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# CHEF DALE SNIFFEN RECIPE

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## **Barbecued Winter Vegetables with Pesto and Raw Rocket**

Recipe by Chef Dale Sniffen

Preparation time; 15 minutes

Barbecue time; 20 minutes, high heat

### **Prep list**

1 Eggplant 1cm sliced

6 Field Mushrooms leave whole + 4 Red capsicum

1 Sweet Potato washed "Don't Peel" .5cm slices

4 Tbsp Olive

4 tbsp Balsamic Vinegar

1 Bag Baby Rocket leaves + 100gm Sun-dried tomato

100gm Parmesan Cheese

### **Method**

BBQ Eggplant directly on the open char section of the Barbecue for 4 minutes per side, cut into bit size pieces and keep warm.

BBQ Mushrooms directly on the open char section gill side up for 5 minutes per side, Roughly slice then add to eggplant.

BBQ Capsicum and sweet potato just like the eggplant, then add to the rest of the BBQ vegetables.

### **Basil Pesto**

80gm Crushed Pine nuts

100gm Basil Leaves

4 Garlic cloves

2/3 cup EXVOO

80gm Pecorino cheese

2 teaspoon Truffle salt

Blend until smooth

### **Season Vegetables with**

1/2 cup Pesto, Olive oil, Vinegar, rocket and sun dried tomato and Parmesan cheese