

## Aubergine and potato palatas

(Serves 2)



### Ingredients

1 large long aubergine  
2 medium sized potatoes  
2 tbsp fresh coriander leaves  
Juice of a lime  
Ground nut oil for frying

### For the paste

1 preserved lemon salt water  
2 tsp ginger  
1 tbsp peanuts  
1 tsp green rocket chilli  
½ bunch spring onions  
3 tbsp fresh coriander leaves  
¼ tsp turmeric  
1 tsp cumin powder  
2 tsp coriander powder  
1 tbsp rapeseed oil  
½ tsp palm sugar  
Salt to taste

### Preparation

Heat the oven at 180°C / gas mark 5

Slice the potatoes length ways into ½ cm slices and slice the aubergine into 1 cm width slices

Grind the peanuts in a mini processor or simply use a pestle and mortar

### Method

1. For the paste: Mix all the ingredients together to form a paste.
2. Rub the paste onto both sides of the vegetables and shallow fry in a large frying pan, on a medium heat for 10 mins, turning until softened and golden brown.
3. Place in the oven for 15 mins to finish off. (Turn half way through.)
4. Remove from the oven and squeeze over lime juice. Place alternate layers of potato and aubergine to form a tower and garnish with fresh coriander leaves.

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