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Aubergine and tomato en terrine

For 4 persons:

3 aubergines

7 tomatoes

1 bunch of vine tomatoes

3 garlic cloves

1 onion

4 tbsp PDO huile d'olive de la Vallée des Baux-de-Provence

Salt, pepper

½ tsp Espelette pepper PDO



Preparation: 25 mins

Cooking: 30 to 40 minutes

Resting time: 1h

Wash the aubergines, cut them in half, then, with a knife, score the flesh. Arrange the thus prepared aubergines in some aluminium foil (each one well wrapped), then bake in the oven for 30 minutes (the flesh has to be thoroughly cooked) Put the bunch of cherry tomatoes (or cocktail) in an aluminium foil, add some salt, a drizzle of olive oil, then close the foil and bake in the oven for 30 to 40 minutes (open the wrapper when removed from the oven).

Wash and peel the tomatoes (they can be blanched for 1 minute to make it easier). Cut them into coarse cubes (make sure to remove the maximum seeds).

Peel and finely slice the onion. Sauté it in 1 tablespoons of olive oil, then add the cubed tomatoes, a peeled and crushed garlic clove, add some salt, pepper and add the Espelette pepper. Let simmer for 30 minutes while stirring regularly.

Scoop out the aubergines flesh. In a food processor or blender, mix the flesh with 2 tablespoons of olive oil, salt, pepper and the 2 remaining garlic cloves,

Arrange the aubergine caviar in a glass or earthenware dish, smooth it out, then top it with the cooked tomato. Put in the fridge for 1h. Garnish with the confit tomatoes bunch and serve.