

# NADIYA'S CORONATION AUBERGINE



Nadiya Hussain

Aubergines often feature as a side dish when served at a table for dinner, but not here. We are taking this delicious aubergine, coating it with flavour, frying till tender and then drizzling over the simplest coronation dressing. It's like dinner at my mum's collided with my lunches at school to create this beauty.

Serves 4-6 | Prep 24min | Cook 20min

## Ingredients

### For the aubergine

225ml olive oil  
3 cloves of garlic, minced  
1 small onion, grated  
1 teaspoon paprika  
1 teaspoon salt  
2 large aubergines, sliced into 1cm thick slices (about 600g)

## For the dressing

200g Greek yoghurt  
2 teaspoons curry powder  
2 cloves of garlic, minced  
½ teaspoon salt  
2 tablespoons mango chutney, finely chopped  
2 tablespoons whole milk

## To serve

A small handful of crispy fried onions  
A small handful of raisins  
A small handful of fresh coriander, thinly sliced

## Method

Start by putting the oil in a bowl with the minced garlic, onion, paprika and salt. Mix really well and set aside with a pastry brush.

Pop the aubergines onto a tray (they can overlap, that is fine). Take the oil mixture and brush the aubergine slices generously with the oil on both sides till you have finished all the mixture. Set aside.

Put one large or two small (if you have them) griddle pan(s) onto a medium heat (these are great on the barbecue, too, FYI).

Griddle in batches on both sides. They take approx. 2 minutes on each side. You will know they are ready when the flesh looks saturated, less spongy and softer. Pop onto a plate, overlapping, ready to serve.

Make the dressing by combining the yoghurt, curry powder, garlic, salt and mango chutney and giving it all a really good mix. Add a few tablespoons of whole milk to loosen the mixture just a little.

Drizzle the dressing all over the top of the aubergine, saving the rest to serve on the side. Sprinkle with fried onions, raisins and coriander to serve.

Recipe from *Nadiya's Fast Flavours* by Nadiya Hussain

