



Chargrilled Aubergine Bruschetta with Salsa

SERVES 4

INGREDIENTS

Chargrilled Aubergine Bruschetta

1 large aubergine, cut into 5mm slices
(lengthwise for the wrap or
crosswise for bruschetta)
Olive oil spray
1 garlic clove, halved

Salsa

2 tomatoes, diced
1 tsp olive oil
1 tbs balsamic vinegar
Small handful of fresh basil leaves
1 garlic clove, crushed
Salt and pepper, to season

METHOD

Chargrilled Aubergine Bruschetta

1. Preheat a grill plate over high heat.
2. Spray the aubergine slices with the oil and rub each slice with the garlic.
3. Chargrill for 3-4 minutes on each side or until cooked.

Salsa

1. Combine all ingredients and season well.
2. Serve on cucumber slices or aubergine bruschetta.

