



AUBERGINE AND TOMATO SALAD

1 large aubergine
2 tomatos (or more depending on size)
salt and pepper to taste
half a clove of garlic and herbs (I used parsley, but coriander was in the original recipe)
olive oil
lemon juice

Prick the aubergine a few times and stick it under the grill for at least 20 minutes, turning it occasionally (the pricking prevents it from exploding, which is no fun to clean up. Trust me, I have been there). Once it is charred on the outside and completely soft on the inside take it out and let it cool off. In the meantime, chop the tomatos and sprinkle them with salt and pepper. Mix in a few swigs of olive oil, juice of half a lemon and garlic to taste.

When the aubergine has cooled down, peel of the charred skin and chop up the flesh. Mix in with the tomatoes. I prefer to let the flavours mix for a few hours. When you are ready to eat, mix in a handful of chopped herbs. Perfect to eat as a mezza with flatbread and humous.

