

Tomates a la mireille

Ingredients

- 6 tomatoes
- 1 onion
- 3 eggplants
- 1 garlic
- 1 cup white wine
- 3 egg yolks
- parsley
- 1 cup grated cheese
- cracker meal; salt

Directions

- Tomatoes are divided into two and are emptied, seasoned with salt and pepper.
- Fry with the onion cut into small pieces, the eggplant in thin slices. Sprinkle with white wine.
- Add the salt to taste, parsley and grated cheese.
- Let it cool and add the three egg yolks.
- Tomatoes are stuffed and sprinkled with cracker meal.
- Place in a mold, sprinkle with grated parmesan cheese and au gratin in the oven for 5 minutes.
- Serve in the same juice.

