

Hasselback Eggplant with Garlic-Yogurt Sauce

Yield: SERVES 4 AS AN APPETIZER OR 2 AS A MAIN DISH

INGREDIENTS

INSTRUCTIONS

Eggplant

- 680 g** eggplant (1 large eggplant)
- 6 g** plus 6 g kosher salt, divided
- 225 g** jarred piquillo peppers, patted dry and chopped coarse
- 100 g** walnuts, toasted
- 75 g** pomegranate molasses
- 40 g** scallions, cut into 1-inch pieces
- 30 g** plus 60 g panko bread crumbs, divided
- 16 g** Aleppo pepper
- 2 g** cumin
- 55 g** plus 25 g extra virgin olive oil, divided
- 15 g** lemon juice

Garlic-Yogurt Sauce

- 270 g** Greek yogurt
- 15 g** lemon juice
- 7 g** garlic (1 clove), minced
- 3 g** chopped fresh mint
- 3 g** kosher salt

***Cook's Note:** We've tested this recipe using both gram measurements and traditional U.S. volume and weight measurements, so you get to pick the one that works best for you.*

1 Adjust oven rack to upper-middle position and heat oven to 400 degrees F/200 degrees C. Line rimmed baking sheet with aluminum foil and place wire rack in sheet.

2 **680 g eggplant (1 large eggplant)**
6 g kosher salt

For Eggplant: Slice off stem and slice ¼ inch from opposite end of eggplant; slice eggplant in half lengthwise. Place eggplant halves, cut sides down, on cutting board. Working with 1 half at a time, place 1 chopstick on either side of eggplant. Using sharp chef's knife, slice eggplant crosswise at ¼-inch intervals, allowing knife to cut down to and make contact with chopsticks. Chopsticks will prevent knife blade from cutting completely through eggplant. Sprinkle eggplant halves with salt, making sure to get salt into slices. Set aside for at least 15 minutes or up to 30 minutes.

3 g fresh mint leaves, torn
into large pieces

Essential Equipment

Food Processor

2 Chopsticks

Digital Kitchen Scale

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- 3** **225 g jarred piquillo peppers, patted dry and chopped coarse**
100 g walnuts, toasted
75 g pomegranate molasses
40 g scallions, cut into 1-inch pieces
30 g panko bread crumbs
16 g Aleppo pepper
2 g cumin
55 g extra-virgin olive oil
15 g lemon juice
6 g kosher salt

Combine piquillos, walnuts, molasses, scallions, panko, Aleppo pepper, and cumin in food processor and process until coarse paste forms, about 20 seconds. With processor running, drizzle in oil in steady stream until emulsified, about 30 seconds. Stop processor and scrape down sides of bowl. Add lemon juice and salt and process to incorporate, about 15 seconds. Transfer 300 grams paste to medium bowl. Transfer 30 grams paste to second medium bowl. (Reserve remaining paste in airtight container for **other use**).

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- 4** Blot eggplant dry with paper towels. Smear 300 grams pepper paste on eggplant, making sure to get plenty between each fanned eggplant segment. Place eggplant halves, fanned sides up, on prepared sheet and transfer to oven. Roast until eggplant is crispy and golden brown toward edges, tender in center, and bottom can be pierced easily with knife, 40 to 60 minutes.

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- 5** **270 g Greek yogurt**
15 g lemon juice
7 g garlic (1 clove), minced
3 g chopped fresh mint
3 g kosher salt

For Garlic-Yogurt Sauce: While eggplant is roasting, stir yogurt, lemon juice, garlic, mint, and salt together in small bowl until combined. Set aside.

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- 6** **60 g panko bread crumbs**
25 g extra virgin olive oil

Heat broiler. Stir bread crumbs and oil into 30 grams reserved pepper paste until combined. Spread bread-crumb mixture on top of roasted eggplant. Broil until bread crumbs are crispy and golden brown, 1 to 3 minutes.

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- 7** **3 g fresh mint leaves, torn into large pieces**

Transfer eggplant to serving platter. Sprinkle mint over eggplant and serve immediately with Garlic-Yogurt Sauce.