g creme fraiche
- 200g tinned peeled tomatoes
- 15g garlic
- 30g shallots
- 20g olive oil

Instructions

1. Chop one aubergine into small cubes and fry it with the finely-chopped shallots in some olive oil until golden brown.
2. Cut the other three aubergines lengthways into 0,5 up to 1cm-thick slices. Boil them for 1 minute in salted water and dry them on a kitchen towel. Season them well on both sides with salt and pepper.
3. Cut the tomatoes into pieces and lower them into boiling water for a few seconds, followed by freezing cold water; then skin and core them.

Finely chop the dried tomatoes and garlic, add them to the aubergine in the pan, and fry for a little longer.

7. As soon as the aubergines are cooked, cool them off and add finely chopped basil to the mix. Cut 200g of the Le Gruyère AOP into cubes and add this to the mix, along with the blanched tomatoes. Stir in the crème fraîche and season to taste.
8. Place the Pelati tomatoes in a soufflé dish and season with salt and pepper. Spread the pan mix on the aubergine slices, roll them up and place them on top of the Pelati tomatoes.
9. Grate the remaining 50g Le Gruyère AOP and sprinkle this over the rolls. Drizzle with a little olive oil.
10. Cook in the oven at 165°C for 30-40 minutes.

Tip: At the end of the cooking time, switch the oven briefly over to the grill and grill until the cheese has browned nicely.



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