

Roasted Aubergine with Anchovies and Oregano

One from Yotam Ottolenghi that I really like, this side or starter of aubergines is dressed with a flavourful anchovy and herb oil.

According to Ottolenghi: Anchovies and aubergine might sound like an unlikely combination but it's one that really works. The anchovies bring more of a salty depth to the dish (rather than anything really fishy). This is lovely as it is, spooned on top of toasted sourdough, but also works as a side to all sorts of things; cold roast chicken or a fresh tuna steak, for example.

This keeps well in the fridge for up to 2 days, just bring back to room temperature before serving.

Planning

serves:	4
prep time:	5 mins
cooking time:	35 mins

Ingredients

4 medium aubergines, sliced
into 2cm thick discs
(1kg)
100ml olive oil
20g anchovy fillets in oil,
drained and finely
chopped
1 tbsp white wine vinegar
1 garlic clove, crushed
1 tbs picked oregano leaves
Salt & pepper

Method

Preheat the oven to 220°C/gas 7.

Mix the aubergine in a large bowl with ½ teaspoon of salt. Transfer to two large, parchment-lined baking trays and then brush with 70ml of oil: you want it on both sides of the discs. Bake for 35 minutes, or until dark golden-brown and cooked through. Remove from the oven and set aside to cool.

In a small bowl whisk together the anchovies, vinegar and garlic with some salt and pepper to taste. Slowly pour in the remaining 2 tablespoons of oil, whisking continuously, until combined.

When ready to serve, finely chop the oregano and place in a large bowl along with the aubergine and parsley. Pour over the anchovy dressing, gently mix and transfer to a platter or bowl.