



## Miso Roasted Aubergine with Goats Cheese, Hazelnut Dukkah & Tahini

The aubergine is a flavour sponge, taking on the umami rich flavour of the miso, together with the sweetness of the syrup and nuttiness of the sesame oil. The beauty of this dish is that it works as a stand-alone salad when tossed with some nice rocket leaves, or as an accompaniment to meat or fish. Just omit the goat's cheese to keep it kosher/vegan. The dukkah is a wonderful topping for salads, meat and fish so this recipe allows for more than you need. It's also delicious as an accompaniment to bread, just serve together with a little oil on the side. The rest can be stored for to 4 weeks in a sealed container on the fridge.

Serves 6 as a side

3 aubergines, stems trimmed and cut into 8 wedges  
3 tablespoons of white miso paste  
3 tablespoons of agave syrup or honey  
2 tablespoons of rapeseed oil  
1 tablespoon sesame oil  
1/2 tablespoon sesame seeds  
1/2 tablespoon black sesame seeds  
4 medjool dates, quartered

### Tahini

1 tablespoon of Tahini  
Iced water  
1/2 tsp salt  
1 small garlic clove, crushed  
Juice 1/2 lemon

### Hazelnut dukkah

2 tsp coriander seeds  
2 tsp cumin seeds  
1 tsp fennel seeds  
1 tsp sesame seeds  
1/2 teaspoon cracked black pepper  
1/2 teaspoon sea salt  
50g blanched hazelnuts  
50g pistachio kernels  
1/2 tsp sugar  
100g essential waitrose English goat cheese  
2 tablespoons of chopped coriander for garnish



Heat the oven to 180 C and line a baking tray with baking parchment.

Lay the aubergine wedges in the tray. Mix the miso, agave syrup, rapeseed oil and sesame oil together into a paste in a small bowl. Using a pastry brush, thinly brush the aubergine flesh with the paste then sprinkle over the sesame seeds. Roast in the oven for 20 – 25 minutes until the aubergines are nicely tinged and cooked through. Remove and allow to cool.

Add the tahini to a small bowl and whisk with some iced water, a little at a time till you get a thick consistency. Add the salt, crushed garlic and lemon juice and mix well. It should be the consistency of thick pouring cream. Set aside.

In a dry frying pan, gently toast the coriander, cumin, sesame and fennel seeds until they smell fragrant. Add to a pestle and mortar and crush coarsely with the salt and pepper. In the same pan, toast the hazelnuts and pistachios for a couple of minutes until fragrant and lightly golden. Add these and the spices and seeds to a food processor and pulse a couple of times taking care not to blend too much. It needs to be coarse and not a powder. Alternatively, you can chop by hand. Mix through the sugar.

Place the aubergines on a large plate and scatter over the dates. drizzle over the tahini and then crumble over the goats cheese. Generously sprinkle over the dukkah and garnish with the coriander.

