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Warm shrimps with aubergine (Marmara Region)

Ingredients

120 g Shrimp
70 g Aubergine
40 g Olive Oil
1 Clove Of Garlic
2 g Chili Pepper
2 g Black Peppercorn
1 g Thyme
2 g Salt

Preparation

- 1 Peel the aubergine, you can either roast it or grill it to give the smoked effect
- 2 Split the Aubergine into 2 with a spoon and take the pits out
- 3 Put a dash of oil in the pan, chuck a clove of garlic and let it give some aroma, then take the clove out
- 4 Add the shrimps and stir fry it and add salt & pepper, chili and thyme
- 5 Fill the Aubergines with all the rest and cook it in the oven for 10 min at 150 C
- 6 Bon appetit!

Cooks Note
