

Baba ganoush with soy cured egg yolk and garden greens (2 servings)

Baba Ganoush

- Eggplants 2 pcs
- Garlic 2 cloves
- Tahini 1 tsp
- Olive Oil 1 tbsp
- Lemon Juice 1/2 Lemon
- Chopped Parsley Season to taste
- Chopped Mint Season to taste
- Salt and pepper Seasoning

Soy cured Egg yolk

- Eggs 4psc
- Soya Sauce 0.100kg
- Mirin 0.075kg

Garden Greens

- Rocket lettuce 0.080kg
- Oakleaf lettuce 0.080kg

Vinaigrette

- Olive Oil 0.100kg
- Apple Cider Vinegar or white wine Vinegar 3-4 tbsp
- Mustard 1 tbsp
- Minced Garlic 2 cloves
- Honey 1 tbsp
- Season (Salt and Pepper)

Garnish

- Cherry tomatoes 3 pcs
- Baguette 6 thin slices

Pre-Preparation:

- Carefully crack the eggs and separate the yolks from the whites. Be sure not to crack the yolks
- Combine soy sauce and mirin in a small bowl and add the egg yolks
- Let the eggs cure for 6 hours to 24 hours in the fridge

Preparation:

- Preheat the oven to 160C and wash the garden greens
- Place the aubergines directly over an open flame on your gas stove. Leave to char, turning every 5 minutes with metal tongs so that the skin is completely blackened and the insides have collapsed and become soft. This will take around 20 minutes
- Once they are blackened/roasted and cool enough to handle, peel the charred skin off. Place the aubergine flesh into the colander and squeeze out as much liquid as you can
- Add the aubergine flesh to a bowl along with the garlic, tahini and oil. Add the herbs and season with salt and lemon juice

- Cut the Baguette in 5mm thin slices, brush with olive oil, season with salt and put into a round terrine mold, bake until golden brown and crispy (About 7-10 minutes)
- Whisk all ingredients for the Vinaigrette together, season to taste and drizzle over the garden greens
- Put the Baba ganoush into a piping bag

