



Grilled aubergine with feta cheese and herbs



Categoria
Vegetariano



Tempo de preparação
Médio



Dificuldade
Fácil



Custo
Low



Com quem?
Meal for two



Nº de pessoas
4 pessoas

Ingredientes



To taste: Victor Guedes
Extra Virgin

- 200g of feta cheese
- 2 aubergines
- 2 garlic cloves
- To taste: mint
- To taste: basil
- To taste: parsley
- To taste: salt
- To taste: cumin
- To taste: pepper

Method of preparation

1

Cut the aubergines into slices. Place salt on top of each slice and let it drain in a drainer over the sink.

2

Heat the Victor Guedes Extra Virgin Olive Oil in a pan. Heat the aubergine slices for about 2 minutes on each side and set aside.

3

In a bowl mix the crushed garlic, herbs, cumin, salt and pepper to your taste. Add some more olive oil, to make a sauce, and mix everything very well.

4

Place the crumbled feta cheese on each slice of aubergine, and season with the mixture of Victor Guedes Olive Oil and herbs.

Produtos utilizados



Extra Virgin
Extra Virgin Olive Oil



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