



UCCOOK

Doos Goat's Cheese & Artichoke Aubs

with cumin lentils

Hands-on Time: 45 minutes

Overall Time: 55 minutes

Veggie: Serves 3 & 4

Chef: Doos Winery

Wine Pairing: Doos Wine | Doos Dry White 3L

Nutritional Info

	Per 100g	Per Portion
Energy	278kJ	1604kJ
Energy	66kcal	384kcal
Protein	3.6g	21g
Carbs	10g	59g
of which sugars	3.7g	21.1g
Fibre	3.7g	20.9g
Fat	1.1g	6.5g
of which saturated	0.7g	3.8g
Sodium	51mg	292mg

Allergens: Sulphites, Allium

Spice Level: None

Eat Within 4 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
8g	10g	Fresh Basil <i>rinse, pick & roughly tear</i>
75g	100g	Chevin Goat's Cheese
120g	160g	Artichoke Quarters <i>drain & roughly slice</i>
150ml	200ml	Tomato Passata
180g	240g	Tinned Lentils <i>drain & rinse</i>
750g	1kg	Aubergine <i>rinse & cut in half lengthways, keeping the stem intact</i>
7,5ml	10ml	Cumin Seeds
2	2	Onions <i>peel & cut 1½ [2] into wedges</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Seasoning (Salt & Pepper)
Water
Sugar/Sweetener/Honey

1. AWESOME AUBS Preheat the oven to 220°C. Score the flesh side of the aubergine halves with a knife in a cross-hatch pattern without piercing all the way down to the skin. Spread the aubergine cut-side up on a roasting tray. Coat in oil and season. Roast in the hot oven until softened, 35-40 minutes (shifting halfway). Alternatively, air fry at 200°C until crispy, 25-30 minutes (shifting halfway).

2. BEGIN THE SAUCE Place a pan over medium heat with a drizzle of oil. When hot, fry the onion until golden, 5-6 minutes (shifting occasionally). Add the cumin and fry until fragrant, 1-2 minutes. Pour in the passata and 300ml [400ml] of water. Simmer until slightly thickened, 12-15 minutes.

3. LEKKER LENTILS Once the sauce is reduced, mix through the lentils, the artichokes, and allow to heat up, 3-4 minutes. Remove from the heat, add a sweetener, and seasoning.

4. WHAT A GREAT PLATE Serve up the aubergine halves and spoon over the saucy lentils. Crumble over the goat's cheese and garnish with the basil.