

## Chargrilled Aubergine Antipasto

*MAKES:4*

*PREPARATION TIME:10 minutes*

*COOK TIME:15-20 minutes*

### **INGREDIENTS:**

- 2-3 aubergines weighing about 700g
- Sea salt
- 100ml Filippo Berio Extra Virgin Olive Oil
- 3 tbsp toasted pine nuts
- 2 tbsp snipped fresh chives
- 2 tbsp balsamic vinegar
- Salt and freshly ground black pepper

### **METHOD:**

Thinly slice the aubergines lengthways discarding the outside slices. Arrange on a large baking tray and sprinkle with salt. Leave for 20 mins - this removes any bitter juices.

Rinse the aubergine slices and pat dry with kitchen paper. Reserve 3 tbsp of olive oil. Toss the aubergines slices in the remaining oil and season with black pepper. Heat a griddle pan until it is hot then cook the aubergines a few slices at a time for 3-4mins turning once until both sides are char grilled and tender.

Remove from the pan and leave to cool. To serve arrange the aubergine slices on four serving plates scatter over the pine nuts and chives then drizzle over the remaining oil and balsamic vinegar. Serve warm or cold with crusty bread.

**Cook it with: Extra Virgin Olive Oil**

