

# Imam Bayaldi's garnishes, tomatoes, peppers, garlic, onions |

## Recipe for 12 tapas

### Description

A must in Turkey

### Note

We are very close to a ratatouille in its realization, with the taste of Turkey.

### Ingredients

#### Garnish

- 300 Gr White onion
- 200 Gr Red hot chili
- 300 Gr Green hot chili
- 1 Head(s) Garlic
- 1 Tsp Sugar
- 300 Gr Tomato
- 12 Sprig(s) Parsley
  
- Salt and pepper
- Vegetable oil
- Olive oil

#### Sauce

- 60 Ml Tomato paste
- 250 Ml Warm water
  
- Salt and pepper
- Vegetable oil
- Olive oil

### Preparation

- Preparation time **30 mins**

#### Préparation

Peel and chop the onions and garlic cloves.

Crumble the tomatoes, then cut them into brunoise (cubes) entirely.

Slice the green chillies, open the red chillies lengthwise, scrape out the inside and then slice.

Persil plat, le hacher grossièrement, gardez les queues du persil pour plus tard.

#### Réalisation

In a hot frying pan, pour 65 ml canola oil and 65 ml olive oil.

Add the onions, garlic and peppers and sauté for 2 minutes.

Add the sugar, salt and pepper and sauté for 1 minute.

Add the diced tomatoes, mix and cover the pan for 2 minutes.

Once the mixture is well stewed and candied, add the coarsely chopped parsley.

Clear the pan (keep it as it is for the sauce).

## Sauce

In the same pan, fry the tomato paste for a few minutes while stirring with a wooden spoon. Make sure it gets a light color, then moisten with your cup of lukewarm water.

Stir constantly, once the sauce is homogeneous, it will have taken a slight thickness, remove the frying pan from the fire.

## Finishing and final baking

Take a baking dish, place the first-cooked eggplant halves on top, flesh side up, make sure with a tablespoon to press the eggplant halves lightly into their centers.

Place the filling generously on top of the eggplant, drizzle with the sauce.

Place the dish in the oven for an additional 20 minutes at 360F.

You will only have to serve them afterwards.

**Bon appétit!**