# Aubergine tartar

Recipe by V-ZUG Ltd.



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| Preparation | 20 Mins |
| Cooking time | 30 Mins |
| Portions | 4 |
| Appliance | Combair-Steam SE from 2015 |

## Preparation

**(Pre-)heat cooking space to 230 °C with Hot air + steaming**

Prick the aubergines all over with a knife or skewer, then place them on a baking tray that has been lined with baking paper. Put the baking tray into the preheated cooking space. Cook.

2 aubergines

**Put the food in**

**Hot air + steaming 230 °C for 20 Mins**

1 clove of garlic

After the time is up, place the glove of garlic on the baking tray along with the aubergines. Cook.

**Add ingredients**

**Hot air + steaming 230 °C for 10 Mins**

2 tbsp olive oil

1 pinch of cumin

1 sprig of basil

1 sprig of parsley

Salt

Pepper

Finely chop the parsley and basil.

After cooking, cut the aubergines in half and scrape out the flesh with a spoon. Peel and finely chop the garlic. Put the flesh from the aubergines, the garlic, parsley, basil and cumin in a bowl and stir together well. Season with salt and pepper.

## Tips

Aubergine tartar goes well with grilled food, risotto and fried fish.

## Accessories

Baking tray

## Additional information

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