Vegan Gratin

By Emily

Ingredients
- 2 medium sized potatoes
- 1 aubergine
- 3 salad or beef tomatoes
- 2 large red onions
- 2 cloves of garlic
- Olive oil
- Balsamic vinegar
- A large bunch of fresh basil
- Salt and pepper

Method
1. Preheat the oven to 200°C.
2. Peel the potatoes and slice them very thinly.
3. Slice the aubergine, tomatoes and onions to no more than 1cm thickness.
4. Coat everything in olive oil and season with salt and pepper.
5. Crush the garlic cloves and mix with the vegetables so that it is evenly distributed.
6. Roughly chop most of the basil and mix it in with everything.
7. Line up the vegetables in an oven proof dish so that they overlap slightly and place in the oven for 35-40 minutes until the potato slices are soft in the centre and crispy around their edges and the other vegetables are well cooked.
8. Remove from the oven, sprinkle with the remainder of the basil and serve.