

Mirza Ghasemi



Serves 4

Cooking 30-40 minutes

Ingredients

2 large aubergines

5 large garlic cloves, crushed

250ml (1 cup) passata or diced tomatoes

4 large eggs

2g (1 tsp) turmeric

Salt and pepper

_Place each aubergine over a hob burner on a medium heat, turning once the peel is burned and one side is soft to the touch. Take the aubergines off the flame and set aside to cool. Remove the skin gently, making sure not to discard any of the flesh. Once peeled, chop into cubes and set aside. Fry the garlic in vegetable oil for about 30 seconds before adding turmeric and the aubergine, stirring well. Add the passata and season generously. Stir and simmer on medium heat until the moisture from the tomatoes has evaporated. Break the eggs into the pan and mix well. If you want bigger chunks of egg in the final dish, fry them in separately first and add just before serving. Garnish with fresh mint and spring onions and serve with flatbread.

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