



ESPRESSO HARISSA AUBERGINE WITH TAHINI HARISSA SAUCE

(courtesy of @laughingveggiefoodie)

Serves: 2 Preparation Time: 15 mins

For the Aubergine:

1 tbsp Olive Oil

½ tbsp Honey

½ tsp – 1 tsp Jars of Goodness Espresso Harissa (start with less depending on spice)

Roasted Peanuts for garnish

Herbs such as Mint and Coriander for garnish (or any other herbs of your liking)

For the Harissa sauce:

3 tbsp Tahini

2 tbsp Greek Yogurt

1 tsp Jars of Goodness Espresso Harissa

1 tbsp Lemon Juice

1 tsp Honey

¾ tsp minced garlic

Pinch of Salt

Instructions:

- 1) Take 2 medium sized aubergines and slit them lengthwise. Score the inside of the aubergine in a criss cross way taking care not to pierce the skin through. Brush a little oil onto the aubergine
- 2) In a pan over high heat, add some neutral oil and cook flesh side down
- 3) Cook for a few minutes until the skin turns brown and then aubergine is soft. When ready, turn the aubergine over and cook skin side down for about 3 to 4 minutes until cooked through
- 4) In the meantime mix the honey, espresso harissa and a little bit of oil to brush onto the aubergine.
- 5) Prepare a baking tray with foil and remove the aubergine and place on foil, skin side down
- 6) Brush on the honey, harissa mix onto the aubergine and place it under the broiler for about 4 minutes
- 7) Now prepare the harissa sauce by mixing all the ingredients. Adjust the amount of espresso harissa for an extra kick
- 8) Once the harissa mix is bubbling, remove from oven and spread harissa sauce on top
- 9) Garnish with peanuts and herbs and enjoy!