

Halloumi and pesto roasted aubergine



There's something moreish about roasted aubergine – add halloumi and pesto and you've got yourself an irresistible midweek dinner that the whole family will love.

Hands-on time 30 min, oven time 60-65 min

Serves 4

Ingredients

2 large aubergines, halved
2 garlic cloves, crushed
Olive oil for brushing
4 tbsp fresh pesto
Small bunch fresh basil, roughly chopped, plus a few leaves to serve
100g halloumi, grated
50g grated mozzarella
50g pine nuts

Method

1 Heat the oven to 200°C/180°C fan/gas 6. Use a sharp knife to make a diamond pattern in the cut sides of the aubergine. Rub with the garlic and brush with olive oil. Season well.

2 Put the aubergine halves, cut-side up, in a large baking tray, then roast for 40 minutes. Remove from the oven, then spread each half with 1 tbsp pesto. Sprinkle with the basil, cheeses and pine nuts, then bake for 20-25 minutes until golden. Sprinkle with basil and serve with a salad.

Speedy passion fruit cheesecake



A quick and easy passion fruit cheesecake recipe that you can make in advance, making it great for dinner parties.

Makes 10 minutes to make, plus chilling

Serves 6

Method

1 Crumble 150g ginger shortbread biscuits and mix with 40g melted butter and 1 tbsp caster sugar in a bowl. Spoon into 6 tumblers or bowls and chill in the fridge to firm up.

2 In a bowl, mix 300g cream cheese with 200ml double cream, whipped, 3 tbsp icing sugar and the pulp from 6 passion fruit, reserving a little to decorate.

3 Spoon on top of the biscuit base and decorate with the reserved passion fruit pulp. Chill until ready to serve.

Ingredients

150g ginger shortbread biscuits
40g melted butter
1 tbsp caster sugar
300g cream cheese

200ml double cream
3 tbsp icing sugar
6 passion fruits