

Aubergine & Ricotta Sandwich, Grilled Tomatoes



Serves 1

Prep 10 mins

Cooking 20 mins

Easy

Ingredients

- 1 small aubergine
- 100g ricotta
- 5 fresh basil leaves, shredded
- 1 very large, ripe plum tomato, cored
- 50ml olive oil
- salt
- 1 slice pain de campagne

1. Preheat your grill to its highest setting.
2. Place the aubergine underneath the grill for about 10 minutes, turning it occasionally until the skin has blackened. Remove and discard the skin and chop the flesh roughly. Mix this with the ricotta and basil and set aside.
3. Cut the tomato into four wedges and put in a pan with the olive oil and a little salt. Place under the grill for 5 minutes until the tomato begins to blacken slightly.
4. Toast the slice of pain de campagne, spread it with the ricotta and aubergine mixture, and top with the tomato and the olive oil in which it was cooked.