Potatoes, Eggplant and Cheese Soufflé



Preparation time: 30 min
Difficulty: Easy

Ingredients

- Black pepper: to taste
- Butter: q.b.
- Eggplants: 2
- Heavy Cream: 3.5 oz.
- Oil: q.b.
- Onion: 1
- Oregano: to taste
- Potatoes: 1.1 lbs
- Salt: q.b.
- Soft cheese: 7 oz.

Preparation

Cook in the oven 15 minutes at 360° F

Boil the potatoes in a large pot of boiling water. Then peel and mash them with a fork in a bowl.
Cook the diced eggplants along with well sautéed onions and when cooked add them to the mashed potatoes.
After that, add the soft cheese, salt, pepper and oregano.

Butter the single-use moulds and fill them with the preparation, then let them cook in the oven at 360 F for 20 minutes.
Let cool and serve with a classic tomato sauce where to add the heavy cream in the last 4 minutes of cooking.

For this recipe we used:

Organic Tomato Puree 200 gr

