



Smoky Eggplant Salad

Serving:

8-10 as a starter

Type:

vegetarian pareve (dairy free) or dairy if using yogurt

Author:

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Notes:

Nir Mesika, Chef/Owner of Timna, NYC, demo'ed how to make this easy eggplant salad for my community during A TASTE OF ISRAEL celebration on 6/10/18.

This salad has a few variations. One is with dollops of whole milk plain yogurt and another includes quarters of hard boiled egg.

Either way is scrumptious.

Ingredients:

3 medium sized eggplants

10 jalapenos

10 garlic cloves, peeled

1 bunch of cilantro, rinsed, stemmed and patted dry. Reserve a few leaves for garnish.

1 bunch of mint, rinsed and patted dry

6 Tb. olive oil plus more for drizzle

6 Tb. white vinegar

3 hard boiled eggs

4 heirloom tomatoes

1 jar of amba (mango chutney)

2 lemons, juiced

salt & pepper

1 cup of raw tahini

Directions:

Pierce the eggplants with a knife (5-7 holes per eggplant).

Place the eggplants on the BBQ or on an open flame and char them until they are completely soft. The skin should be burned to black all around (6-10 minutes each side).

While the eggplants are charring, remove seeds from jalapenos, and place the seedless peppers in a food processor with 10 garlic cloves, bunch of cilantro, olive oil, white vinegar and salt. Whirl until a paste is formed. Add

salt to taste.

In a bowl, grind the tomatoes with hand grinder (or press through colander). Season with olive oil, salt and pepper.

When the eggplants cool, peel the charred skin.

Serve:

Take peeled eggplants and place them flat on the plate, carpaccio style (see photo above). Season with salt, pepper, olive oil and lemon juice.

Quarter the hardboiled eggs and arrange on top of the eggplant.

Add a few spoons of the jalapeno salsa and crushed tomatoes. Drizzle the mango chutney and the raw tahini.

Garnish with fresh mint and cilantro.

Tips:

Make this salad a couple of hours ahead of serving so you have time to char the eggplant, allow it to cool, assemble and have the flavors meld. Mesika uses the highest quality tehini in his cooking. He allows the nutty richness to shine by NOT mixing it with anything other than a bit of water, and sometimes not even that. Try it!