

# Aubergine & Goat's Cheese 'Crumble'

SERVINGS: 4

PREPPING TIME: 30-40 MIN

COOKING TIME: 25 MIN



## Ingredients

Olive oil

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

2 courgette, same as above

1 onion, chopped

2 cloves garlic, chopped

400g can chopped tomatoes

1tbsp tomato puree

1tbsp fresh basil, chopped and a few extra leaves to garnish

80g parmesan, grated and another 30g for the top

175g goats cheese from a log, cut into slices

60g panko breadcrumbs

## Directions

1. Preheat the grill to its highest setting. Brush 2 baking trays with the oil and lay the aubergines and courgette on it. Brush the tops with more oil, season with salt and pepper and grill for 7-8 minutes. Turn over and grill until tender. Preheat the oven to 200c (fan 180, gas 6).
2. Whilst the vegetables are grilling, make the tomato sauce. Heat some oil in a pan over a medium heat and add the onion and garlic. Once translucent, stir in the tomato puree, chopped tomatoes and basil. Season and simmer for 10-15 minutes until thick.
3. Spread a layer of tomato sauce in your baking dish. Lay the courgette on top and sprinkle over one-third of the parmesan. Add another layer of sauce, then lay the aubergines on top. Sprinkle over another third of the parmesan. Spread the final layer of sauce over the aubergines and top with the final third of parmesan. Place your slices of goat's cheese and basil leaves on top.
4. Mix the breadcrumbs with a tablespoon of oil, the 30g of parmesan and season. You can also add garlic and onion granules here for extra flavour. Sprinkle over the goats cheese and bake for 25 minutes or until golden.