

30 minutes

Serves 6

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Ingredients

Moroccan oil

- ⅓ cup (80ml) vegetable oil
 - 2 tsp (10ml) each ground cinnamon and turmeric
 - 1 tsp (5ml) each ground coriander, paprika and chilli flakes
 - 1 tsp (5ml) salt
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- 3 medium aubergines, halved and scored
 - Salt and milled pepper
 - 2 oranges, segmented
 - 1 packet (200g) green olives, pitted
 - ½ red onion, sliced and soaked in water
 - 2 Tbsp (30ml) roasted seeds (we used a mix of pumpkin, sunflower and sesame seeds)
 - Handful watercress, for serving

Method

1. Stir Moroccan oil ingredients together.
2. Brush aubergine halves with Moroccan oil.
3. Sandwich halves together and wrap tightly in foil.
4. Place between medium coals and braai for 10-15 minutes or until softened, turning frequently. (Alternatively, grill them in a 180°C preheated oven).
5. Remove foil.
6. Season scored sides and place cut-side down on braai grid or griddle pan if using the stove.
7. Braai over coals or hot griddle pan for 5 minutes, until charred.
8. Toss orange segments, olives and onion together.

9. Place on a serving platter and add brinjals.
10. Sprinkle with seeds and watercress just before serving.