

Romaine lettuce – aubergine – yoghurt

Ingredients

- Mediterranean croutons
- 1 Romaine lettuce
- 2 aubergine
- 2 garlic cloves
- 1 shallot
- 4 springs of chives
- 2 sprigs of thyme
- 250 grams of Greek yoghurt
- 2 eggs
- 100 grams of pickled jalapeño chillies
- 1 handful of spinach
- 500 ml of grapeseed oil
- White wine vinegar
- Salt and pepper

Preheat the oven to 180°C. Cut the aubergine in half, make incisions in the flesh, season with salt and pepper, drizzle with olive oil and add the garlic and thyme. Roast until tender and golden brown.
Wash the romaine lettuce leaves and drain the yoghurt in a cloth in the fridge.
Once the aubergine is cooked, remove the flesh from the skin and finely chop it. Mix it with the shallot, chives, olive oil, pepper, salt and white wine vinegar.
Whisk the eggs, jalapeño peppers and spinach with the grapeseed oil to make a mayonnaise.
Serve the aubergine caviar in the romaine lettuce leaves, then add the jalapeño mayonnaise and the yoghurt.
Sprinkle with D.V. Foods Mediterranean Croutons.

Enjoy your meal!

TIP
Serve on a small lettuce leaf or as a side dish at a barbecue.
Replace the aubergine with pulled pork or fish tartare.