

BRAISED EGGPLANT, PEPPERS WITH HERBS AND BLACK GARLIC SERVED WITH BLACK AND WHITE TAHINI AND GRILLED PITA

Yield: 8 portions

Ingredients	Amounts
Extra virgin olive oil	½ -1 cup
Baby sweet tricolor peppers, halved lengthwise	1 lb.
Japanese eggplant 1 ½ inch pieces	4 ea.
Fennel fronds, chopped	2 Tbsp.
Parsley, chopped	2 Tbsp.
Salt	to taste
Black pepper	to taste
Chives, 1-inch pieces	¼ cup
Black garlic cloves	1 head
<i>White Tahini Sauce</i>	
White sesame paste	½ cup
Lemon juice	2 Tbsp.
Extra virgin olive oil	2 Tbsp.
Salt	½ tsp.
Cumin, ground	¼ tsp.
Water	¼ cup
<i>Black Tahini Sauce</i>	
Black sesame paste	½ cup
Pomegranate molasses	2 Tbsp.
Extra virgin olive oil	1 Tbsp.
Salt	½ tsp.
Water	¼ cup
White sesame seeds	2 tsp.
Black sesame seeds	2 tsp.
Pita wedges, grilled, cut into wedges	4 ea.

Method

1. Heat a large skillet with ¼ cup of the olive oil on medium heat. Add the peppers and sear them on all sides stirring occasionally until they are blistered and softened. Remove and set aside.

2. Add the eggplant in a single layer. Sear the eggplant adding more oil as needed and then cover the pan for 2 minutes. Uncover the pan, stir the eggplant, and allow to sear some more, adding more oil as needed. Cover once more for 2-3 minutes. Uncover, test for doneness, and move to a platter. The eggplant should be softened throughout.
3. Add the peppers back to the pan with the eggplant. Toss with the herbs, salt, and pepper in a bowl.
4. *For the White Tahini Sauce:* Place all ingredients in a bowl and whisk until smooth. Set aside.
5. *For the Black Tahini Sauce:* Place all ingredients in a bowl and whisk until smooth. Set aside.
6. To plate, spread some of each of the tahini sauces on a plate. Sprinkle the white tahini with black sesame seeds and the black tahini with white sesame seeds.
7. Pile the eggplant and pepper mixture on top, Serve with grilled pita wedges.