



Smoked aubergine with cheese from the oven



Ingredients

- 250 gram smoked cheese, sliced
- 2 aubergines, thinly sliced lengthwise
- 1 ml of olive oil
- 1 teaspoon of chili oil
- pinch of ground cumin (djinten)
- 2 cloves of garlic, peeled and pressed
- freshly ground black pepper and (sea) salt
- 1 tablespoon of chopped mint or coriander (fresh or frozen)
- prickers

Let our roasted aubergines with smoked cheese surprise you. This appetiser, perfect for cheese lovers, combines the earthy taste of aubergines with the smoky flavour of our smoked cheese. Sprinkle with fresh coriander and serve these rolls with pita bread, naan bread or baguette.

Preparation

- 1: Place the aubergines side by side on a baking tray. Mix the olive oil with chilli oil, cumin, garlic, pepper and salt. Pour or brush this mixture over the aubergine slices. Cover with foil and leave to marinate for at least 30 minutes.
- 2: Meanwhile, preheat the oven to 220 °C or use a grill pan. Grill the aubergine on both sides until light brown.
- 3: Spread the smoked cheese over the warm aubergine slices and roll up each slice firmly. Secure the rolls with skewers.
- 4: Serve them sprinkled with coriander with pita bread, naan bread or baguette.

Making smoked aubergine with cheese

Vary with the cheese and try young goat cheese, young sheep cheese or Gouda hot & spicy for a different taste experience. If you like roasted vegetables, you can also use roasted paprika from a jar. Order the required cheeses in our webshop and enjoy these delicious roasted aubergines with smoked cheese.