

Romanian eggplant salad



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3-4 eggplants

1 medium onion, very finely chopped

25 ml of olive oil

25 ml sunflower oil

salt, to taste

Heat the grill and bake the eggplants on each side until they are soft inside. Peel while they are still warm. Drain well and let them cool.

Process the eggplants with a food processor (not very fine). Remove into a bowl and add the oil, the onion and salt to taste. Mix well.

Serve on bread with tomatoes.

If you have guests for dinner you can serve eggplant salad stuffed tomatoes. Cut the tops of the tomatoes, pick the core with a teaspoon and leave them to drain upside down, for a few minutes. Fill them with eggplant salad and garnish with parsley.