

GRILLED AUBERGINES



Tested on model:
CDT-107E



Weight before cooking:
3.750 g
Weight after cooking:
2.650 g













Servings:
20



Recommended tray or
grill:
4 double face t. GN 1/1



Total time:
15'

PHASE									
1		25%	195°	15'	---	---	H	YES	O
2									
3									
4									
5									
6									

INGREDIENTS

Black round aubergines: 4.100 g
Olive oil: 60 g
Salt and pepper: 15 g

PREPARATION

Wash the aubergines accurately, remove the top and cut them in 1,5-cm-thick slices.

Preheat the oven.

Season the slices with oil, salt and pepper and place them on the tray on the grill side.

Put the trays in the oven.

Cook following the parameters.

At the end of cooking, chill the aubergines.

They can be served as side dish seasoned with garlic and fresh minced parsley.