

Aubergine and Halloumi Burgers – serves 4



Ingredients

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| <ul style="list-style-type: none">• 1 large aubergine• 4 tbsp mayonnaise• 2 tbsp harissa• 1 tbsp plain flour, seasoned• 1 egg, beaten• 50g dried white breadcrumbs• ¼ tsp ground cumin | <ul style="list-style-type: none">• ¼ tsp garlic salt• ¼ tsp mild chilli powder• for frying vegetable oil• 1 block halloumi, cut into 8 slices• 4 burger buns, toasted• 4 leaves soft lettuce• 1 beef tomato, cut into 4 thick slices |
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Method

- **STEP 1** - Cut four 1cm discs from the thickest part of the aubergine. Toss with 1 tsp of sea salt and leave in a colander for 20 minutes. Wipe dry with kitchen paper.
- **STEP 2** - Mix together the mayonnaise and harissa.
- **STEP 3** - Put the flour, egg and breadcrumbs in separate bowls. Mix the spices into the breadcrumbs, and season.
- **STEP 4** - Heat a shallow pool of oil in a large frying pan over a medium-high heat. Dip the aubergine slices in the flour, then the egg, then the breadcrumbs to coat. Fry for 4-5 minutes each side or until deep golden, crisp and tender inside. Cook the aubergine for the full time to avoid it being chewy in the middle.
- **STEP 5** - Cook the halloumi slices at the same time in a separate non-stick frying pan over a medium-high heat until golden.
- **STEP 6** - To assemble the buns, spread both sides with harissa mayo then layer up with lettuce, tomato, an aubergine burger and 2 slices of halloumi. Finish with a bun top.

