

Aubergine Pâté



Serves 6 Prep 10 mins

Cooking 25 mins

Easy

Ingredients

25g dried porcini mushrooms
500g aubergines
6 tbsp olive oil
1 small red onion, chopped
2 tsp cumin seeds
175g chestnut mushrooms
3 pickled walnuts, halved
small handful parsley
salt & pepper
brioche buns or thick bread slices to serve

1. Place the dried mushrooms in a bowl and cover with plenty of boiling water. Leave to soak for 10 minutes.
2. Meanwhile, cut the aubergine into 1cm dice. Heat the oil in a large frying pan. Add the aubergines and onion and fry gently for 8 minutes until the vegetables are softened and browned.
3. Drain the dried mushrooms and add to the pan with the cumin seeds and the fresh mushrooms. Fry for a further 5-7 minutes until the aubergines are very soft.
4. Transfer to a food processor or blender with the pickled walnuts and the parsley. Season to taste with salt and pepper and process until broken up but not completely smooth. Transfer to a serving dish and serve warm or cold with a toasted brioche bun or toast.