



Late Summer Love with a Roasted Eggplant Panzanella

⌚ Preparation time: 15 minutes

👤 Portions: 4

🕒 Cooking time: 20 minutes

Total time: 35 minutes

Ingredients (serves 4)

For the bread salad

- 25 g (0.8 oz) pine nuts
- Half a ciabatta/french bread (5.3 oz)
- 1.5-2 eggplants (17.6 oz)
- 4-5 tbsp. olive oil
- A small garlic clove Sea salt
- Freshly ground black pepper
- 1-2 tsp. herbes de Provence
- 2 tomatoes
- 15 g pitted green or black olives
- Optional: 30 g (1 oz) capers
- 1 small (red) onion
- Fresh Basil to your liking

For the dressing

- 2 tbsp. olive oil
- 2 tbsp. red wine vinegar (or apple vinegar)
- Sea salt
- Freshly ground black pepper

Instructions (25-30 minutes)

1. Let the pine nuts brown in a pan (without any further oil) until they get golden and fragrant.
2. Cut the bread into slices. Wash the eggplants and cut into slices, too.
3. Heat 3 tablespoons of olive oil in a pan. Brown the bread slices on both sides until golden. Press half a peeled clove of garlic into the hot oil shortly before the end.
4. Heat up a (grill) pan with 1-2 tablespoons olive oil. Fry the eggplant slices on both sides, season with salt and pepper and season with 1-2 teaspoons of herbs de Provence. (Alternatively, marinate the aubergine slices and grill them on the garden grill on both sides). Then place the aubergines in a baking dish.
5. Cook the pre-grilled eggplants at 200°C (392 °F) fan for 15-18 minutes.
6. Wash and slice the tomatoes. Cut olives and capers in half. Cut the roasted ciabatta into cubes. Peel 50 g onions and cut into slices.
7. Arrange grilled eggplant slices, tomato pieces, roasted bread, onions, olives and capers in a bowl or on a plate.
8. Mix all the ingredients for the dressing. Pour the dressing over the salad, sprinkle with roasted pine nuts and serve with basil to your taste. Give the panzanella a finish with salt and black pepper and enjoy!