



Pictured with chimichurri & smashed potatoes

FIRE & FOOD / SIGNATURE PLATE

Aubergine Schnitzel

smoked first, then fried crisp in breadcrumbs

SERVES

Tasting portions for the crowd

SMOKE

130 °C until tender

FINISH

Crisp on the plancha

INGREDIENTS

- 5 aubergines, large
- 6 tbsp BBQ rub, e.g. Traeger Garlic & Chili Pepper
- 1 tbsp sea salt flakes
- 10 eggs
- 500 g plain flour
- 500 g breadcrumbs
- 300 ml olive oil

CHEF'S NOTE

Press the aubergine as dry as you can before breading. Every drop of water left inside turns the crust soft.

METHOD

- SMOKE**
Smoke the whole aubergines at 130 °C until the flesh is soft all the way through.
- PREP**
Peel, cool briefly, halve lengthways and press flat. Blot out as much liquid as possible with kitchen paper.
- SEASON**
Season the halves with the garlic and chilli rub and a pinch of sea salt.
- BREAD**
Coat classically: flour, beaten egg, then breadcrumbs.
- FRY**
Fry on the hot plancha in olive oil until golden and crisp on all sides.
- SERVE**
Cut into finger-sized strips and serve with the cucumber salad and pineapple salsa.

SERVED WITH

Asian cucumber salad

fresh, sharp, a little heat

- 3 cucumbers
- 2 red onions
- 2 garlic cloves
- 1 lemon
- 1 bunch spring onions
- 1 bunch coriander
- soy sauce
- sriracha
- maple or rice syrup

Smoky pineapple salsa

sweet, roasted, crunchy

- 1 pineapple, large & ripe
- 50 g used coffee grounds
- 1 red onion
- 100 g roasted peanuts
- 2 garlic cloves
- 100 ml olive oil
- 1 chilli
- 2 lemons
- 1 sprig mint
- 1 bunch coriander
- 50 g cane sugar
- fruity-smoky BBQ rub
- sea salt



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