

Crispy aubergine in the oven with mozzarella



> 30 min.



Simple



Vegetarian



Zubereitung

1. To make the pesto, first fry the pine nuts and garlic cloves in a pan until golden brown and then place these ingredients in a blender with the remaining ingredients and puree.
2. In the meantime, preheat the oven to 180 °C fan oven.
3. Brush both sides of the thinly sliced aubergine slices with a little pesto and bake on a baking tray for approx. 15 minutes.
4. During this time, quarter the cherry tomatoes and cut the mozzarella ball into small pieces and season with salt and pepper.
5. Finally, arrange the aubergine slices on a plate, top with the tomato and mozzarella mixture and decorate with a dollop of pesto.

Zutaten

- Aubergine

For the basil pesto:

- 150 g parmesan
- 3 cloves of garlic
- 100g basil leaves, fresh
- 50 g pine nuts
- 100 g olive oil
- 1 tsp sea salt

For the topping:

- 1 ball of GOLDSTEIG mozzarella
- 150 g cherry tomatoes
- Salt and pepper