

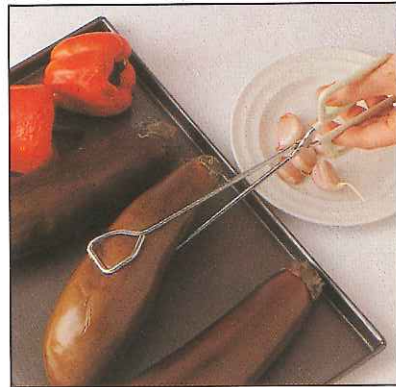
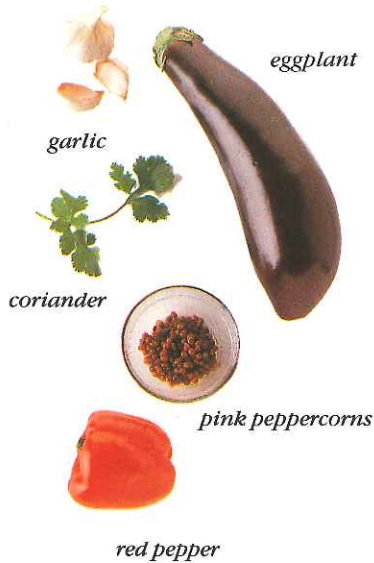
Eggplant, Roast Garlic and Red Pepper Pâté

This is a simple pâté of smoky baked eggplant, sweet pink peppercorns and red peppers, with more than a hint of garlic!

Serves 4

INGREDIENTS

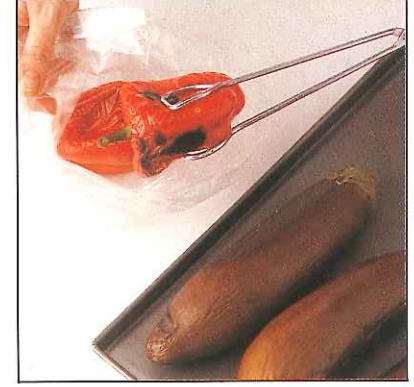
- 3 medium eggplants
- 2 red peppers
- 5 whole garlic cloves
- 1½ tsp pink peppercorns in brine, drained and crushed
- 2 tbsp chopped fresh coriander



1 Preheat the oven to 400°F. Arrange the whole eggplants, peppers and garlic cloves on a cookie sheet and place in the oven. After 10 minutes remove the garlic cloves and turn over the eggplants and peppers.



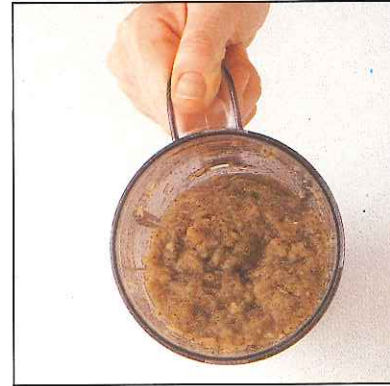
2 Peel the garlic cloves and place in the bowl of a blender.



3 After a further 20 minutes remove the blistered and charred peppers from the oven and place in a paper bag. Leave to cool.



4 After a further 10 minutes remove the eggplants from the oven. Split in half and scoop the flesh into a sieve placed over a bowl. Press the flesh with a spoon to remove the bitter juices.



5 Add the mixture to the garlic in the blender and blend until smooth. Place in a large mixing bowl.



6 Peel and chop the red peppers and stir into the eggplant mixture. Mix in the peppercorns and fresh coriander and serve at once.

