



# Grilled aubergine with feta cheese and herbs



*Categoria*  
Vegetariano



*Tempo de preparação*  
Médio



*Dificuldade*  
Fácil



*Custo*  
Low



*Com quem?*  
Meal for two



*Nº de pessoas*  
4 pessoas

## Ingredientes

 To taste: Gallo First Crop 2019-2020

 To taste: Gallo Extra Virgin

- 200g of feta cheese
- 2 aubergines
- 2 garlic cloves
- To taste: mint
- To taste: basil
- To taste: parsley
- To taste: salt
- To taste: cumin
- To taste: pepper

## Method of preparation

1

Cut the aubergines into slices. Place salt on top of each slice and let it drain in a drainer over the sink.

2

Heat the Extra Virgin Olive Oil in a pan. Heat the aubergine slices for about 2 minutes on each side and set aside.

3

In a bowl mix the crushed garlic, herbs, cumin, salt and pepper to your taste. Add the First Crop Olive Oil, to make a sauce, and mix everything very well.

4

Place the crumbled feta cheese on each slice of aubergine, and season with the mixture of First Crop Olive Oil and herbs.

## Produtos utilizados



*First Crop 2019-2020*  
Extra Virgin Premium Olive Oil



*Extra Virgin*  
Extra Virgin Olive Oil



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