



Marinated eggplants à la Ottolenghi

1 Preheat the oven to 200°C (~390° Fahrenheit) and line a baking tray with parchment paper. Trim both ends of the eggplants, then cut each in two equal sized halves width-ways. Now cut each piece into six to eight wedges, depending on the eggplants' initial size. Key is to obtain (almost) equally sized wedges.

2 Generously brush the wedges with olive oil, place on the tray (skin side down) and season with sea salt and black pepper. Bake in the oven (middle level) for 20 to 25 minutes or until the tips have turned brown and the wedges feel soft to the touch.

3 Meanwhile prepare the marinade: In a large bowl mix together the olive oil, lemon juice, chopped red chili (discard seeds, if you like it less spicy), chopped herbs, chopped garlic, sea salt and black pepper. Set aside.

4 The [Ottolenghi cookbook](#) recommends serving the eggplants with the green tahini sauce from page 272 - just without the parsley. I find these wedges equally delicious without anything extra, but if preparing the sauce, I'd highly recommend making it WITH parsley or cilantro (or even basil): Mix together tahini paste, lemon juice, water and salt in a food processor - I omit the recipe's addition of garlic - then add the finely chopped parsley and season to taste.

5 As soon as the eggplants are done, dump them into the bowl of marinade while still hot and carefully stir (the wedges should not be mashed!) until everything is well covered. Serve after an hour at room temperature, or keep in the fridge (in a container) for some days. Enjoy with bread and/ or the green tahini sauce.



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Recipe source: adapted from [Ottolenghi - The Cookbook](#), p. 26

Required time: ~ 40 min, plus at least 1 hour marinating

Ingredients:

- * 3 medium sized eggplants
- * olive oil for brushing
- * fine sea salt
- * freshly ground black pepper
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- * Marinade:
 - * 5 tbsp olive oil
 - * 5 tbsp lemon juice
 - * 1 small red chili
 - * 3-4 tbsp finely chopped fresh herbs (parsley, cilantro or basil)
 - * 1-2 garlic cloves
 - * sea salt
 - * freshly ground black pepper
 - *
 - * Green tahini sauce:
 - * 75 g tahini paste
 - * 75 g lemon juice
 - * 50 ml/ g water
 - * fine sea salt
 - * 2 tbsp finely chopped parsley (or cilantro, basil)