

# Grilled eggplant tartine, tomato bruschetta with fresh basil and Parmesan cheese |

Recipe for 12 tapas

## Description

Country bread toast with eggplants topping and cherry tomatoes salad in a Bruschetta style

## Note

If you do not have a grill, simply sauté them in a pan.

## Ingredients

### Bread

- 4 Slice(s) Country bread
- 24 Chips Parmesan
- Salt and pepper
- Olive oil

### Bruschetta

- 450 Gr Cherry tomatoes
- 150 Gr Red onion
- 6 Leaf(ves) Basil
- 30 Ml Balsamic vinegar
- 2 Clove(s) Garlic
- Salt and pepper
- Olive oil

### Eggplant

- 500 Gr Eggplant
- 2 Clove(s) Garlic
- 2 Sprig(s) Thyme
- 1 Unit(s) Lemon
- Salt and pepper
- Olive oil

## Preparation

- Preparation time **45 mins**
- Preheat your **oven** at **400 F°**

### Prep

Cisel the basil and the red onion. Dice the tomatoes in 8 little pieces each. Remove the thyme needles from its sprig. Chop the garlic. Bake the country bread for 8 min in the oven. Peel the eggplant and slice it (2cm thick slices). Press the lemon.

### Bruschetta

In a bowl mix the tomatoes, the vinegar, the garlic, the basil, the onion and a dash of olive oil. Season with salt and pepper.

### Grilled eggplants

Put some oil, salt and pepper on each eggplant slice and sear in a pan. Wrap the slices in aluminium foil with thyme and garlic and bake in the oven for 30 min. Add the lemon juice and mix in a blender.

### Dressing the plate

Spread the eggplant purée on the toasted bread, add some tomatoes and parmesan shavings on top.

**Bon appétit!**