

NATIVE & Delishful Foods

experience australia on your taste buds

Grilled Aussie Veggies with Aniseed Myrtle & Basil



Prep time: 5 mins - Cook time: 40 mins - Serves: 4

INGREDIENTS

- 2 red capsicums
- 2 corn cobs
- 2 medium zucchinis
- 1/4 cup [Aniseed Myrtle](#)
- 1 eggplant
- 8 baby leeks
- Sea salt
- Freshly ground [Mountain Pepper Leaf](#)
- Extra virgin olive oil
- 1 large bunch fresh basil, leaves picked.
- 2 tbsp herb or white wine vinegar
- 1 tbsp salt
- 1 tbsp [Pepperberry](#)
- 1 clove garlic

Get your creative juices flowing with this dish! Throw in whatever veggies you've got in the fridge that can handle the grill. Perfect alongside grilled fish or meat, or as part of an antipasti plate with some toasted bruschetta and fresh mozzarella.

METHOD

1. Give your veggies a good wash.
2. Fire up the BBQ. Throw those capsicums on and let them char on both sides until they're as black as a kangaroo's nose.
3. While the capsicums are still hot, bowl them up, cover, and let them cool.
4. Slice your zucchinis lengthways about 0.5cm thick.

5. Grill the zucchini for about a minute on each side or until they've got a good char. Don't let them go too black; we want that crunch.
6. Plate up the zucchini and let them cool on a single layer.
7. Slice the eggplant into 1cm thick slices.
8. Grill those eggplant slices, turning them until they've got some killer grill lines. Transfer to a plate.
9. Boil the baby leeks and corn in salted water until they're just right. Then drain, give 'em a rub with a bit of olive oil, and quickly grill until they're lightly marked.
10. Peel the capsicums, carefully rubbing off the black skin without losing all the flavour. Remove the stalk and pips, then tear the peppers into large strips.
11. Throw all the veggies into a big bowl.
12. Tear up those basil leaves and sprinkle them over the veggies.
13. In a small bowl, combine 8 tablespoons of olive oil, the [Aniseed Myrtle](#), salt, pepper, and vinegar. Pour this over the veggies and give it a quick toss for a fantastic coating.
14. Grate the garlic, toss it in the bowl.
15. Serve it up on a big plate at room temperature.

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