

FEDUCHY CONIL

Berenjenas al carbón con dátiles, garbanzos y tomates secos (Charcoal grilled aubergines with dates, chickpeas and sundried tomatoes)

Chef:
Roberto Sánchez Ureba

INGREDIENTS

1 aubergine,
1 tablespoon of sugar
3 pears, 1 oregan tablespoon
100 grammes of boiled chickpeas
1 tablespoon of thyme, 2 garlic
gloves, 1 tablespoon of rosemary
10 grammes of lemon juice
Tablespoon of pepper 10
grammes of tahin
1 tablespoon of salt 2 grammes of
pumpkin seeds
1 tablespoon of parsley, 5
grammes of dates 1 tablespoon of
paprika
10 grammes of Parmesan cheese
Charcoal 50 grammes of AOVE



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THIS IS HOW IT IS

- 1 *Make hummus: Add the cooked chickpeas, lemon juice, oil, tahini, garlic, salt and pepper in the Thermomix. Blend everything until it becomes a mixture and put it in a pipping bag.*
- 2 *Roast the whole aubergine over a charcoal flame, turning it slowly. Once ready, wait for it to cool and remove the skin. The skin will be used to finish the dish.*
- 3 *Elaborate the dried tomatoes. Cut the tomatoes in half and remove the flesh. Add the salt, sugar, oregano, thyme and rosemary. Put in the oven at 60 degrees for 4 hours. Remove and reserve in oil.*
- 4 *Roast and reserve the pumpkin seeds.*
- 5 *Assembly: Place the roasted aubergine, add dots of hummus, dried tomato strips, pumpkin seeds, parmesan cheese slices, chopped parsley, sweet paprika, aubergine skin and EVOO with a pipping bag.*
- 6 *We will accompany with some charcoal bread tostes.*

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