



## Roasted aubergines with smoked cheese



### Ingredients

- 250 grams smoked cheese, sliced
- 2 aubergines, cut into slices lengthwise
- 100 ml olive oil
- 1 teaspoon chilli oil
- A touch of ground cumin
- 2 cloves garlic, peeled and crushed
- Freshly ground black pepper and (sea)salt
- 1 tablespoon chopped mint or coriander (fresh or frozen)
- Cocktail sticks

### Bereidingswijze

Place the aubergines next to each other on a baking tray. Mix the olive oil with the chilli oil, 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. Meanwhile, preheat the oven at 220 °C or use a grill. Roast the aubergine on both sides, until lightly browned. Put the smoked cheese on top of the aubergine slices and firmly roll each slice up, securing each with a cocktail stick.

Serve sprinkled with coriander, together with pita bread, naan bread, or French bread.

**TIPS** The smoked cheese can be substituted with a mild goat's cheese, a mild ewe's cheese or hot & spicy Gouda.

Substitute the roast aubergine with roast pepper from a jar.