



© Céline de Cérrou pour France Olive

Aubergine tomato mozzarella tart

Ingredients for 4 persons

For the dough:

150g wheat flour
50g small spelt flour
5 cl PDO huile d'olive de Haute-Provence
10 cl water
Thyme
1 pinch of salt

For the filling:

1 or 2 aubergines (depending on their size and your mould)
3 or 4 tomatoes
1 mozzarella ball
1.5 tablespoons PDO huile d'olive de Haute-Provence
Oregano
Garlic semolina
Salt, pepper



Preparation: 25 mins
Cooking: 40 mins

Mix the dough ingredients (flour, oil, water, salt and the finely chopped thyme). Once it takes the shape of a soft ball, spread it out with a rolling pin and place it in a tart dish, then set it aside in the fridge.

Preheat the oven to 180°C.

Wash the aubergines, then cut them into medium slices. Proceed the same with the tomatoes.

Brush the aubergines with a mixture of 4 tablespoons of water and 1.5 tablespoons of intense-flavoured olive oil.

Place the brushed aubergine slices on a baking tray, then top each one with a slice of tomato. Salt, add pepper, sprinkle with the garlic semolina and bake for 20 minutes.

Take out the dough from the fridge and prick it. Top it with the cooked aubergines and tomatoes, then coat them with mozzarella slices. Sprinkle with oregano and put it back in the oven for 20 minutes.