

Mira's recipe for accompaniment for meat dishes:

Ingredients:

2-3 aubergines
3-4 peppers
1 tin of peeled tomato

Preparation:

Aubergines and peppers are put in the oven on an ovenproof dish or a roasting pan about 20 minutes at 200 degrees celsius.

When the peel is burnt (blackened) remove them and put them in a plastic bag and close the bags.

When they have cooled slightly, take them out and remove the peel.

Cut into suitable pieces.

Put the aubergines in an ovenproof dish.

Add garlic and dill or parsley.

Then sprinkle oil over.

Add the peppers on the top of it.

Pour over the peeled tomatoes.

Next add dill or parsley.

Then sprinkle oil over.

Place it in an oven about 40 minutes at 180 degrees celsius.