

AUBERGINE, GARLIC AND RED PEPPER PATE

Source: Linda Frazer – The Vegetarian kitchen



- Aubergines (medium) - 3
- Red peppers - 2
- Garlic (whole and unpeeled) – 5 cloves
- Pink peppercorns in brine, drained and crushed - ½ tsp
- Cilantro (Coriander) freshly chopped - 2 TBSP

- 1.** Heat Oven to 400F (205°C, fan oven 180°C)
- 2.** Arrange the whole aubergine, peppers and garlic on a baking paper and place in the oven for 10 min.
- 3.** Then remove the garlic and turn over the aubergine and peppers. Peel the garlic cloves and put into a blender.
- 4.** After 20min remove the blistered and charred peppers, put into a paper bag.
- 5.** Another 10min later remove aubergines and cut in half. Scoop inside into a bowl. Press flesh with spoon to remove bitter juices.
- 6.** Add the mixture to garlic – blend till smooth. Put into a large mixing bowl.
- 7.** Peel and chop red peppers & stir into the aubergine mixture.
- 8.** Mix in peppercorns and fresh cilantro.