

A collection of various appetizers including bread, vegetables, and small pastries. The items are arranged on a light-colored surface. There are two bread slices topped with vegetables and cheese, two small pastries with cheese and vegetables, three small round pastries, and several other small items like a cucumber slice and a small vegetable.

Fotos | Photos: Nuno Campos
Chef: Boris Schiivens

Ferva as beringelas em água salgada até estarem macias • Escorra bem • Aqueça 150 ml de azeite numa frigideira de fundo espesso • Adicione as especiarias e cozinhe por alguns minutos até obter uma pasta aromática • Adicione os cubos de beringela e o alho, mexa e deixe a mistura repousar alguns minutos sobre o lume até apanhar cor na parte de baixo • Vire a mistura para que o outro lado fique com uma cor idêntica • Adicione os tomates, mexa rapidamente e retire do lume • Junte as sultanas e deixe arrefecer • Depois, misture a salsa picada • Espere aproximadamente 6 horas antes de servir no pão

Boil aubergines in salted water until just soft • Drain well • Heat 150ml of olive oil in a heavy-based pan • Add the spices and cook for few minutes until you achieve an aromatic paste • Add the aubergine cubes and garlic, stir everything around, let mixture sit for few minutes over the heat until it colours nicely on the underside • Turn the mixture so that the other side has a similar colouring • Add the tomatoes, stir briefly and take off the heat • Stir in the sultanas and leave to cool • Then mix in the chopped parsley • Leave for about 6 hours before spreading on slices of crusty bread