

Melting Aubergines with Sweet Peppers

Linda McCartney

Feeds 4

Ingredients

2 medium aubergines cut into

1.5 cm slices

3 tbsp olive oil

2 canned pimientos, drained and quartered or 1 large fresh red pepper, skinned and quartered

230g soft goats cheese or any soft cheese sliced

Freshly ground black pepper and sea salt to taste

Pitted olives for garnish

Method

This makes an excellent light lunch or supper dish, or you can serve it as a first course for a more formal meal.

Brush the slices of aubergine with olive oil and place on a large baking sheet. Bake in a preheated 220 degree C oven until soft and golden brown, 10-12 minutes.

Layer the aubergine slices with the pimientos, and goat cheese into stacks onto a baking tray, seasoning with freshly ground black pepper as you go along. Top each stack with a piece of cheese. Return to the oven and bake 5 minutes to heat through. Garnish with a pitted olive or two, and serve immediately.

