



NOVIKOV
RESTAURANT & BAR



SLURP

Smoked Aubergine Salad

Recipe courtesy of Novikov Asian Restaurant. Head Chef: Luca Malacarne.



@catererchronicles Wine Pairing

Mirabeau Belle Année

*A glass of Mirabeau's delicious Belle Année will go perfectly with this fresh and slightly-spiced salad.
Buy on Slurp.com for just £9.95!*

Smoked Aubergine puree:

- 700 g Aubergine Flesh (Approximately 5 Large Black Aubergines)
- 250 g Tomato Sauce
- 4g Cumin Powder
- 15 g Garlic
- 12 g Maldon Sea Salt
- 40 g Extra Virgin Olive Oil

Tomato Mix

- 250g Ripe Cherry Tomatoes (blowtorch and peel the skin)
- 120g Tomato Salsa
- 15g Garlic Coriander Oil
- 1-2g Salt
- 5g Sushi Vinegar

Smoked Aubergine Puree

1. Take the aubergines & roast them directly on a grill until very burnt and shrivelled (approx. 45 minutes - turning every 10 minutes).
2. Next, slice the aubergines and scoop out the flesh - being careful not to take the burnt skin.
3. Place into a strainer for 1 hour to let the excess liquid drain out. Discard the liquid.
4. On a chopping board, roughly cut the aubergine and place into appropriate saucepan. Add the remaining ingredients and place on a low heat, then cook for further 40 minutes, stirring regularly. Check for seasoning. Cool down before serving.

Tomato Mix

1. Blowtorch the tomatoes and peel the skin, then add and mix all ingredients together.

Serve by placing a 100g layer of aubergine puree on the plate, top up with 120g of tomato mix and garnish with fresh coriander.