



**mamaison**

*Hotels & Residences*

All-Suites

Spa Hotel Pokrovka

Moscow

## **Aubergine, stuffed with Provençal vegetables and served with tomato sauce, and garlic and thyme confit (200/70)**

by Chef Aleksandr Kutepov

As spring is just around the corner, Aleksandr Kutepov, head chef of the restaurant Numbers (Tsyfry) has prepared a new and delicate dish that combines the bright colors and diversity of the upcoming season, whereas gentle petals of early spring hues presented on your plate will envelop you in a warm spring atmosphere.



### **Ingredients**

- Aubergine (eggplant) 180gr
- Sweet peppers 40gr
- Onions 30gr
- Oleyna oil 30gr
- Zucchini 30gr
- Garlic 20gr
- Thyme 7gr
- Pronto tomatoes 70gr
- Cherry tomatoes 30gr
- Rosemary 3gr
- Rye bread 5gr
- Sea salt 5gr
- Summer flowers 3gr
- 30% Cream 30gr
- Tomato juice 50gr



## Preparation method

Cut the aubergine into thick equal rings. Use a spoon to make a slight hole in the “aubergine cup”, and sprinkle lightly with olive oil. Add salt and bake in an oven until it is half done.

Heat a frying pan, add some vegetable oil and fry the garlic and thyme. Remove them from the pan. Dice the Bulgarian peppers, zucchini, and onions into fine pieces, and fry them in the same vegetable oil. Add salt and pepper to taste, and then add the cream, pronto tomatoes, and finely-sliced thyme.

Fry the cherry tomatoes lightly on all sides in the vegetable oil, and season to taste.

Mix together an equal amount of pronto tomatoes and tomato juice, bring the sauce to a boil, and in the end, add some ground rosemary and salt.

Fill the “aubergine cup” with the fried vegetables, sprinkle slightly with olive oil and some garlic, and bake in an oven at 180°C for 10 -15 minutes.

### Garlic confit

Poach some unpeeled garlic cloves very gently in vegetable oil until they become soft, and then add some thyme.

Place the baked “aubergine cup” on the plate, pour the tomato sauce into a separate sauce dish, garnish with a sprig of rosemary, garlic confit, fried cherry tomatoes, sea salt and a few petals of summer flowers.

I hope that you will find my recipe interesting, and that you will enjoy preparing it for another wonderful spring day.



Bon appétit!

**Chef Aleksandr Kutepov**

Chef Aleksandr Kutepov

