

Chargrilled aubergine bites

Takes 40 minutes, makes 12 rolls and uses a griddle pan.

INGREDIENTS

- 1 aubergine (choose a fat one)
- 1 garlic clove, crushed
- 2 tablespoons extra virgin olive oil
- 8 kalamata olives
- A small bunch of basil (4 leaves)
- 4 anchovy fillets
- 8 sun dried tomatoes
- 1 small goat's cheese log (you need 4 slices)

DIRECTIONS

Heat your griddle pan over a medium heat for 5 minutes.

Slice the aubergine lengthways into thin strips. You need to try and get 12 slices.

Mix the olive oil and garlic in a small bowl or ramekin, then lightly brush both sides of the aubergine slices with the oil. Cook the slices, in batches, on the griddle until well charred on each side. Once a slice is cooked, transfer it to a cling film covered bowl.

If your olives aren't already pitted, crush them with the flat side of a knife, or the bottom of a jar, then remove the pit from each olive.

Once all the aubergines are cooked and the other ingredients are ready, you can assemble the rolls as follows:

Anchovy and olive roll, take an aubergine slice, give it a little brush of garlic oil, roll it up, then top it with a basil leave, followed by an anchovy fillet, with an olive on top.

Goat's cheese and sun dried tomato roll, take an aubergine slice, give it a little brush of garlic oil, place a sun dried tomato at one end and roll it up. Top with a slice of cheese and a basil leaf.

Sun dried tomato and olive roll, take an aubergine slice, give it a little brush of garlic oil, roll it up, then top with a sun dried tomato and an olive.

Arrange the finished rolls on a plate and serve.

