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## RECIPIE from Website

### Aubergine stuffed with lamb



To serve 4 people

#### INGREDIENTS

- 4 aubergines
- 500 g minced lamb (or beef)
- 1 tsp tomato puree
- 1 tomato, finely chopped
- 1 onion, finely chopped
- 1 ½ peppers (red, green, yellow) finely chopped
- 2 tbs extra virgin olive oil
- Salt and pepper
- 1 tsp oregano
- 1 portion white sauce
- Grated cheese

#### METHOD

Half the aubergines lengthways and scoop out the aubergine meat with a tea spoon. Finely chop the aubergine meat. Place the halved aubergines in a bowl with salty water for 5 min. Dry on kitchen paper. Then place the aubergines on a baking tray and brush each half with oil and roast for 5 min at 200 degrees. Leave them to cool while you prepare the mince meat sauce.

Heat the 2 tbs olive oil in a sauce pan. Add the mince and brown it. Then add the onion, tomato, tomato purée, chopped pepper, salt and pepper and leave the sauce to simmer for 15 min.

Place the halved aubergines in a baking tray and fill each of them with the minced meat sauce. Add a good dollop of white sauce on top and sprinkle with grated cheese. Bake them in the oven for 15 min at 200 degrees.