

## **BABY AUBERGINE, CHERMOULA & GOATS FETA**

### INGREDIENTS

25 baby aubergines  
150g goats feta  
A handful of fresh coriander, washed, dried & leaves picked  
Salt & freshly ground pepper  
Avocado Oil

#### For the Chermoula

1 large handful coriander, finely chopped  
4 cloves garlic, crushed  
2 Tbs ground paprika  
1 Tbs ground cumin  
1 tsp salt  
1 tsp ground ginger  
1/2 tsp saffron threads, crumbled  
3 Tbs avocado oil  
1 lemon, zested & juiced

### DIRECTIONS

Preheat oven to 200 degrees celcius.

Cut the aubergines in half lengthwise. Using a paring knife, cut diagonal slits into the flesh of each eggplant in both directions, making criss-cross cuts. Be careful not to cut through the skin.

As a precaution I always salt my aubergines to avoid any bitterness. Once you have cut your aubergines, then sprinkle salt (coarse salt is best because less is absorbed) onto one side. Leave it for 30 minutes, to allow the solanine (a chemical found in the flesh) to leach out, and dab off with a damp cloth or kitchen paper towel.

Place the eggplant halves on a baking sheet, and drizzle with avocado oil, toss with your hands so the oil coats each aubergine well. Place cut side up and into the oven on the middle rack and roast for 30 minutes, or until the aubergines are golden brown & not too soft.

To make the chermoula - Wash and dry the coriander, then finely chop. Zest and juice the lemon and crush the garlic.

In a small bowl mix together all the chermoula ingredients, in no particular order (it is so super easy!)

Remove from oven and place on a serving platter. Create layers with the aubergine, crumbled goats feta & coriander leaves. Drizzle each layer with avocado oil and season with salt & pepper ( I always prefer to use Maldon Salt, to finish a dish ). Serve the aubergines warm or at room temperature.

