



Roast Eggplant with Mozzarella & Herb Relish

Cooking Time: 60 minutes | Servings: 3 people

INGREDIENTS:

- 3 medium eggplants, sliced in half
- 1 whole fresh mozzarella cheese, torn

Dressing:

- 1/4 cup walnuts
- 1/2 cup finest diced green capsicum
- 1/4 cup finely diced spring onion
- 1/4 cup roughly chopped flat leaf parsley
- 1/4-1/2 teaspoon chilli flakes
- 1-2 cloves of garlic, crushed
- 1/2 teaspoon sumac
- Juice of 1/2 a lemon
- 1-2 teaspoon salt
- 1/2 teaspoon ground black pepper
- 3-4 tablespoons olive oil
- Handful of fresh mint to garnish

METHOD:

1. Pre heat oven at 200C fan forced. Line a baking tray.
2. Slice eggplants lengthways and make diagonal incisions into flesh, ensuring you don't pierce through the skin. Place on lined baking tray and season with salt and a generous drizzle of olive oil all over eggplant. Bake flesh down uncovered for 30 minutes, or until soft and cooked through.
3. While eggplant is roasting, combine all dressing ingredients in a bowl.
4. When eggplant has cooked, allow to cool for 10-15 minutes before scooping flesh out onto a serving plate.
5. Drizzle 1/4 of the dressing over the eggplant.
6. Layer the eggplant with torn pieces of mozzarella and drizzle the remaining dressing over the top.
7. Layer with fresh mint leaves and enjoy.

TIPS/SUBSTITUTIONS:

- *Leave chilli out if you do not want added heat to the dish.*
- *Replace walnuts with toasted pine nuts*
- *Top with fresh pomegranate*