

Less than 1 hour

Serves 6 - 8

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Ingredients:

Baba ganoush:

- 4 large brinjals, halved
- 1 punnet (400g) baby brinjals, halved
- ¼ cup (60ml) olive oil + extra for brushing
- 2 Tbsp (30ml) balsamic vinegar
- 1 clove garlic
- 2-3 Tbsp (30-45ml) tahini
- ½ Tbsp (7ml) ground cumin
- Salt and milled pepper

Salad:

- 2 cups (500ml) cooked bulgur wheat
- Handful each fresh mint and coriander
- 2 discs (60g each) feta
- Juice (60ml) and grated peel of 1 lemon
- 1 cucumber, halved, deseeded and sliced
- 1 packet snacking cucumbers, halved (optional)
- 1 packet (100g) wild rocket
- 1 packet (100g) PnP crimson leaf salad

For serving:

Sliced spring onion, chopped red chilli and sesame seeds

Method:

1. Preheat oven to 200°C.
2. Pierce brinjals all over with a fork, place in an oven tray and brush with a little olive oil and balsamic vinegar.
3. Roast for 20-25 minutes, then remove baby brinjals. Set aside.
4. Roast large brinjals for another 20-30 minutes until they look limp and deflated, with

almost blackened skin.

5. Cool large brinjals slightly, then scoop out flesh, discarding seeds.
6. Blitz brinjal flesh with olive oil, garlic, tahini, and ground cumin. Season generously.
7. Toss baby brinjals with bulgar wheat, herbs, feta and lemon juice and peel.
8. Spread baba ganoush (brinjal mixture) in the centre of a platter and scatter with bulgur wheat salad mixture, cucumbers, rocket and salad leaves.
9. Garnish with spring onion, chilli and sesame seeds just before serving.