

Bruschetta with Picandou Honey Spread, Garlic, and Roasted Eggplants



Informations

People : 4

Preparation : 30 min.

Cooking time : 25 min.

Ingredients

- 1 cup of Picandou Honey Spread
- 1 garlic clove
- ½ bunch of chives
- 2 eggplants
- 8 slices of rye bread
- ½ teaspoon ground cumin
- ½ teaspoon paprika powder
- A handful of sliced almonds
- Olive oil
- Salt and freshly ground pepper

Preparation steps



1. Preheat the oven to 200°C (392°F).
2. Wash the eggplants, slice them into 2 cm thick slices, and spread them on a baking sheet lined with parchment paper. Brush with three tablespoons of olive oil, sprinkle with cumin and paprika, season with salt and pepper. Roast for 20-25 minutes, depending on the thickness of the slices, then set aside.
3. Meanwhile, mix the Picandou with $\frac{3}{4}$ of the finely chopped chives, some olive oil, salt, and freshly ground pepper.
4. Toast the bread slices. While still warm, rub them with the garlic clove, then spread them with the chive cream cheese mixture. Place the roasted eggplant slices with the grilled side up on top, and before serving, drizzle with some olive oil and sprinkle with chopped chives.