

## **AUBERGINE, TOMATO & "CHEESE" DISH**

### **Ingredients** (serves 6)

3 tins chopped tomatoes  
Olive oil  
4 large aubergines (sliced lengthways)  
2 or 3 cloves garlic (chopped)  
Black pepper  
250g breadcrumbs  
Fresh basil leaves or small tsp. dried basil  
Vegan cheese (any make, grated)  
1 tbs. yeast flakes (optional)

### **Method**

Brush the aubergine slices with olive oil and then bake them in the oven until they are tender. Add the chopped garlic to the chopped tomatoes, together with some black pepper.

Rub the sides and base of an ovenproof dish with olive oil, then add a layer of aubergine slices, followed by some breadcrumbs, some of the basil, a ladle of the chopped tomatoes, and a sprinkle of grated cheese.

Continue in this way, finishing with a layer of aubergine. Sprinkle with the remaining breadcrumbs, and finally top with the remaining grated cheese mixed with the yeast flakes (if using - actually, I would probably use 2 tbs. of these, but it's up to you!).

Transfer to the oven for 30-40 minutes. Enjoy.