

Caviar of eggplants

1 large bowl

■ 3 eggplants, 3 cloves of garlic, 3 tablespoons of olive oil, 1 citron juice, salt and black pepper.

■ Peel eggplants, and cut them in little pieces.

■ Put the eggplants in a hot frying pan with the olive oil and the cloves with the skin.

■ Cook slowly, until eggplants are quite melted.

■ Crush the cloves to recover pulp of it, and mix it with aubergines.

■ Crush the whole with a fork, add the lemon juice, salt, pepper and let cool.

■ *For cocktail with Eastern breads or vegetable sticks. Add a little yoghurt to soften.*

