

Aubergine & Goats Cheese Roast



Ingredients

- 2 Tbsp Olive Oil
- 2 Red Onions, Sliced Into Wedges
- 2 Garlic Cloves, Crushed
- 2 Medium Aubergines, Cut 2½cm Chunks
- 1 Yellow Pepper, Deseeded & Diced Large
- 2 x 400g Chopped Tomatoes
- 1 Tbsp Tomato Purée
- ½ Tbsp Balsamic Vinegar
- 2 Tsp Brown Sugar
- Salt & Freshly Ground Black Pepper
- 175g Hard Goats Cheese. Cubed
- 100g Coarse Breadcrumbs
- 2 Tbsp Green Basil Pesto
- 50g Parmesan, Grated



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Method

- Preheat the oven to 200°C/Fan 180°/Gas 6. You will need a 2 litre (3½ pint) shallow ovenproof dish.
- Heat the oil in a large frying pan and cook the onions and garlic over a gentle heat until lightly golden.
- Add the aubergines and pepper and fry for about 5 minutes over a high heat until the aubergine chunks are starting to brown and soften.
- Add the tomatoes, purée, vinegar and sugar, bring up to the boil, cover with a lid and simmer for 15 minutes. The vegetables should be soft but still hold their shape. Season with salt and pepper and spoon into the dish.
- Put the cubes of goat's cheese on top of the vegetable mixture.
- Measure the breadcrumbs and pesto into a bowl and rub together using your hands until the crumbs are coated in the pesto. Sprinkle on top of the goat's cheese and spread out to make an even layer. Sprinkle over the Parmesan.
- Bake in the oven for about 30 minutes until bubbling around the edges and the crumbs are golden and crispy on top.
- Serve with salad and crusty bread.