



UCCOOK

Vegetarian Italian-style Aubergine

with an Emmental cheese sauce & fresh basil

Aubergine halves are oven-roasted alongside a medley of onion wedges, chickpeas & cauliflower pieces. This veggie medley is then tossed with sun-dried tomatoes, drizzled with that lush cheese sauce, and finished with scatterings of toasted sunflower seeds & fresh basil. Goodness!

Hands-on Time: 35 minutes

Overall Time: 50 minutes

Serves: 3 People

Chef: Isabella Melck

 Carb Conscious

 Strandveld | First Sighting Sauvignon Blanc

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Ingredients & Prep

750g	Aubergine <i>rinsed, trimmed & cut half lengthways</i>
2	Onions <i>1½ peeled & cut into wedges</i>
45ml	NOMU Italian Rub
360g	Chickpeas <i>drained & rinsed</i>
600g	Cauliflower Florets <i>cut into bite-sized pieces</i>
30g	Sunflower Seeds
2	Garlic Cloves <i>peeled & grated</i>
15ml	Cornflour
180ml	Low Fat Fresh Milk
90g	Emmental Cheese <i>grated</i>
90g	Sun-dried Tomatoes <i>drained & roughly chopped</i>
12g	Fresh Basil <i>rinsed, picked & roughly torn</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Butter

1. VEGGIE ROAST Preheat the oven to 200°C. Cut the flesh of the aubergine halves with a crosshatch pattern about 1cm deep and place on a roasting tray, cut side up, with the onion wedges. Coat in ½ the NOMU rub, seasoning, and a drizzle of oil. Roast in the hot oven until charred, 35-40 minutes. Place the rinsed chickpeas and cauliflower pieces into a bowl and toss with the remaining NOMU rub, a drizzle of oil and seasoning. Scatter onto a separate roasting tray. Set aside.

2. SUNNY SEEDS Place the sunflower seeds in a pan over medium heat. Toast until golden brown, 2-3 minutes (shifting occasionally). Remove from the pan and set aside.

3. CHEESE SAUCE Return the pan to medium heat with 30g of butter. When the butter starts to foam, add the grated garlic and fry until fragrant, 30-60 seconds (shifting constantly). Add the flour and fry, 1-2 minutes (shifting constantly). Remove the saucepan from the heat, and gradually stir in the milk, making sure there are no lumps. Return the sauce to a medium heat, mix through the grated cheese and stir until melted. Loosen with a splash of water, season and cover.

4. CAULI & CHICKPEAS When the aubergine reaches the halfway mark, place the tray of dressed cauliflower and chickpeas into the oven for the remaining time.

5. FINAL TOUCHES When the roast is done, toss the chopped sun-dried tomatoes through the veg and set aside. Gently heat the cheese sauce before serving, if needed.

6. TIME TO FEAST Plate up the roasted aubergine halves and side with the roasted veg. Drizzle over the cheese sauce and garnish with the torn basil & toasted seeds. Amazing, Chef!

Nutritional Information

Per 100g

Energy	371kJ
Energy	89kcal
Protein	4g
Carbs	10g
of which sugars	3.9g
Fibre	3.1g
Fat	3.1g
of which saturated	1.1g
Sodium	100mg

Allergens

Dairy, Allium, Sulphites

Cook
within 2
Days