



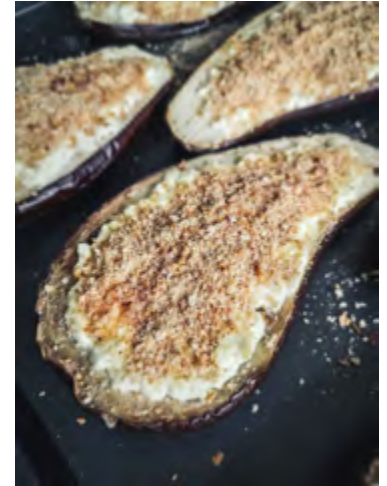
Aubergines in Greek style

Preparation time: 15 minutes | Cooking time: 35 + 15 minutes

For 6 people

Ingredients :

- 3 large aubergines
- 400g feta cheese (or flavoured tofu)
- 1 big clove of garlic or 2 small ones
- 2 cases of olive oil
- pepper (salt at will, if the feta is already salted)
- 3 rusks
- a little cider vinegar



Preparation:

- 1/ Preheat the oven to 200°C.
- 2/ Cut the aubergines in half and “reform” them.
- 3/ Place them on a baking sheet and put them in the oven for 30 to 40 minutes.
- 4/ Prepare the filling: put the feta cheese, finely chopped garlic, olive oil and pepper (salt if necessary) in a bowl. Mash and mix with a fork.
- 5/ Mix the rusks to obtain a breadcrumbs.
- 6/ Once the aubergines are cooked, remove them from the oven. Lower the oven to 160°C.
- 7/ Open the aubergines in half (beware they are very hot!) and cut the flesh.
- 8/ Add a little garnish on each eggplant. Then sprinkle with breadcrumbs.
- 9/ Bake the aubergines again for 15 minutes at 160°C.
- 10/ Before serving, pour a drizzle of cider vinegar over the breadcrumbs. And it's ready!

Bon appétit!

Krystalife