



Aubergines à la Turque

from Elizabeth David's *French Provincial Cooking*
set to music by kind permission of the Elizabeth David Estate

Andrew Wise

Con moto ♩ = 92

SOPRANO *p*
Cut three un-peeled au-ber-gines, the round _____ va - ri-e-ty are best for this

ALTO *p*
Cut three un-peeled au-ber-gines, the round _____ va - ri-e-ty are best for this

TENOR *p*
Cut three un-peeled au-ber-gines, the round _____ va - ri-e-ty are best for this

BASS *p*
Cut three un-peeled au-ber-gines, the round _____ va - ri-e-ty are best for this

6 *mf*
S. dish, in-to sli - - ces, sli - ces half an inch thick. Salt, and leave to

A. dish, in-to sli - - ces, sli - ces half an inch thick. Salt, and leave to

T. dish, in-to sli - ces, in - to sli - ces half an inch thick. Salt, and leave to

B. dish, in-to sli - - ces, sli - ces half an inch thick. Salt, and leave to

13 **accel.**

S. drain in a co-lan-der for an hour. Shake them dry in a cloth, shake them dry in a cloth.

A. drain in a co-lan-der for an hour. Shake them dry in a cloth, shake them dry in a cloth.

T. drain in a co-lan-der for an hour. Shake them dry in a cloth, shake them dry in a cloth.

B. drain in a co-lan-der for an hour. Shake them dry in a cloth, shake them dry in a cloth.

Animato ♩ = 132

19 ***sf*** ***sf*** ***f***

S. Fry them, fry them, fry them in moderate-ly

A. Fry them, fry them, fry

T. Fry them, fry them, fry them in

B. Fry them, fry them, fry them,