

DONT SWEAT THE AUBERGINE

Heather R. Mitchner

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A revised, updated edition of my cookbook, Don't Sweat the Aubergine, comes from Black Swan on 26th April. Here it is, on the publisher's.

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Brush them with olive or sunflower oil (if you dont have a pastry brush, pour some oil into a small saucer, dip a fork into it,and brush the aubergine slices with the.

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But I like the flesh of my aubergines to have a melting texture; and I find that texture harder to achieve by frying or grilling than by baking. De acuerdo, cerrar.

MrsBeetonHowtoCook.ShopNow! It was easy to follow, and I had a lot of fun making it! She is a journalist with more than 10 years of experience working for some of the UK's leading lifestyle publications, and is the editor of Spell magazine. Ifitdoesnotsizzle,removethesliceoffeggplantandletthepangethotter.N Sweatshirt.