





# Beckett's Farm

## STARTERS

### Aubergine & Goats Cheese Rolls

#### Method

1. Cut off the stalk end of the aubergine and discard. Cut the aubergine lengthways into eight thin slices. Brush both sides with rapeseed oil, and cook in grill for 3-4 minutes on each side until soft and golden
2. Remove from grill and spread pesto over one side of each slice of aubergine. Cut the goat's cheese into eight wedges and place one piece on each slice of aubergine
3. Roll up the slices to enclose the cheese and secure with a cocktail stick
4. Grill for a further for 2-3 minutes, turning once. Serve immediately

-  1 aubergine
-  2 tbsp rapeseed oil
-  1-2 tbsp pesto
-  100gm Goats cheese

