

# Pickled eggplant, roasted, Turkish style

Recipe for 12

## Description

A preparation technique that will accompany the filling of the Imam Bayildi dish.

## Note

Use as a dish you can simply pickle the whole eggplant. Peel it every other time all around. One eggplant per person with its garnish will make a good vegetarian or vegan dish.

## Ingredients

### Pickled eggplant

- 2 Unit(s) Eggplant
- Salt and pepper

## Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **400 F°**
- Resting time **60 mins**

### Pickled Eggplan

Keep the tail or head of the eggplant.

Peel the eggplant from the tail downwards, alternating the peeling stroke to obtain (flesh, skin, flesh, skin etc..) or black, white, black, white etc...

Keep the head (tail) of the eggplants, cut them in two on the length (or height)

In a large bowl, place the eggplant halves, season with enough salt on all surfaces, then cover (immerse) the eggplant with cold water.

Leave them like that for 1 hour.

### Roasted eggplant

Prenez les moitiés d'aubergine une à une et pressez-les légèrement entre vos mains à l'aide d'un linge.

Posez-les sur plaque allant au four avec un papier parchemin.

Arrosez d'un filet d'huile d'olive et sel, placez-les dans le four durant 20-25 minutes à 400F.

**Bon appétit!**