

EGGPLANT PÂTÉ



INGREDIENTS:

- » 1 eggplant
- » 1.4 oz walnuts
- » 1 clove of garlic
- » ¼ teaspoon of coriander seeds
- » Branch of parsley
- » Salt and pepper



PREPARATION:

Warm oven 350°F. Put the eggplant on baking tray and bake for 20-30 minutes until soft. In this time blend other ingredients until they are creamy. Then cut baked eggplant in half and put eggplant to blender. Blend all together and add salt, pepper or other herb or spices. Place into jar. Serve with crackers, French Baggett and pickles or onion.

Bon Appetite!