## Mirza Ghasemi

## **Preparation**

Tomatoes(500 gr.)

(peeled, finely chopped)

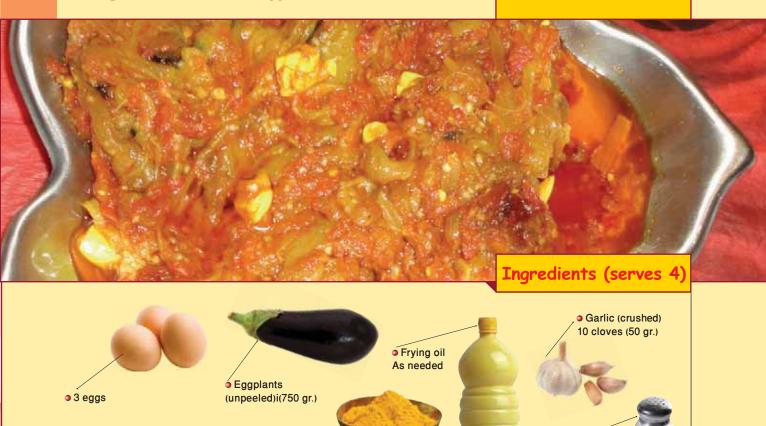
- 1. Roast eggplants over direct heat (or in oven). Remove their toos and skins and then chop. Heat oil in a pan over medium heat. Fry eggplants in oil.
- **2.** Heat little oil in another pan. Cook garlic, stirring occasionally. Stir in turmeric, salt and pepper; and then add eggplants.
- **3.** Add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

Salt & ground black pepper/ As needed

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Turmeric

(ground) 1/5

tsp. (4/5 gr.)/