

IMAM BIYALDI

(slightly modified from Foodbod)

1 medium/large eggplant
1 medium shallot, peeled and sliced
1 rib celery, diced
1 can diced tomatoes with their juices
1 tsp paprika
1 tsp ground cumin
1/2 tbsp lemon juice
Salt to taste
Olive oil, with abandon...

Heat your oven to 400 C.

You can leave the hat on the eggplant if it will fit in your pan. Cut a slit down one side of the eggplant, don't cut all the way through, and don't cut all the way to either end. Open the eggplant and using a teaspoon scrape out some of the flesh and chop it up. Keep the whole eggplant to one side.

In a pan over a medium heat, heat a good glug of olive oil then add the shallot and celery and start to soften. Add the chopped eggplant and cook for a few minutes. Add the spices and salt and cook for a minute. Add the tomatoes and cook it all down to a lovely sauce. Stir in the lemon juice and take it off the heat.

Place your eggplant in an oven proof dish, slit side up. Open it as much as possible and spoon the lovely sauce into the eggplant as much as you can then spoon the rest over and around it.

Drizzle with copious amounts of olive oil.

Cover and bake for 45-60 minutes, the longer the better.