



EGGPLANT WITH TAHINI

Makes 4 servings.

This recipe features delicious roasted wedges of eggplant served on a bed of tahini and topped with pine nuts and parsley. I serve it at room temperature.

INGREDIENTS

- 2 baby eggplants, about ½ pound each
- 4 tablespoons extra-virgin olive oil
- Kosher salt
- Freshly ground black pepper
- 3 tablespoons tahini
- 3 tablespoons lemon juice
- 1 teaspoon salt
- 4 tablespoons cold water
- 3 tablespoons pine nuts, toasted
- ½ cup tightly packed flat leaf parsley, finely chopped

PREPARATION

1. Preheat the oven to 450F.
2. Line a baking sheet with foil and grease with 2 tablespoons olive oil.
3. Rinse the eggplants, dry and cut off the ends. Slice in half then into eighths. Place on the foil. Brush with the remaining oil and season well with salt and pepper.
4. Roast until golden brown, without turning, for about 20–25 minutes.

5. Place the tahini in a small bowl, whisk in the lemon juice and salt. Slowly whisk in the water to make it sauce-like.

TO SERVE

Divide and spread the tahini among the individual plates or platter. Place the eggplant on top and sprinkle with pine nuts and parsley.