



COOKING PASSION SINCE 1877

Aubergine Roll



Serves: 4

INGREDIENTS

3 medium aubergines
Sea salt
2 tbsp olive oil
2 tsp fenugreek seeds
1.5 tsp coriander seeds
1 tsp sweet paprika
1 large pinch saffron
2 cloves of garlic
A little chilli
1/2 tsp sea salt
275 g **walnut kernels**
1 tbsp vinegar
1/2 bunch fresh coriander
1 pomegranate

ALL ALLERGENS ARE MARKED IN
BOLD

PREPARATION

Wash the aubergines, cut lengthwise into slices 5mm thick, salt lightly on both sides and place on a baking tray lined with baking paper. Leave to marinate for about 30 minutes.

Preheat the oven to 180°C CircoTherm® hot air. Dab aubergine slices dry with kitchen towel, brush with olive oil and cook in the oven for 8-10 minutes. Remove from oven and set aside.

Place the spices, 1/2 tsp sea salt and the garlic in a mortar and crush. Mix this together with the walnuts and vinegar in a mixer to form a creamy paste. If the paste is still too firm, stir in a tablespoon of water at a time. Season to taste again.

Wash the coriander, shake dry, chop and (with the exception of one tablespoon), stir into the cream. Spread the walnut paste on the aubergine slices, roll them up and place them on a serving plate. Halve the pomegranate and remove the seeds from the flesh.

Tip: if you core the pomegranate halves in a bowl in cold water, the juice will not be able to stain your clothes or kitchen. Sprinkle the pomegranate seeds and coriander seeds onto the aubergine rolls and serve.