

Überbackene Auberginen (Ziegenkäse und Oliven)

775

Typ: Vorspeise

Quelle: Nigel Slater: 10-min-cook, S. 33

Bemerkungen: A salty, tangy plateful deeply redolent of the Mediterranean.
Geht auch ohne Pfanne ganz im Backofen

Zutaten: FOR 2
2 medium aubergines
225g soft goat's cheese
6-8 tablespoons olive oil
2 tablespoons grated Parmesan cheese
100 g green or black olive paste

Rezept: Wipe the aubergines and cut off the prickly stems. Slice each aubergine in half from stalk to thick end. Warm enough olive oil in a shallow pan to cover the base. Pop in the aubergines, cut side down, and cook over a low to moderate heat till the flesh is pale golden brown. As it soaks up the oil, add a little more.

Turn the aubergines over and cook until tender to the point of a knife, about 7-10 minutes. Remove and drain on kitchen paper.

Get the grill hot; spoon the olive paste on to the cut side of each aubergine. Slice the cheese into 1cm / 1/2 inch rounds and place over the olive paste. Scatter the Parmesan over the top and place under the preheated grill till the goat's cheese softens and starts to melt and the Parmesan colours.