



Baked eggplant with herbs

Delicious baked eggplant with a spicy herb and oil marinade and creamy aioli dip – a vegan delight at its best. This dish tastes just as good as a main course as it does as a side dish.

Zutaten

2 Portionen

2 large eggplants
2 Garlic cloves
Parsley
Chives
6 EL Byodo Roast Olive Mild
Byodo sea salt, fine
Pepper
Basil, dried
Oregano
Basil, fresh
Byodo Aioli

Zubereitung

Preheat the oven to 180 °C top/bottom heat. Wash, dry and halve the eggplants lengthways. Cut the cut surfaces diagonally approx. 1 ½ cm deep at 2 cm intervals to create a diamond pattern.

Peel and finely chop the garlic cloves. Also chop the parsley and chives. Place everything in a small bowl and mix together with the mild roast olive, salt, pepper, dried basil and oregano.

Place the eggplant halves skin-side down on the baking tray, brush with the oil/herb/garlic mixture and bake in the oven on the middle shelf of a baking tray lined with baking paper for approx. 30 minutes. Alternatively, the eggplants can also be baked on the grill.

Once the eggplant is soft and golden brown, it can be served with fresh basil leaves and Byodo aioli, for example.

The choice is yours! [Mediterranean](#) or [mild](#) roast olive! The decision is entirely up to you. Thanks to the Byo-Protect® process, both are highly heatable and ideally suited for the oven and frying pan.