

# Aubergine & Horseradish Pate

Serves 4



## Ingredients

- 2 aubergines, cut up into small cubes, about 1.5cm square or as near as you can.
- 6 tablespoons olive oil
- 3 cloves garlic, crushed in their skins, you can do this with the back of a spoon or a rolling pin
- 1 handful of fresh thyme sprigs
- 1 tablespoon of natural yoghurt, my favourite is Yeo Valley
- 2 tablespoons horseradish, I use the grated horseradish (no added ingredients) in a jar that you can get from the supermarket
- small handful of fresh thyme leaves for a garnish
- 1 pinch of sweet smoked paprika

## Method

Pre-heat the oven to 200C.

Mix the aubergine, garlic, most of the oil and sprigs of thyme together in shallow metal baking tray. Pop it in the oven and cook it for 30/40 minutes. When it is ready the aubergine will be golden brown, take it out of the oven and check it is properly squishy, under cooked aubergine is pretty horrible!!

Remove the thyme stalks and put all the aubergine and garlic into a large mixing bowl. Mash it all together with a fork, don't make it completely smooth but you want it to all combine nicely.

Stir in the yoghurt, horseradish and paprika and spoon into your serving bowls. Pop the thyme leaves on top along with a little dribble of olive oil and let it sit in the fridge for a couple of hours to let the flavours combine.

Devour it with warm toasted bread!!

This is an unusual flavour combination that works really well, I find children are more keen to try new combinations if they have done the cooking themselves!

**TWO  
TEASPOONS**  
COOKERY

