



Pan-fried aubergines and courgettes

ingredients: 2 large aubergines • 4 courgettes • 30 cl olive oil • Salt & freshly-milled black pepper

Preparation

Cut the aubergines and courgettes into 2-mm thick slices, using the 2-mm slicing disc of your CL50 veg prep machine.

Sprinkle the aubergines with salt to remove the bitter juices.

Heat the olive oil in a large frying pan. Fry the aubergines and courgettes on both sides until golden over a moderate heat for 5-8 minutes.

Drain the vegetables on a wad of kitchen paper.

Check the seasoning.