

Aubergine and potato casserole au gratin

Preparation time: 1 h. 10 min. · Level of difficulty: easy ·

Quantity

Ingredients for 6 people.

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2 piece Aubergines
450 g Potatoes
200 g Ramallet tomato sauce
1 piece Onion
1 piece Garlic clove
200 ml Liquid cream
1 piece Egg
4 tbsp Grated cheese
4 tbsp Extra virgin olive oil
1 tsp Flower sea salt
1 pinch Black pepper from the mill

Preparation

To save time, first boil the potatoes for 10-12 minutes until al dente (not soft).

Meanwhile, prepare the gratin. Mix the cream well with the beaten egg and season with salt and pepper.

Fry the chopped onion and garlic in a pan with some good olive oil. If you like it spicy, add a few drops of "FOC" olive oil with chilli. Now add the "Ramallet" tomato sauce and bring to the boil briefly.

Peel the pre-cooked, cooled potatoes and cut into slices.

Wash the aubergines and cut them into slices as well.

Pour some olive oil into the baking dish and cover with a layer of potato slices.

Spread a layer of aubergine slices on top and half of the tomato and onion sauce. Alternate more layers of aubergines and potatoes and spread the rest of the tomato sauce. Top with a layer of potatoes and finish with the prepared cream and egg mixture, resulting in a very tasty gratin.

To give it the finishing touch, add some freshly grated cheese, maybe a little pepper and put it in the oven at 225 degrees, cook for 35 to 40 minutes.

Serve as a delicious main course with a green salad or as a side dish with meat.