

ROASTED TOMATO AND AUBERGINE TART



ROASTED TOMATO AND AUBERGINE TART

500 g cherry tomatoes
2 aubergines (550 g) cut lengthwise
2 cloves crushed garlic
45 ml vegetable oil
30 ml butter
2 onions sliced
30 ml brown sugar
400 g puffed pastry (one roll)
fresh rocket for serving

Preheat the oven to 180°C.

Place sliced aubergines, tomatoes and garlic on a baking tray. Drizzle with 30 ml vegetable oil, season with salt and ground black pepper.

Roast for 12-15 min, and remove to cool.

In a pan heat the remaining oil and the butter, and fry the onions until lightly brown (5 min or so).

Add the brown sugar and cook until the onions are caramelized (5 min or so).

Roll out the pastry on a floured surface until 5 mm thick and rectangular.

Line your tray with baking paper, and put the pastry on it.
Top the pastry with the roasted aubergines, roasted tomatoes
and the caramelized onions.

Bake in the oven at 180°C for 20 min or until pastry is cooked
and golden.

Serve: Scatter with fresh rocket.

I also put condiments like pitted Kalamata olives, chopped red
chillie in olive oil and grated parmigiano cheese on the
table.

Add a glass of dry white wine and you have a delicious meal.

Recipe and photo: Willem Labuschagne