



# UCCOOK

## Aubergine & Goat's Cheese Gratin

**with kalamata olives & panko breadcrumbs**

Don't make the mistake of confusing an ordinary bake with a gorgeous gratin, Chef! With this culinary technique, a golden crust of crunchy breadcrumbs cover layers of charred aubergine and thin slices of potato, which have soaked up a rich tomato, onion, thyme & garlic sauce. Dotted with pops of olives & creamy goat's cheese.

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**Hands-on Time:** 45 minutes

**Overall Time:** 60 minutes

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**Serves:** 4 People

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**Chef:** Megan Bure

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Veggie

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Paardenkloof Wines | Paardenkloof Ecology  
"Desert Rose" Sauvignon Blanc 2021

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## Ingredients & Prep

800g	Potato <i>rinse, peel (optional) &amp; slice into very thin rounds</i>
1kg	Aubergine <i>rinse, trim &amp; cut into bite-sized pieces</i>
2	Onions <i>peel &amp; finely slice</i>
2	Garlic Cloves <i>peel &amp; grate</i>
10g	Fresh Thyme <i>rinse</i>
60ml	NOMU & Chilli Mix <i>(40ml NOMU Italian Rub &amp; 20ml Dried Chilli Flakes)</i>
400g	Cooked Chopped Tomato
120g	Pitted Kalamata Olives <i>drain &amp; slice</i>
120g	Chevin Goat's Cheese
60ml	Lemon Juice
200ml	Panko Breadcrumbs

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Sugar/Sweetener/Honey  
Paper Towel  
Butter

**1. SOFTEN THE POTATO** Preheat the oven to 200°C. Place the sliced potato into a pot of salted water. Bring to a boil and simmer until softening, 12-14 minutes. Drain and set aside.

**2. CHAR THE AUBERGINE** Place a pan over medium-high heat with a drizzle of oil. When hot, fry the aubergine chunks until charred but soft, 6-8 minutes (shifting occasionally). Remove from the pan, drain on paper towel and season.

**3. TASTY TOMATO SAUCE** Return the pan to medium heat with a drizzle of oil and a knob of butter. When hot, fry the sliced onion until soft, 5-6 minutes (shifting occasionally). Add the grated garlic, the rinsed thyme, and the NOMU & chilli mix. Fry until fragrant, 1-2 minutes. Pour in the cooked chopped tomato and 400ml of water. Simmer until reduced and thickening, 10-12 minutes. Remove the thyme sprigs and discard, then remove from the heat.

**4. LAYER WITH FLAVOUR** Stir in the sliced olives, the chunks of goat's cheese, the cooked aubergine, and a sweetener (to taste), the lemon juice (to taste), and seasoning. Lay down an overlapping layer of the par-cooked sliced potatoes and then spread the mixture evenly into an ovenproof dish. Cover with a layer of the remaining potato and bake until golden, 12-15 minutes.

**5. GOLDEN CRUMBS** Place a pan over medium-high heat with 40g of butter and a drizzle of oil. Once melted, add the breadcrumbs and fry until lightly toasted and golden, 1-2 minutes. Remove from the pan and set aside.

**6. A GREAT GRATIN** Plate up the loaded baked gratin, and top with the golden breadcrumbs. Well done, Chef!

## Nutritional Information

Per 100g

Energy	275kj
Energy	66kcal
Protein	2.4g
Carbs	11g
of which sugars	3g
Fibre	2.4g
Fat	1.3g
of which saturated	0.6g
Sodium	107mg

## Allergens

Gluten, Allium, Wheat, Sulphites, Cow's Milk

Eat  
Within  
4 Days