

# Aubergine pie



## **INGREDIENTS** (for 4 portions)

- 3 aubergines à 250 g
- 200 g Greek yogurt (3,5 % fat)
- 300 g mixed cheese (crumbled Feta, grated Gouda, Pecorino or Parmesan)
- 1 average onion
- 2 garlic gloves
- 1 leek
- 3 culms of parsley
- some mint leaves
- 2 eggs
- 50 ml MANI Bläuel extra virgin olive oil
- 40 g semolina
- oil for the baking plate
- 100 - 120 g ready-for-use strudel dough
- 8 MANI Bläuel sundried tomatoes in extra virgin olive oil
- caraway, MANI Bläuel sea salt and pepper

## PREPARATION

Bake the aubergines with their skin for about 45 minutes at 200 degrees at upper and lower heat (180 degrees at hot air). Let them cool down and then peel off the skin. Drain the aubergines in a sieve for at least 2 hours. Drain the yogurt in a sieve laid-in with paper towel. Grate the three cheese varieties and keep aside some of the Gouda for later. Prepare the vegetables: peel off the onions, chop them into small cubes and squeeze the garlic cloves. Clean the leek and cut into small rings. Chop the herbs. Chop the aubergines in 2 cm big pieces. Mix up with yogurt, cheese, vegetables and herbs. Add the eggs, the oil and the semolina and season with the spices. Oil a round backing plate (about 26 cm diameter with a higher edge). Cut the dough a bit bigger than at the size of the backing plate and lay it out on it. Put the filling on the dough, spread the sundried tomatoes and fold the overlapping dough towards the middle. Spread over the remaining cheese. Bake the pie in a preheated oven at 200 degrees at upper and lower heat (180 degrees at hot air) for one hour.

**Mani Tipp:** Mix 100 g minced almonds with the cheese. This makes the cheese crust crunchier and gives a special taste.

Per portion: 660 kcal (2767 kJ), 28 g protein, 43 g fat, 35 g carbohydrates (3 BU)

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Upon publication of a recipe we are looking forward to receiving a copy.

Image source: Kostas Koromilas

For more information, visit [www.mani-blaeuel.de/en](http://www.mani-blaeuel.de/en)

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