



## **Eggplant turret**

*Torre de berenjenas , tomates y queso joven*

Serves 4

2 eggplants, 3 beef tomatoes, young white cheese, parsley, 6 spoons of virgin oil, 3 spoons of balsamic vinaigrette, 1 clove of garlic

### Preparing

Cut the eggplants in 8 slices of about 1 centimetre, pour with salt and let it rest for 30 minutes. Peel the tomatoes and cut in 8 slices of also 1 centimetre. Cut the cheese in 4 slices. Dab the eggplant slices dry and bake them brown and tender adding a little salt. In the meantime you can make the vinaigrette.

Beat the oil, balsamic, garlic and a pinch of sugar into a thick, brown vinaigrette. Add some salt and pepper to your liking.

### Finishing

Make turrets of a slice of eggplant, tomato, cheese, tomato, and eggplant. Pour the vinaigrette and add some parsley.

