



Coal zucchini and smoked miso eggplant

BY SARAH GLOVER

PAIR WITH CABERNET MERLOT 2017

Feeds 2

3 baby eggplants

1 tablespoon white chickpea miso paste

3 zucchini

1/2 cup extra virgin olive oil

3 tablespoons red wine vinegar

3 cloves garlic, thinly sliced

1/2 cup crumbled goat's feta

sea salt and freshly ground black pepper

Light your fire and let it burn down for 1 hour until you have nice coals or use hardwood charcoal. Cut the eggplants in half lengthways and score the flesh, then rub in the miso paste. Place in a cast-iron frying pan, scored-side up, and cook until the eggplant softens. Set aside.

Place the whole zucchini in a frying pan with holes in it or on the grill plate and cook for 4-5 minutes or until tender and nicely charred. Transfer to a chopping board.

Meanwhile, whisk together the olive oil, vinegar and garlic in a bowl.

Slice the charred zucchini, then arrange on a platter with the eggplants. Drizzle over the dressing and finish with a scattering of goat's feta. Season to taste and serve.

CAPE
MENTELLE
MARGARET RIVER