

Tahini Roasted Eggplant

Get yourself a couple of beautiful, fresh eggplants to create this unusual aubergine presentation. The slightly sweet crust keeps the interior moist and juicy, while the skin retains its firm texture. Pour a fruity white Ribolla or red Zinfandel. *Stolicka!*



Ingredient list for 4 servings

2 large eggplant, halved lengthwise
4 tablespoons tahini
2 tablespoons toasted sesame oil
1 teaspoon hot chilli oil
1 tablespoon soy sauce
2 tablespoons hazelnut or maple syrup
2 tablespoons marsala wine



- Preheat oven to 375F.
- Cut deep lines into the eggplant halves diagonally, creating a diamond pattern, being careful not to cut through the skin.
- Mix together the tahini, oils, soy sauce, syrup and wine, stirring to make a smooth, thick paste.
- Pour the tahini paste over the eggplant and use a spoon to press some of the paste into the cuts.
- Place onto a lightly oiled baking tray and roast in the oven for 45-50 minutes until golden brown.
- Serve alongside a ramen noodle salad.

Note: Save the trimmed stem ends of the eggplant to use as “training wheels” to keep the fruit from tipping over while baking.