



# TOMATO BEAN STEW WITH ROASTED AUBERGINE AND RODDA'S CLOTTED CREAM

PREPARATION TIME  
5 minutes

COOKING TIME  
50 minutes

SERVES  
4 people



## INGREDIENTS

- 2 tbsp olive oil
- 2 aubergines
- 1 medium white onion, finely chopped
- 1 carrot finely chopped
- 1 celery finely chopped
- 3 garlic cloves, crushed
- 2 tsp harissa
- 1 tbsp tomato paste
- 1 tsp red wine vinegar
- 2 cans of cannellini beans or chickpeas
- 1 can of chopped tomatoes
- 1 vegetable stock cube
- 500ml boiling water
- 3 tbsp **Rodda's Cornish clotted cream**
- 2 tbsp chopped coriander

## METHOD

Begin by cutting the green tops off the aubergines, then cut in half lengthways. Scoring the flesh in a cross pattern and season on the cut side.

Heat a frying pan on a medium high heat with 1 tablespoon of olive oil, when hot place the aubergines flesh side down and fry until golden. Remove from the heat and set aside.

Chop the onion, carrots and celery and heat a casserole dish with the remaining olive oil on a medium heat. Add the vegetables, season with salt and pepper and gently sweat off for 4-5 mins.

Once softened add the harissa and tomato paste, and red wine vinegar, stir to combine letting it simmer for 30 seconds and then add in the beans. Stir again and then add your chopped tomatoes and vegetable stock. Combine and simmer on a low heat for 10 mins.

Just before serving add in the Rodda's clotted cream, fold in until melted and combined. Scatter over the chopped coriander and serve with crusty bread.