




# Aubergine Caviar

## Ingredients:

AUBERGINES, PEELED	1 KG	CAYENNE PEPPER
LEMON JUICE	40 G	DRIZZLE OF OLIVE OIL
SALT		

	Ingredients	Weight	Action	Heat setting	Speed	Time	Lid opening	Comments
<b>1</b>	<b>Aubergines</b>	1 kg	Put in bowl		700 rpm	10 min	Open	
	<b>Lemon juice</b>	40 g						
	<b>Salt</b>	-						
	<b>Cayenne pepper</b>	-						
<b>2</b>	<b>Olive oil</b>	1 drizzle	Add drizzle of oil	-	Turbo	10 to 15 sec	Closed	Taste and adjust seasoning



### CHEF'S TIP

You can change the smoothness of the aubergine caviar by varying the number of turbo pulses.