

Char-grilled Aubergine, Haloummi Cheese & Spinach Roulade

1	Aubergine, large
100g	Spinach, washed
250g	Haloummi cheese
16	Basil leaves
3tblspb	Olive oil
	Salt & pepper



Char-grill pan/frying pan
Dairy chopping board
Vegetable chopping board
Baking tray
Small pan
Pastry brush
Weighing scales
Cocktail sticks



Heat char-grill pan over a medium heat. Slice aubergine into 8 long slices not including the end pieces. Brush with olive oil.

Gently place the slices 2 at a time on the pan and char-grill for 1 minute each side. Remove from heat and place on the work bench. Repeat process with the rest of the aubergine.

Slice the cheese into 8 slices and place each slice onto a slice of aubergine and then top with basil leaves.

Warm rest of the olive oil in a small pan, add the spinach and cook lightly just so that it wilts, adding salt & pepper. Remove from the heat and leave to cool. Squeeze any moisture from the spinach and divide between the aubergine slices.

Poll up each piece of aubergine as tight as possible and secure with a cocktail stick if required. Place on a baking tray in a pre-heated oven 200oC for 6 to 6 mins. Serve with tossed salad leaves and onion chutney.