

# GRANNY'S JAR AUBERGINE SUMAC COMPOTE LEERDAMMER CRUMBLE

- DISH -

## For 4 people

Preparation time : 25 min

Baking time : 50 min

## Ingredients

- 1 onion
- 1 garlic clove
- 3 eggrolls
- 100 gr minced bacon
- 100 gr flour
- 85 gr soft butter
- 100 gr Leerdammer
- olive oil
- salt, pepper, sumac

## Method

- 1 Preheat oven to 180°C.
- 2 Place on a baking tray sliced aubergines, season with a drizzle of olive oil, salt, pepper and bake for 45 min.
- 3 Make the crumble dough by kneading butter, flour, salt, pepper and mixed Leerdammer until it's granular and sandy. Crumble the dough on a tray and bake for 15 min.
- 4 Sauté bacon, chopped onion and minced garlic.
- 5 Once aubergine ready, get the pulp out of the aubergine and mix it with a teaspoon of sumac, season to your liking and place the caviar in jars, alternately with bacon and top with Leerdammer crumble.

Eat hot.

