



## Turkish Stuffed Dried Eggplant (Kuru Patlıcan Dolması)

### INGREDIENTS

#### Serves 2

- 10-12 dried eggplants (dolmalik patlıcan)
- 1 large brown onion
- ¼ cup natural yoghurt
- 1 tablespoon tahini
- Parsley Salad, for serving
- Crusty bread, for serving
- Ground sumac, for sprinkling

#### Stuffing

- 50g fine burghul
- ¼ cup cold water
- 1 small brown onion, very finely chopped
- 2 teaspoons extra virgin olive oil
- 1 tablespoon finely chopped flat-leaf parsley leaves
- 1 small clove garlic, crushed
- 1 teaspoon pomegranate molasses
- 1 teaspoon sweet biber salçası
- 1 teaspoon ground Aleppo pepper
- 1 teaspoon salt flakes, crushed
- ½ teaspoon ground cumin

#### Cooking Liquid

- 1 cup water
- 1 tablespoon extra virgin olive oil
- 1 tablespoon strained lemon juice
- 2 teaspoons tomato paste
- 2 teaspoons sweet biber salçası



### METHOD

1. Make Stuffing: Combine burghul and water in a bowl and set aside for 20 minutes. Add remaining ingredients and mix to combine well.
2. Put eggplants in a bowl, cover with warm water and set aside for 10 minutes or so, until rehydrated.
3. Meanwhile, make Cooking Liquid: Whisk all ingredients together.
4. Cut the bottom off the onion and sit it in the centre of a small saucepan.
5. Drain the soaked eggplants well.
6. Pack the Stuffing into the eggplants, filling them about three-quarters full, and place them around the onion in the pan with the open end facing up (using the onion to create a snug fit).
7. Pour Cooking Liquid around the eggplants and over the onion.
8. Place over high heat and bring to the boil. Reduce heat to the lowest setting, cover and simmer for 45 minutes. Remove from heat and set aside, covered for at least 10 minutes.
9. Meanwhile stir yoghurt and tahini together with enough water to give a thick drizzling consistency. Set aside.
10. Transfer eggplant to a serving bowl, with onion in the centre.
11. Drizzle eggplant with a little of the yoghurt mixture.
12. Serve with Parsley Salad, bread and remaining yoghurt mixture sprinkled with sumac.