



Aubergine Terrine

Ingredients

6 medium aubergines, about 1.9 kg (4 1/2 lb) total weight
200ml (7 fl oz) olive oil
salt and freshly ground pepper
12 basil leaves (optional)

For the Marinade:

100ml (3 1/2 fl oz) olive oil
50ml (2 fl oz) water
50ml (2 fl oz) balsamic vinegar
1 teaspoon salt
1 teaspoon sugar
1 teaspoon freshly ground white pepper

To Wrap the Terrine:

18 large spinach leaves

Method

Cooking and marinating the aubergines

Cut off the ends of the aubergines and slice them in half widthways, to make 12 'barrels'.

Heat the olive oil in a roasting tray on top of the stove, add the aubergines and sear them for 2 minutes on each side until they are golden. Season with salt and pepper. Roast them in the preheated oven for 20 minutes on each cut side, covered loosely with aluminium foil. Place the aubergine slices in a deep tray and leave to cool down.

Mix all the ingredients of the marinade and pour over the aubergine slices. Cover with cling film and refrigerate for a minimum of 6 hours, turning them at least twice during this period.

Cooking the spinach leaves

Cook the spinach leaves in plenty of boiling salted water for about 40 seconds. Refresh in cold water, drain and pat dry gently with a tea cloth. Open up the leaves.

Building the terrine

Place the terrine on a tray and line it with a double sheet of cling film, making sure that you have about 15 cm (6 in) overlap on each side. Then line the mould with the spinach leaves, leaving an overlap on each side again.

Place six aubergines slices upright along the bottom of the terrine, pressing them well together; season with salt and freshly ground pepper and scatter with the basil leaves (if using). Top with the remaining six aubergine slices (these should come 2 cm/ 3/4 in above the rim of the terrine).

Wrap with the overlapping spinach leaves and cling film, place the wooden board over and place the 4 kg (9lb) weight on top. Refrigerate for at least 12 hours.

4) Serving

Remove the weight and board, and turn the terrine gently out on to a cutting board. With a serrated knife or electric knife, cut into 2 cm (3/4 in) thick slices. Place one in the middle of each plate, remove the cling film and spoon the tomato vinaigrette around. Serve to your guests.