



Aubergine Gratin

Ingredient	10 Portions	50 Portions	100 Portions
Aubergine	500g	2.5kg	5kg
Tomato Sauce (FFT Recipe)			
Potato – Peeled and Diced	300g	1.5kg	3kg
Onions – Diced	100g	500g	1kg
Garlic – Diced	1 clove	1.5 Cloves	3 Cloves
Bechamel Sauce (FFT Recipe)			
Salt	To taste	To taste	To taste
Pepper	To taste	To taste	To taste
Olive Oil	For Frying	For Frying	For Frying
Cheddar Cheese	20g	100g	200g
Mixed Herbs	1 tsp	0.5 tbsp	1 tbsp

Key Points

If you can, allow extra time for the salt to draw out moisture from the aubergines. This will result in less liquid in the final dish.

Method

1. Prepare both the Bechamel sauce and Tomato sauce as per the FFT recipe
2. In a pan, heat some olive oil for frying
3. Add the onions, garlic and diced potato and fry for 5 minutes
4. Add the tomato sauce and simmer for 25 minutes or until the potato is just tender
5. Prepare the aubergines by removing the top and bottoms, then lay the aubergine on its side and slice along it to make large, thin, flat slices
6. Season the aubergine lightly with salt and pepper
7. In a baking dish (similarly to a lasagne) add one layer of sliced aubergine, some of the tomato sauce, then aubergine then béchamel and continue until the dish is full, finishing with aubergine and béchamel sauce
8. Top with cheese
9. Sprinkle lightly with mixed herbs
10. Bake in the oven at 180 °C for 25 minutes or until the aubergine is cooked through and bubbling

Allergens Wheat, Milk, Celery