



Aubergine & Pepper Dip with Baby Marrow Chips

SERVES 4

INGREDIENTS

Aubergine & Pepper Dip

1 large aubergine
2 red peppers
Olive oil spray
2 garlic cloves, chopped
1 tsp ground coriander
1 tsp paprika
Juice of one lemon
2 tsp olive oil
Salt and pepper, to season

Baby Marrow Chips

1 large baby marrow
Olive oil spray
Moroccan or Cajun seasoning

METHOD

Aubergine & Pepper Dip

1. Preheat oven to 200°C.
2. Place the aubergine and peppers on a lined baking dish, spray with olive oil and bake for 30 minutes or until the pepper is blackened. Place the pepper in a bowl and cover with plastic wrap until cool. Set aubergine aside to cool.
3. Peel the skin off the pepper and remove seeds. Remove the skin from the aubergine and place the flesh in a food processor with the pepper, garlic, spices, lemon juice and oil. Process until smooth. Season to taste.

Baby Marrow Chips

1. Preheat the oven to 220°C and line a baking tray with baking paper.
2. Cut the baby marrow into 3mm slices and spray with olive oil on both sides. Sprinkle lightly with seasoning.
3. Bake for 15-20 minutes, turning once, or until well coloured.

