

ROASTED AUBERGINES

{SERVES 2-4}

INGREDIENTS:

- 2 medium aubergines
- 4 T olive oil
- Salt and ground black pepper

[Dressing]

- 3 T olive oil
- 2 T Dukkah of your choice Squeeze of lemon juice

[Topping]

- Micro herbs or chopped parsley 100g goat's cheese
- Seeds from 1 pomegranate

METHOD:

1. Prepare and light your Cobb Cooker with 1 CobbleStone [see fuel].
2. Place the Grill Grid, Fenced Roast Rack and the Dome Cover on your Cobb Cooker and let it heat up for at least 5 minutes.
3. Cut both the aubergines in half lengthways and score the flesh in a criss-cross pattern.
4. Drizzle the aubergine liberally with the olive oil.
5. Sprinkle with the salt and black pepper.
6. Roast the au-bergines with the Dome Cover on for about 1 hour or until the flesh is cooked through.
7. Make the dressing by mixing the olive oil, dukkah and lemon juice.
8. Spoon the dukkah oil over the aubergines as soon as they come off the heat.
9. Top with the cheese, pomegranate seeds and herbs.

FUEL:

- Cobb Compact - 1 CobbleStone
- Cobb Premier - 1 CobbleStone or 10 briquettes
- Cobb Supreme - 1 CobbleStone or 10 briquettes
- Cobb Premier Gas - Medium heat.