

## Marinated aubergines

Aubergines have a surprising temperament when it comes to roasting, grilling, marinating and braising. They go wonderfully well with everything imaginable in the way of strong spices. Marinated and served cool, they taste delicious.

Preparation time: 1 h. · Level of difficulty: easy ·

### Quantity

Ingredients for 4 people.

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500 g Aubergines  
2 tbsp Herbs: thyme, oregano, rosemary, parsley  
2 tbsp Fresh lemon juice  
3 piece Garlic cloves  
4 tbsp Olive oil  
1 tsp Salt and pepper

### Preparation

You will need 1 shallow dish or a Mallorcan "greixonera".

Wash the aubergines, cut into ½ cm wide slices, salt, stack in layers on a plate, cover with a second plate and weigh down with a weight (e.g. iron pan).

Leave to stand for at least 30 minutes to remove the water. Rinse well with water and dry with a clean cloth.

Fry the individual aubergine slices in hot olive oil for 2 minutes on each side and then drain well on paper towels.

Finely chop the herbs and garlic or mix the dried herbs, add salt, pepper, a little water and olive oil and season with lemon juice.

Place the aubergine slices in layers in a shallow dish and drizzle each layer with the herb and oil mixture. Cover and leave in the fridge for a few hours.

Delicious as a starter with some baguette or as a side dish for the main course.