

## **Burned eggplant with tahini & pomegranate**

**Serves 4 as a mezze**

*You can think of this as a deconstructed Baba Ganoush (see p.51). To get the maximum flavor from the eggplant it's best to char them over an open flame on the burner or on a charcoal barbecue.*

*2 eggplant, charred over an open flame and peeled (recipe follows)*

*salt and pepper, to taste*

*juice of ½ lemon*

*4 tbsp extra virgin olive oil, plus an extra drizzle to garnish*

### **For the garnish**

*4 tbsp White Tahini Sauce (recipe follows)*

*4 tbsp pomegranate seeds*

*handful of chopped fresh cilantro*

1. Arrange the whole burned eggplant on a serving plate, then season to taste with salt and pepper and dress with the lemon juice and olive oil.
2. Drizzle the White Tahini Sauce on top, sprinkle with the pomegranate seeds and the chopped cilantro and drizzle with a little more olive oil. You can keep the peeled eggplant in an airtight container in the fridge for up to 2–3 days and then, when you want to serve, simply heat them up and add your garnishes.

### **Eggplant**

Prick the eggplant in several places with the tip of a sharp knife so that they won't explode in your face and make a mess in the kitchen. Char the skin of the eggplant on all sides over an open flame on the burner or hot charcoal on a barbecue, turning every 5–6 minutes — the skin needs to harden up and get a bit crispy. There is a third option: set your grill to the highest setting and roast the eggplant in the closest position to the heat source, turning in the same way.

### **White Tahini Sauce**

Makes 2¼ cups

cup tahini paste

¾–1 cup ice-cold water

¼ cup freshly squeezed lemon juice

salt, to taste

1. Spoon the tahini paste into a bowl, add the water gradually and beat constantly with a whisk. At first the tahini will become denser (don't panic!) and then it will start to loosen up. Stop when you hit the texture you like.

2. Add the lemon juice and salt to taste. You can keep the sauce refrigerated, tightly covered with plastic wrap, for up to 2 days (it gets a bit thicker in the fridge).

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