

Aubergine salad (*≈ 60 min*)



Ingredients – fundamental ones appear in bold:

- ✓ **aubergines** – neither too small (no pulp), nor too big (too many seeds) (at least 3 for a small salad)
- ✓ **onion** – 1 per 5 aubergines (*or garlic as a replacement*)
- ✓ **olive oil**
- ✓ **salt**
- ✓ mayonnaise

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1) Grill the aubergines (on a gas hob or BBQ) for 7 min on each side (3 sides will do).

Alternatively, peel and bake them in the oven at 195 deg C for 35 min on each side, after cutting them (cross shape) on each side.

2) Peel the grilled aubergines in a big bowl of water in the sink; remove the juice and the big bulk of seeds (you can leave some).

3) Place the pulp of the aubergines in a mixing bowl, and mix by using a wooden spoon, enough to remove the filaments/fibres of the pulp (but you don't have to get an absolutely homogeneous paste). Remove any remaining burns/ashes.

4) Add olive oil (20 ml per aubergine, which makes about 2 plastic caps of big soda bottles) to the mix, a pinch of salt per aubergine, and 1 onion (per 5 aubergines) cut in tiny pieces (also works with garlic).

5) Optionally add some mayonnaise to soften the taste.

6) Leave it in the fridge for a while, to eat it moderately cold!

Buon appetito!