

A wonderfully vibrant and flavourful platter that is a feast for the eyes too. Just as good served as a salad, a side (particularly with lamb), or a vegetarian main course.

Serves 8

ingredients.

3 large or 4 medium aubergines
olive oil
sea salt (smoked if you've got it)
110g Feta cheese
1 tablespoon natural yoghurt
3-4 tablespoons pomegranate seeds (approx. 40-50 g)

For the Coriander Pesto
55g plain cashew nuts, toasted
1 clove garlic, roughly chopped
30g or 2 good handfuls of coriander, tough bottom stems removed
¼ teaspoon pouring salt
6 tablespoons olive oil

method.

1. Preheat the oven to 220C/425F/Gas7.
2. Slice the aubergines widthways on a diagonal about 1cm thick. Arrange on a lightly oiled baking sheet in one layer. Scatter with sea salt and lightly drizzle with olive oil. Cook for 10 – 15 minutes or until deep golden brown, and possibly a little bit charred, on the underside. Turn over and repeat with the other side, although this will take less time. Leave to cool. Arrange the slices overlapping on a large serving platter or individual plates.
3. Meanwhile, reserving a few sprigs of coriander for decoration, make the pesto by processing all the ingredients, except the olive oil, together, until amalgamated but still a little chunky. Pour in the olive oil, adding more if you prefer a slightly sloppier consistency. In a ramekin mix the yoghurt with ½ tablespoon of olive oil, a little salt and a splash of water, to loosen it.
4. Crumble the Feta cheese over the aubergine, dribble over little spoonfuls of pesto, swirl artistically (!) with the yoghurt (or serve on the side), and scatter with pomegranate seeds. Finish with a swirl of olive oil and decorate with the reserved sprigs of coriander.

get-ahead

- Prepare to the end of Step 3 up to 2 days ahead. Cover individually and refrigerate. Bring back to room temperature at least an hour before eating.

hints & tips

- Look for Feta cheese that displays PDO on the packet. There are a lot of inferior imposters out there. Avoid labelling such as 'Greek Style Feta', or 'Greek Cheese' etc. These are not the real deal.