

**COMPRESSED EGGPLANT & GRUYERE SLICES**

*(from the Bewitching Kitchen, inspired by [Chef Tony Botella](#))*

1 large eggplant, sliced very thin (3mm maximum) with a mandolin

Gruyere cheese cut in thin slices

Herbes de Provence to taste

salt to taste

1 tablespoon olive oil

balsamic vinegar to taste

1/4 cup sliced almonds, toasted

Lay one eggplant slice on a flat surface, place a slice of cheese in the center, sprinkle with Herbes de Provence. Place another eggplant slice on top, carefully slide into a vacuum-sealable bag. Once all the little sandwiches are done, seal the bag. Place in the fridge for at least one hour, but you can leave it for a couple of days.

Fifteen minutes before dinner, remove them from the bag and place on a silicone mat, gently brush with olive oil gently on both sides, season with salt. Roast at 425F for 12 minutes, until golden. A little cheese might escape to the side, nothing wrong with that, the silicone mat makes it easier to lift.

Cut each slice in half, place in a serving dish, drizzle with balsamic and sprinkle almonds on top.