

Less than 45 minutes

Serves 4

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Ingredients:

- 1 packet (500g) cocktail tomatoes
- 2 brinjals (about 540g), sliced lengthways
- 2 cloves garlic, chopped
- 3 Tbsp (45ml) canola oil
- Salt and milled pepper
- 1 knob butter
- 2 onions, sliced
- 2 Tbsp (30ml) brown sugar
- 1 roll (400g) puff pastry, defrosted
- Fresh rocket, for serving

Method

#### **COOK'S NOTE**

Add slices of goat's cheese or drizzle with yoghurt and garnish with grated lemon peel.

1. Preheat oven to 180°C.
2. Place tomatoes, brinjals and garlic on a baking tray.
3. Drizzle with 2 Tbsp (30ml) oil and season.
4. Roast for 10-15 minutes and remove from oven.
5. Heat remaining oil and butter in a pan and fry onions for 5-6 minutes or until golden.
6. Add sugar and cook onions for 4-6 minutes until caramelised.
7. Roll pastry out onto a floured surface into a 5mm-thick rectangle.

8. Score a 2cm border along edges of pastry.
9. Top pastry with tomatoes, brinjals and onion and bake for 15-20 minutes or until golden and cooked.
10. Serve scattered with fresh rocket.