Roasted Tomato and Eggplant Tartine

* YIELD4 servings

INGREDIENTS

* For the tomatoes
* 1 very large or 2 medium beefsteak tomatoes, thinly sliced
* 1 tablespoon extra-virgin olive oil
* 3 cloves garlic, chopped
* 1 tablespoon chopped fresh thyme
* For the tapenade:
* ½ cup pitted calamata olives
* 2 tablespoons drained capers
* ¼ cup extra-virgin olive oil
* For assembly
* ¾ pound eggplant, sliced lengthwise into 4 slices, each about 1/3 inch thick
* 3 tablespoons olive oil
* Salt and freshly ground black pepper
* ½ cup fresh soft goat cheese
* 4 1/2-inch slices country bread
* ¼ cup grated Pecorino Romano

Add to Your Grocery List

[Ingredient Substitution Guide](https://cooking.nytimes.com/guides/79-substitutions-for-cooking)

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Nutritional Information

PREPARATION

1. For the tomatoes: Preheat oven to 300 degrees. In a wide, shallow bowl, toss tomato slices with olive oil, garlic and thyme. Spread on a baking sheet. Roast 20 minutes. Remove from heat and set aside.
2. For the tapenade: Place olives and capers in blender or food processor and chop coarsely. With the motor running, slowly drizzle in olive oil. Puree until smooth; set aside.
3. For assembly: Prepare grill for cooking or heat ridged grill pan over moderately high heat. Brush both sides of eggplant slices with olive oil, and season with salt and pepper to taste. Grill, turning as necessary, until slightly charred and soft, about 3 to 4 minutes a side.
4. Preheat a broiler. Spread thin layer of goat cheese on each slice of bread. Top each with an equal portion of eggplant, tapenade and roasted tomatoes. Sprinkle with grated Pecorino. Broil until cheese is melted and tartine is piping hot, about 5 minutes.