

## Aubergine Gateau

**Serves 2**

**Cuisine: French**

Preparation Time: 10 Minutes

Cooking Time: 30 Minutes

**Ingredients:**

½ Medium aubergine  
1 Medium courgette  
12 Cherry vine tomatoes cut in half  
150g Baby leaf spinach, stalks removed  
½ Garlic clove  
50 ml Olive oil  
2 tbsp Balsamic vinegar  
2 Basil leaves, finely sliced  
1 sprig Fresh thyme  
Maldon sea salt and freshly ground black pepper

**Method:**

1. Slice the aubergine into 2 rounds of about 1cm thick. Place in a hot frying pan with half of the olive oil and colour on both sides. Place in the oven and roast for 5 minutes. Remove from the oven and deglaze with balsamic vinegar. Season well and transfer onto kitchen towel to drain.
2. Finely slice the courgette and fry without colouring for 2 minutes. Season and drain also on a paper towel to remove any excess oil.
3. Sauté the spinach in a little oil (but not too hot) until it wilts. Season and place on a paper towel.
4. Sauté the tomatoes with a dash of olive oil, sprig of thyme and garlic. Cook over a low heat until almost all the liquid has evaporated. Season with salt, pepper and a little sugar if necessary. Add the chopped basil.

**To Serve:**

Assemble the gateau stacks by filling cooking rings (6cm x 4.5cm) with the aubergine first (cut a little 'v' out of the round to make it fit snugly, then the spinach, then the tomatoes and finally top with the courgette,

**Chef's Notes:**

These can be made in advance and then reheated in the oven for 8 minutes on a moderate heat, or put cling film over the bottom of the rings and use a heated bain-marie