

## **Caviar of eggplant**

For 4

4 eggplants  
4 garlic cloves  
1 lemon  
Basil leaves  
Grilled slices of bread  
Olive oil  
Salt, pepper



Poke the eggplant with a fork and bake in the oven for an hour or until soft.

Remove from the oven, slice open and remove the cooked interior with a spoon while removing the seeds as to not add these in.

Mash the eggplant with a fork until smooth.

Mix the eggplant with the garlic puree, the chopped basil and season with salt and pepper.

Drizzle a couple spoonfuls of olive oil on the eggplant mixture, and mix until you have a paste.

Finish with a squirt of lemon.

Serve cold on toast.