

## Baked Aubergine with Herbs & Goat's Cheese



**Serves 4    Prep 20 mins**

**Cooking 40 mins**

**Easy**

### Ingredients

4 medium aubergines  
salt  
A small bunch of basil  
1 tbsp pine nuts (optional)  
6-8 tbsp olive oil, plus more for brushing  
250g goat's cheese or curd

1. Cut the aubergines in half lengthways. If you wish to salt, sprinkle the cut sides with coarse salt and arrange slanting down in a colander, possibly with a plate pressing down with weight on top, for an hour or so, then brush off the salt and blot dry.
2. Line a baking tray with greaseproof paper or simply brush with olive oil. Use a sharp knife to make criss-cross incisions in the exposed flesh, taking care not to cut all the way down and through the skin. Rub the whole half with olive oil.
3. Preheat your oven to 190C/375F/gas 5. Chop the basil and pine nuts, then put everything in bowl and add enough oil to make a thick sort of pesto. This can be done with a pestle and mortar or a food processor. Use a spoon or your fingers to press the herb pesto generously into the incisions.
4. Bake for 30-40 minutes, or until the aubergines are still intact but with crisp edges and the flesh almost puree-tender. Once slightly cooled, lift on to a serving plate, crumble or slice over the goat's cheese, rip over some more basil, and serve at room temperature.