

Aubergine salad with saffron yoghurt

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by Babs

<p style="text-align: center;">Aubergine salad with saffron yoghurt From Ottolenghi: The Cookbook by Yotam Ottolenghi and Sammi Tamimi</p>	<p>Prep time: 20 mins Bake time: 25 mins</p>
<p>Makes about 4 small portions.</p> <ul style="list-style-type: none">• pinch of saffron strands• 1 1/2 tablespoons hot water• 2 1/2 tbsp olive oil and some for drizzling the aubergine• 90 g Greek yoghurt• 1/2 garlic clove, finely chopped• 1 tablespoon lemon juice• 3 medium aubergines• Salt• Freshly ground pepper• 50 g pine nuts• 2 Pomegranates, seeded• Bunch of basil leaves	
<p>Saffron Yoghurt</p> <ol style="list-style-type: none">1. Mix the saffron with the hot water in small bowl and leave to infuse for 5 minutes.2. Whisk all of the ingredients together.3. Chill in the fridge for at least couple of hours. <p>Salad</p> <ol style="list-style-type: none">1. Preheat the oven to 220°C.2. Toast the pine nuts in the oven or in a pan until fragrant but not brown.3. Cut the aubergine in half both ways and slice lengthways into stripes.4. Put on a baking tray, sprinkle with salt and pepper and drizzle with olive oil.5. Bake the aubergine for 10-15 mins on both sides until golden brown.6. Let the slices cool down.7. To serve, drizzle the aubergine with the saffron yoghurt and sprinkle with pomegranate seeds, pine nuts and basil leaves. <p>Serve cold or luke warm.</p>	