

STUFFED AUBERGINES

by Max Prentice of Ticket of Leave

2011 Winner : Main Course

Ingredients (serves 6)

8 large aubergines
2 medium hot chillis
4 tblsp olive oil
2.5 kgs Lean lamb mince
1 litre chicken stock
16 cloves garlic
4 chopped onions
20 whole black peppers
300gms mozzarella cheese



Picture not available

Method

Cut 8 aubergines in half and remove the flesh leaving hollowed aubergines.

Cook olive oil and (fine) chopped onions until opaque. (Use large stainless steel pot.)

Add chopped chilli (no seeds), chopped garlic and black pepper.

Brown minced lamb until lightly cooked with mixture and chicken stock.

Add all flesh of aubergines to mixture.

Spoon all ingredients into aubergine shells.

Cover all aubergines with mozzarella cheese.

Place in oven for 40 minutes and serve.