

ROASTED ZAATAR AUBERGINES

Loaded with flavour!

SALAD

INGREDIENTS

1 globe eggplant
1 ½ tablespoons olive oil
1 tablespoon zataar spice mix
1 tablespoon Ras el Hanout
¼ teaspoon salt, more to taste
1 fat garlic clove

METHOD

Step 1: Preheat oven to 200C

Step 2: Slice Eggplant in half, then slice deeply at a diagonal at one inch intervals - "crosshatching" (see photos above) careful not to cut through skin.

Step 3: Season each side with ¼ teaspoon kosher salt, sprinkling it into the slices if possible.

Step 4: Mix oil, spices, garlic together in a bowl to make a paste. Brush or spoon the entire contents over the eggplant and place on a sheet pan in the oven and bake for 1 hour rotating halfway through. After an hour, pierce with a fork and if they are very tender and juicy, they are done. Bigger eggplants may take longer.

TAHINI SAUCE

INGREDIENTS

½ cup tahini paste (liquids and solids both – not just the "oil".)
¼ cup warm tap water, more to desired consistency.
1–2 tablespoons lemon juice (or add to taste)
2 garlic cloves (finely minced)
½ teaspoon kosher salt (see notes)
¼ teaspoon pepper

METHOD

Step 1: If your tahini paste has separated try to mix it in the jar with a fork before measuring. If it's very cold, this may not work very well, so be sure to use both the solids and the oil.

Step 2: Make the tahini sauce in a medium bowl, start by adding the tahini.

Step 3: If your tahini sauce is very cold, whisk using a fork or mini whisk, with the warm water. Start with ¼ cup warm water, and add more to desired consistency. (½ cup) for a looser "dressing" consistency. Or feel free to keep it thick. Also keep in mind, different brands of tahini paste are thicker than others. Once you start whisking, it will actually thicken.

Step 4: Add the remaining ingredients to the jar – lemon juice, minced garlic, salt, pepper and whisk until creamy and smooth. It will thicken as it cools in fridge.

Taste and adjust salt and lemon to your liking.

THE COOKERY

by The Secret Jozi Chef