

Roasted Vegetable Paté

MAKES:6

PREPARATION TIME:10 minutes

COOK TIME:30 minutes

INGREDIENTS:

- 1 each red, yellow and green peppers, deseeded
- 1 aubergine, trimmed
- 1 red onion, peeled
- 3 unpeeled cloves garlic
- 1 tbsp Filippo Berio Extra Virgin Olive Oil
- 1 sprig of thyme
- Salt and freshly ground black pepper
- 6 tbsp Filippo Berio Hot Chilli Flavoured Extra Virgin Olive Oil
- Warm bruschetta to serve (see Cook's Tip)

METHOD:

Preheat the oven to 200°C/Fan 180°F/400°F or Gas Mark 6. Cut the peppers into quarters, thickly slice the aubergine and cut the onion into wedges. Place all the vegetables with the garlic in a large roasting pan, add the thyme and season well with salt and pepper.

Roast for about 30 mins stirring once or twice until lightly charred.

Remove the garlic from the pan and squeeze the flesh from inside the papery cases. Place the garlic and all the vegetables in a food processor with the hot chilli oil. Pulse until the mixture is finely chopped. Adjust the seasoning to taste.

Spoon the pate into a small dish and serve with warm bruschetta.

COOK'S TIP:

To make the bruschetta, lay 12 thin slices of ciabatta bread on a baking sheet in a single layer. Drizzle with 6 tbsp of Filippo Berio Extra Virgin Olive Oil and bake at 200°C/Fan 180°C/400°F/Gas Mark 6 for about 5 mins, turning once until golden on both sides.

Rub the toasted bread with halved clove of garlic and serve warm.



Cook it with: Hot Chilli Flavoured