

Elke vrijdag en zaterdag kookt een kunstenaarskok op Parasite Paradise. Maxime Ansiau is er op 1 en 2 augustus. Hier een voorproefje om lekker zelf te maken.

## ParasiteParadise

The wood and coal flavour is exactly what we want when cooking outside.

THE WOOD AND COAL FLAVOUR IS EXACTLY WHAT WE WANT WHEN COOKING OUTSIDE

### AUBERGINE WITH CORIANDER AND TOASTED CUMIN

Parasite Paradise Favourites

*aubergines, cumin seed, a chillie, a clove of garlic, a bunch of mint, coriander leaves, juice of a lemon, olive oil, salt and pepper, turkish or pitta bread*

Set the aubergines on the (very) hot BBQ and turn regularly. The skin of the aubergines should turn completely black. Once blackened take the aubergines off the heat, cut in half and scoop the flesh in a bowl. Toast the cumin seed in a pan and remove as it starts to smell warm and nutty. Finely chop a chillie, a clove of garlic, a bunch of mint and coriander leaves. Add the chillie, garlic, herbs and cumin seeds to the aubergine and mix well. Add the juice of a lemon; a tbsp of olive oil, salt and pepper and serve with grilled turkish or pitta bread. This goes very well with all kinds of grilled meat and vegetables.

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