

## Grilled chorizo with smoked aubergine and parika oil

This is a deceptively simple tapa. The winning combination of hot char grilled chorizo served with a cool, smoky aubergine paste is a triumph. As with all the recipes, increase the quantities for a larger serving. I would suggest serving with a fresh green salad and some homemade chips with alioli! Perfect for a summer al fresco lunch!

Serves 2 as a tapa

4 spicy chorizo sausages-you want the parilla variety that is semi cured, cut in half, lengthwise.

1 large aubergine

1 clove garlic

Half onion, finely sliced

Sea salt and pepper

Moscato vinegar to taste

5g chopped flat leaf parsley

extra virgin olive oil approximately 100ml

2g smoked paprika

Heat a barbeque to maximum heat. Prick the aubergine with a fork and then char over the flames of the barbeque and cook until the aubergine starts to collapse. Transfer the aubergine to a bowl and leave it to cool.

Peel the aubergine skin and chop the flesh through to a coarse paste, add the liquid that has leached out too. Season well and add a splash of vinegar to taste.

Sweat down the onions and garlic and then add this to the aubergine. Finally add the chopped parsley and mix well. Reserve.

Heat the extra virgin olive oil up in a small pan and add the paprika. Cook slowly and then remove and let the oil cool down.

Grill the chorizo over the barbeque and then serve with the aubergine and a drizzle of the paprika oil.