



# MIDDLE EASTERN BAKED AUBERGINE

*Silky, moist aubergines, feathered with fresh middle eastern flavours and crowned with a rich, golden egg – this mouth-watering recipe certainly delivers. A fresh, herby salad simply sings alongside the smoky aubergine and soft boiled eggs. If you're looking for something that's easy to make but feels like pure indulgence, you've found it.*

Prep time 20 minutes | Cook time 60 minutes | Serves 4

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4 medium aubergines	6 tablespoons bulgur wheat, cooked and cooled
Olive oil	2 tomatoes, de-seeded and finely chopped
Sea salt	50g flat leaf parsley, finely chopped
Freshly ground black pepper	50g dill, finely chopped
6 tablespoons natural yoghurt	50g chives, finely chopped
2 tablespoons tahini	¼ red onion, finely chopped
½ garlic clove	1 lemon
1 tablespoon chilli oil or harissa paste	Pul Biber or red chilli flakes
4 large Clarence Court hen eggs	

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Pre-heat the oven to 200°C/180°C (fan).

Prick the aubergines all over with a small, sharp knife or fork and place them onto a baking sheet. Brush with olive oil and sprinkle with sea salt, then place into the oven and bake for around 1 hour, or until the aubergines are cooked through.

Meanwhile add the yoghurt and tahini to a bowl and mix well. Finely grate in the garlic and mix again, then season with salt and pepper and spoon into a serving bowl. Ripple in the chilli oil or harissa and place to one side.

Boil the eggs to your liking (around 6 minutes for a soft-boiled yolk), then cool them in iced water, peel and place to one side.

Spoon the cooked bulgur wheat, chopped tomatoes, most of the chopped herbs and red onion into a bowl. Season and mix well. Add a generous squeeze of lemon juice and drizzle with olive oil, then mix again.

When the aubergines are cooked through and tender, remove from the oven and place each onto a serving plate. Cut each aubergine in half lengthways, then spoon over the tahini chilli yoghurt, halve an egg and place on top. Spoon some herby tabbouleh onto the plate, next to the aubergine, sprinkle with the chilli flakes and herbs and top with a little more salt and pepper.



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