

Aubergine with Red Onion Salad

This was a more recent addition to the collection of classics, coming from Nigellissima, one of Nigella Lawsons fine books. If you haven't made it before it's a great one for a buffet table as it can be made some hours in advance.

Serves 6 as a side dish.

Ingredients

500g aubergines (Nigella suggest baby ones, but regular size work just fine)
3 tblsp olive oil
2 teasp dried oregano
1 small red onion, sliced into thin half moons
3 tblsp red wine vinegar
Salt
4 tblsp olive oil
1 clove garlic, peeled
1 ½ tblsp old water
A few sprigs of fresh oregano (optional)

Method

Preheat the oven to 220°C fan bake.

Slice the aubergines into half lengthways leaving the stalk in place (this is for aesthetics only, don't feel the urge to eat them). Then slice the halves, lengthways again, into 3 or 4 wedges. If using baby aubergines, just slicing them in half will be perfect.

Pour the 3 tblsp of olive oil into a very shallow roasting tin, sprinkle in the dried oregano, add the aubergines, cut side down, and swirl them gently around. Turn them so they are cut side up and put the tray in the hot oven for 15 minutes, by which time they should be tender and turning gold in parts.

As soon as the aubergines are in the oven, put the fine halfmoons of red onion in a bowl and cover with the red wine vinegar and a half teasp of salt, and scrunch it up.

Remove the cooked aubergines to a platter, and now whisk into the vinegary onions the 4 tbsps of olive oil, then crush and add the garlic and finally whisk in the cold water.

Pour this over the warm aubergine using your hands to arrange the glowing pink onion and leave to cool before you eat, scattering with fresh oregano, if you have any, when serving.

Nigella leaves it there, but I have been known to serve it on a bed of rocket.

