

Aubergine Caviar with Yoghurt and Preserved Lemons

Compte Programme

Serves 4 – Preparation time: 5 min – Cooking time: 15 min

2 aubergines
1 garlic clove
1/3 cup natural fromage frais
1/4 preserved lemon
30 ml water
5 tbsp olive oil
1 level tsp ground cumin
Salt and pepper

Peel and dice the aubergines. Peel the garlic clove. Finely chop the preserved lemon.

Add the water and 3 tablespoons of olive oil to the blender. Add the aubergine and preserved lemon. Select the Compte programme, then press the Start/Stop button.

When the programme is finished, pour the mixture into a bowl. Stir in the fromage frais, cumin and remaining 2 tablespoons of olive oil. Salt and pepper to taste, and stir. Keep chilled.

Tip:

Serve in shot glasses. Spoon aubergine caviar into the bottom of each glass and top with crumbled feta, a few leaves of rocket, and a drizzle of olive oil.

