Stuffed Eggplant Gratin with Brin d'Affinois



Informations

People : **4**
Preparation : **20 min.**
Cooking time : **45 min.**

Ingredients

- 2 Brin d’Affinois cheeses
- 2 large eggplants
- 450 g of sausage meat
- ½ bunch of basil
- Fine salt, freshly ground pepper

Preparation steps

1. Preheat the barbecue to 200°C.
2. Meanwhile, wash the eggplants with clear water and cut them lengthwise.
3. Score the eggplants along their length with the tip of a knife.

4. Season with fine salt and freshly ground pepper. Brush with a drizzle of olive oil.
5. Place in a heat-resistant dish. Bake on the barbecue plancha, close the lid, and cook for 35 minutes.
6. Once the eggplants are cooked and just before serving, place ½ of the Brin d'Affinois cheeses, previously cut in half thickness-wise, on each eggplant.
7. Put back under the lid for 8 to 10 minutes and serve hot and melting, just garnished with a few basil leaves and accompanied by wild rice, for example.