

AUBERGINE, TOMATO, POTATO AND MOZZARELLA BAKE



Serving: 6

Prep Time: 50 min

INGREDIENTS

- 125ml (1/2 cup) olive oil
- 2 garlic cloves finely chopped

- 2 X 420g tins whole peel tomatoes, blended
- Salt and freshly grounded black pepper, to taste
- 2 aubergines sliced
- 2 potatoes parboiled and sliced
- 200g Mozzarella, grated
- 80g green olives, pitted and sliced
- 12 fresh basil leaves, plus extra for serving
- 80g Parmesan, grated

INSTRUCTIONS

1. Heat 60ml (1/4 cup) of the oil in the large frying pan and sauté the garlic for few second.
2. Add the tomatoes and simmer until it slightly reduced and season.
3. Heat a large frying pan with the remaining oil and gently fry the aubergine until golden. Drain
4. Layer the aubergine and potatoes in a deep baking dish and sprinkle with mozzarella, olives and basil after each layer and drizzle with the remaining oil and ending with a layer of mozzarella. Sprinkle with the Parmesan and bake until golden, about 30 minutes. Top with extra basil and serve while still hot.