



by Michelle

The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

EGGPLANT WITH YOGURT DRESSING AND ZA'ATAR

2 Japanese long eggplants
¼ cup olive oil
2 tsp lemon thyme leaves, plus a few whole sprigs to garnish
sea salt and freshly ground black pepper
1 pomegranate, seeded
1 tsp za'atar

Preheat the oven to 400°F.

Cut the eggplants in half lengthways, cutting straight through the green stalk. Make a criss-cross design in each eggplant half, without cutting through to the skin. Place the eggplant halves, cut-side up, on a baking sheet lined with parchment paper. Brush them equally with olive oil until all of the oil has been absorbed by the flesh. Sprinkle with the lemon thyme leaves and some salt and pepper. Roast for 25 minutes or until the flesh is soft and the topped is nicely browned. Remove from the oven and allow to cool until slightly warm.

DRESSING

2 tablespoons buttermilk
1/3 cup Greek yogurt
1 tbsp olive oil, plus a drizzle to finish
1 small garlic clove, crushed
Pinch of salt

Mix well.

ZA'ATAR

4 teaspoons dried lemon thyme leaves
2 teaspoons ground sumac
2 teaspoons sesame seeds toasted
½ teaspoon sea salt

Place ingredients in a mortar and pestle and grind to a powder

To serve, spoon yogurt dressing over the eggplant halves. Sprinkle with za'atar, pomegranate seeds and garnish with lemon thyme. Finish with a drizzle of olive oil.