

# Rukmini Iyer's aubergine and goat's cheese burger stacks

As the weather finally starts to brighten, many of us will be looking to fire up our barbecues as an easy way to see friends and family outdoors.

Food writer Rukmini Iyer's latest book offers an alternative to the meat fiestas we're used to, and she hopes it will encourage barbecue novices to give green dishes a go.

The new release shares a lot of similarities with Rukmini's hit Roasting Tin series of books which all focus on easy, one pan meals you bung in the oven.

"With this book, it's similar in you just have to chop some things, put them on the barbecue, take them off and put a nice dressing on," she says.

This recipe for aubergine and goat's cheese burger stacks is the perfect mix of creamy, herby sweet and charred – and



they barely take any time at all.

Rukmini recommends putting them on a really hot grill because it's something you "just want a really quick char on the outside, and that's actually fine".

## INGREDIENTS

Serves 4

2 large, evenly sized aubergines  
2 x 100g rind-on goat's cheese wheels  
A handful of fresh lemon thyme sprigs  
Olive oil, for brushing  
Sea salt flakes  
Ground black pepper  
Runny honey  
Crusty bread rolls, to serve

## METHOD

1 Cut the aubergines into 1cm slices, and the goat's cheese into very thin rounds. Sandwich each piece of goat's cheese between two similarly sized slices of aubergine, along with a sprig of thyme. Brush both sides of the aubergine with oil and add a tiny pinch of sea salt flakes and black pepper.

2 Once the barbecue is ready, place the aubergine stacks on and cook for 10-15 minutes per side, until the aubergine is cooked through and the cheese has melted. Flip them every five minutes or so and give them a brush with olive oil.

3 Place on a platter, drizzle with honey, scatter the remaining thyme and serve with rolls.

● The Green Barbecue: Vegan & Vegetarian Recipes To Cook Outdoors & In by Rukmini Iyer, priced £17.99

