

Chickpea, Aubergine & Pumpkin Ragù

Serves 4 as a main | Pair with **Haute Cabrière Pinot Noir Unwooded**



INGREDIENTS

- 1 tin chickpeas
- 2 large aubergine
- Small crown pumpkin
- 12 baby onions
- 40 cherry tomatoes
- 100 ml olive oil
- 50 ml sherry vinegar
- 2 garlic cloves, grated on a microplane
- Salt and pepper
- Oil for cooking
- Oil for frying
- 25 g flat leaf parsley

METHOD

Step 1 | Preheat your oven to 200°C. Halve one aubergine and season then bake until soft and brown. Scoop out the flesh, add the garlic and place in a small pan on high, cook for 2-3 minutes. Set aside.

Step 2 | Cut the pumpkin in wedges, season and oil and bake at 200°C in the oven until soft and with a slight char or brown edge.

Step 3 | Cut the remaining aubergine into medium size blocks and fry in oil until golden brown. Season as the aubergines come out of the oil and is still hot.

Step 4 | Halve the cherry tomatoes and quarter the onions, season and bake in an oven tray with some oil at 200°C for about 15-20 min, the tomatoes should be charred and soft. Remove from the oven, and add some sherry vinegar. Stir gently to loosen.

To plate | Warm up the chickpeas in a pan with 50ml olive oil, transfer the contents of the baking tray in step 4 and the fried aubergines in step 3 to the same pan. Add some aubergine purée to a plate (you may need to heat this up), now spoon the chickpea mixture on top, finish with a pumpkin wedge and some juices from the pan. Garnish with parsley and a swirl of olive oil, the remaining 50ml