



SPICY PARTY BITES & SMOKED STYLE SHEESE

Prep. time 10-15 minutes | Resting time 30 minutes | Cooking time 5-10 minutes | Serves 7

The life and soul of any party, these vegan nibbles are perfect for sharing with guests as a snack, or the ideal entrée to your vegetarian meal. They're the perfect mix of flavours with just a little kick thanks to the dried chilli.

Ingredients

115g or half a block of German Style Smoked Sheese cut into 7 sticks
1 large aubergine, sliced lengthways into 7 lengths
1 clove of garlic (crushed)
1 small fresh chilli de-seeded and sliced lengthways
7 fresh coriander leaves
2 tablespoons of Sunflower Oil
2 tablespoons of Balsamic Vinegar
1 tablespoon of the sweetener of your choice
1 teaspoon dried chilli
Oil for frying

Cooking Method

Mix together the Sunflower Oil, garlic, dried chilli and vinegar, and brush onto the aubergine slices. Leave to marinate for half an hour. Then fry the aubergine slices on both sides until slightly caramelised, and leave to cool.

Next take an aubergine slice, and place a coriander leaf, a slice of fresh chilli and a stick of German Style Smoked Sheese at one end. Roll up the aubergine, wrapping the Sheese, chilli and coriander inside.

Secure with a cocktail stick and serve at room temperature.

