

TUNA QUICHE AND AUBERGINE (EGGPLANT) DIP



Ingredients:

- 1 puff pastry
- **Aubergine/Eggplant caviar**
- 1 tuna can (200 g)
- 1 can of peeled tomatoes(440 g)
- 150 g grated cheese
- Mixed herbs (herbes de provence)

Preparation:

- Preheat oven to 180 ° C (355°F).
- Place a greaseproof paper and line a pie pan.
- Bake blind the pastry (ballast with dried beans) for 10 minutes.
- Meanwhile, prepare the eggplant caviar
- Spread the aubergine/ eggplant caviar on the tart, then spread the flaked tuna, followed by the peeled tomatoes.
- Sprinkle over with the grated cheese and the mixed herds (herbes de provence).
- Bake for about 20 minutes