



15 ml extra virgin olive oil  
Ground Herbes de Provence  
Salt and pepper

# Stuffed aubergine with tomato (modified texture)

## Ingredients (serves 1)

150 g of aubergine (1/2 of one eggplant)  
50 g onion  
30 g carrot  
30 g ground beef  
25 g tomato sauce  
20 g cured cheese  
50 g light bechamel sauce  
1/2 clove of garlic

## Method

1. Wrap the aubergine in aluminium foil and roast in the oven at 180°C for about 25 minutes, until tender.
2. Let cool. Once completely cool, remove the pulp.
3. Put the aubergine pulp in a container and use an immersion blender to puree with salt, pepper, and a splash of oil. Set aside.
4. In a frying pan, sauté the peeled and chopped vegetables with a splash of oil. Once well cooked, add the ground beef, salt, and pepper, and stir everything.
5. Once everything is well cooked, add the tomato sauce and Herbes de Provence.
6. Cook for a few more minutes, add some of the aubergine pulp and pour the mixture into a tall container. Puree with immersion blender.
7. Grate the cheese. Heat the bechamel sauce with the cheese and stir until the cheese has melted.
8. Pass through a sieve and season with salt and pepper.
9. Serve the aubergine puree on a plate and make a hole in the centre. Fill the hollow with the meat and tomato puree.
10. Dress with cheese sauce.