



Eggplant and pepper pâtés on toast

Ingredients for pepper pâté

60 g bread (unsalted bread if necessary)
40 g onion
40 g red pepper
½ clove of garlic
10 ml extra virgin olive oil
½ limon
Thyme
Cumin
Black pepper

Ingredients for eggplant pâté

60 g bread (unsalted bread if necessary)
40 g onion
40 g aubergine
½ clove of garlic
10 ml extra virgin olive oil
½ limon
Thyme
Cumin
Black pepper

Method

1. Peel, wash, and dice onion, garlic, and aubergine or pepper depending on the pâté.
2. Bake the vegetables in the oven.
3. Remove skin from vegetables and place them in a large blending container.
4. Add thyme and cumin. Puree the vegetables until the texture is like pâté.
5. Toast bread and spread pâté on toast.
6. Serve with a drizzle of olive oil, a few drops of lemon juice, and ground pepper..