

## Eggplant, tomato and goat's cheese stack

- 4 vine-ripened tomatoes
- 4 garlic cloves, chopped
- 1 tablespoon shredded basil
- 2 tablespoons finely chopped flat-leaf (Italian) parsley
- 60 ml (1/4 cup) olive oil
- 1 large eggplant (aubergine), cut into 5 mm (1/4 inch) slices
- 8 basil leaves (extra), torn
- 85 g (3 oz) goat's cheese, crumbled

Preheat the oven to 180°C (350°F/ Gas 4). Halve the tomatoes and scoop out the pulp. Sprinkle a quarter of the garlic into each tomato half, then top with the combined basil and parsley. Arrange the halves on a baking tray, drizzle with 1 tablespoon of oil, season to taste and bake for 40 minutes, or until soft.

Preheat the grill (broiler). Brush a baking sheet with olive oil, place the eggplant slices on the tray and brush with the remaining oil. Grill for 5 minutes, or until crisp and golden.

Lightly oil four 185 ml (3/4 cup) ramekins. Line each with eggplant, then two basil leaves, 1 piece of tomato, some goat's cheese, another piece of tomato, then a final slice of eggplant. Bake for 20 minutes, then leave for 5 minutes before turning out.

Serves 4