



Mirza Ghasemi

Preparation

1. Roast eggplants over direct heat (or in oven). Remove their tops and skins and then chop. Heat oil in a pan over medium heat. Fry eggplants in oil.
2. Heat little oil in another pan. Cook garlic, stirring occasionally. Stir in turmeric, salt and pepper; and then add eggplants.
3. Add tomatoes to eggplants, set heat to medium, cover until eggplants begin to cook.
4. Beat eggs with hand mixer; add to above mixture, let set and firm.
5. Top with and scrambled egg, if desired.

Points

1. Be sure to choose seedless eggplants.
2. For easy peeling tomatoes, administer an heat shock (place in boiling water, remove to cold water).



Ingredients (serves 4)

- 3 eggs
- Eggplants (unpeeled) (750 gr.)
- Tomatoes (500 gr.) (peeled, finely chopped)
- Turmeric (ground) 1/5 tsp. (4/5 gr.)
- Frying oil As needed
- Garlic (crushed) 10 cloves (50 gr.)
- Salt & ground black pepper/ As needed