

CROSTINI WITH ROASTED RED PEPPER HUMMUS, SAUTÉED AUBERGINE AND PEA SHOOTS

INGREDIENTS

1 baguette, sliced thinly and toasted
roasted red pepper hummus (my recipe is here)
2 baby aubergine / eggplant, diced
4 tablespoons olive oil, divided
salt and pepper to taste
1/2 teaspoon herbs de provence
a handful pea shoots or other micro greens

DIRECTIONS

In a large sauté pan over medium heat, heat 2 tablespoons of the olive oil until shimmering. Add aubergine and sauté with salt and pepper until a little crisp (I used baby egg plant as it has less water and crisps up faster). Take off the heat to cool to room temperature.

Slather a good portion of the hummus on each piece of toasted baguette. Top with a few tablespoons of the eggplant mixture and some pea shoots. Drizzle over the remaining olive oil and serve at room temperature.