



# UCCOOK

## Smashing Aubergine Steaks

with sun-dried-tomatoes, chevin & smashed baby potatoes

You won't miss meat with this hearty veg dish! Chunky aubergine fillets, marinated in smoked paprika and slow-cooked with smashed, golden-roasted baby potatoes. Dazzling toppings of whipped chevin and cream, rocket pesto, and sun-dried tomatoes.

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**Hands-On Time:** 20 minutes

**Overall Time:** 55 minutes

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**Serves:** 4 People


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**Chef:** Lapo Magni

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 Vegetarian

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 Haute Cabrière | Pierre Jourdan Brut

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## Ingredients & Prep

100g	Chevin Goat's Cheese
800g	Baby Potatoes <i>rinsed</i>
1kg	Aubergine <i>rinsed</i>
20ml	Smoked Paprika
10g	Fresh Thyme <i>rinsed &amp; picked</i>
80g	Salad Leaves <i>rinsed</i>
160ml	Fresh Cream
120ml	Pesto Princess Rocket Pesto
80g	Sun-dried Tomatoes <i>drained &amp; roughly chopped</i>

## From Your Kitchen

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

**1. PARBOIL THE POTATOES** Set the goat's cheese aside to come to room temperature. Preheat the oven to 200°C. Place the rinsed baby potatoes in a pot of salted water over a high heat and pop on a lid. Once boiling, remove the lid, reduce the heat, and simmer for 20 minutes. The potatoes should be easily pierced with a fork, but still firm, when done.

**2. MARINATE THE AUBERGINE** Slice the rinsed aubergine lengthways into 2-3cm thick steaks and place in a shallow dish. Coat in oil and the smoked paprika to taste. (We recommend using all of the paprika in this dish!) Set aside to marinate for at least 10 minutes.

**3. GET THE SPUDS GOLDEN** Place the parboiled potatoes on a lightly greased roasting tray and spread out in a single layer. Using a fork or masher, gently press down on them, splitting the skin but still keeping them in one piece. Sprinkle over the thyme leaves, drizzle over some oil, and season. Roast in the hot oven for 20-25 minutes until crispy and golden.

**4. GRILL THOSE AUBERGINE FILLETS** Place a pan, that has a lid, over a low-medium heat with a drizzle of oil. When hot, fry the marinated aubergine fillets on one side for 3-5 minutes with the lid on. Flip the fillets, replace the lid, and fry for another 3-5 minutes. On completion, both sides should be gorgeously charred and the flesh should be cooked through. Remove from the heat and season to taste.

**5. WHIP IT REAL GOOD!** Toss the rinsed salad leaves with a drizzle of oil and some seasoning. Just before serving, place the goat's cheese and the cream in a bowl. Using a whisk or fork, beat for 2-3 minutes until fluffy and aerated.

**6. A NIGHTTIME NIGHTSHADE DELIGHT!** Plate up the delicious, golden potatoes and dressed leaves alongside the juicy aubergine fillets. Dollop over the goat's cheese crème and rocket pesto. Finish off with flecks of the chopped sun-dried tomatoes. Buon appetito!



## Chef's Tip

Aubergines are high in dietary fiber, which is vital for lowering cholesterol, controlling blood sugar levels, overall gut health, and helping to keep you feeling fuller for longer.

## Nutritional Information

Per 100g

Energy	453kj
Energy	108Kcal
Protein	2.8g
Carbs	10g
of which sugars	3.5g
Fibre	2.3g
Fat	6.4g
of which saturated	2.5g
Sodium	89mg

## Allergens

Egg, Dairy, Allium, Sulphites, Tree Nuts

Cook  
within 3  
Days