


Sabrina 

Pomegranate & roast  
spiced aubergine, smoky  
tomato couscous



# Pomegranate & roast spiced aubergine, smoky tomato couscous

Serves 10

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## INGREDIENTS:

### For the couscous;

50g fresh chives, finely chopped  
300g semi-dried smoky tomatoes,  
drained and cut in half  
2 lemons, juiced  
200g couscous  
40g tomato paste  
10g smoked paprika  
5g mild chilli flakes  
30ml extra virgin olive oil  
3g sea salt  
2g black peppercorns  
300ml boiling water

### For the aubergines;

60g rose harissa  
60ml pomegranate molasses  
60g clear honey  
4g sea salt  
4 aubergines  
90ml garlic-infused oil  
30g fresh coriander, picked

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## METHOD:

1. To make the aubergines; Preheat the oven to 200°C fan. Line a gastro tray with parchment paper.
2. Mix together the rose harissa, pomegranate molasses, honey and a generous amount of salt in a bowl.
3. Peel the aubergines, then cut them in half lengthways. Score criss-cross lines on the flat side about 1.5cm apart, cutting no deeper than 1cm into the flesh. Place the aubergine halves, right-side up, in the gastro tray, brush the scored side generously with garlic oil until you have used it all up and roast for 30 mins.
4. Remove the aubergine from the oven and, using a spoon cover the harissa mixture evenly over the aubergine halves to coat generously, then roast for another 10 mins. Cut into desired portion size.
5. Serve with smoky tomato couscous and garnish with coriander.
6. To make the couscous; Put the couscous, tomato paste, smoked paprika, chili flakes, olive oil and a generous amount of salt and freshly cracked pepper in a mixing bowl. Using a fork, mix the ingredients together until evenly combined. Pour over boiling water and stir quickly. Cover the bowl with clingfilm and leave to stand for 5 mins.
7. Carefully remove the clingfilm and use a fork to fluff up the couscous. Gently mix through the semi-dried tomatoes, chives and lemon juice.