



Aubergine, Halloumi and Green Sauce Sandwich

Makes: 2

Prep time: 15 minutes

Cook time: 5 minutes

Ingredients:

1 small aubergine, cut into thin slices

250g halloumi, sliced thickly

Small handful each mint, parsley and basil, finely chopped

Capers, finely chopped

1 teaspoon Dijon mustard

1 tablespoon red wine vinegar

1 clove garlic, crushed or finely grated

3 tablespoons olive oil

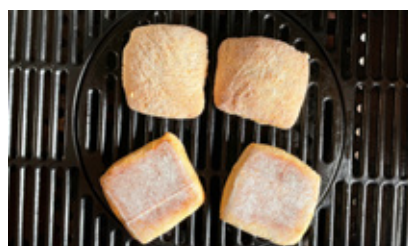
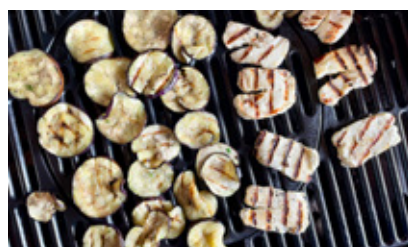
2 ciabatta buns

Watercress or rocket

Neutral oil, for cooking the aubergine

This sandwich has it all: salty halloumi, richness from the aubergines and a fresh piquancy from the herbal green sauce. A super satisfying sandwich for a gloriously sunny day! Warning: this is a two-napkin job...

Method:



1. Combine the herbs, capers, Dijon mustard, red wine vinegar, garlic, olive oil and some salt and pepper in a bowl. Mix well and set aside.

2. Heat two gas burners on the Jupiter Outback BBQ and set the heat to medium-high.

3. Brush the aubergine slices with neutral oil and season lightly with salt. Grill for 2-3 minutes each side, or until soft and a little charred in places.

4. Cook the halloumi slices at the same time, until golden on both sides.

5. Split the ciabatta buns and toast them lightly on the BBQ.

6. Layer the buns with watercress or rocket, aubergine slices and halloumi, followed by the green sauce. Top with the remaining bun slices and serve.