







# MIRZA GHASEMI

## A dish from North of Iran

### Ingredients

-  2 large Eggplants
-  2 large tomatoes
-  1 clove of garlic
-  ½ Teaspoon Curcumin
-  Salt, pepper and oil
-  2 LOHMANN eggs

- 1** Roast the Eggplants whole and unpeeled in the oven for 40–45 minutes at 220C until the flesh is softened right through to the center. The traditional alternative way is to grill the eggplants over an open flame on a barbecue till the skin is completely blackened, through this method the smoky taste turns up the best.
- 2** Let them cool, then skin them mash them with a fork.



**Farhad Mozafar**

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- 3** Cook the garlic slices through with olive oil. Add Curcumin, salt, and pepper when garlic slices begin to get brown. Add the chopped tomato to the pan and cook for about 15–20 minutes until they are cooked through.
- 4** Add the mashed eggplants into our garlic and tomato sauce and stir them well. Cook it for 8–10 minutes and stir it sometimes.
- 5** Make 2 little holes in the mixture and pour the beaten eggs in the holes straight into the pan. Do not stir in the eggs and cook the mixture for more 5 minutes till the eggs are softly cooked.
- 6** The dish is ready to be served now. If preferred, you may mix the eggs with the mixture before serving. The dish can be served warm with pita bread or cooked Basmati rice or cold as a starter.

