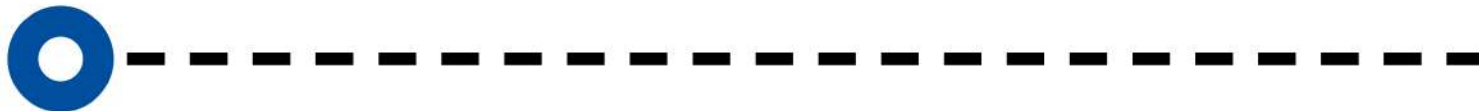


Recipe by
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KASHKE BADEMJAN



Ingredients (for one serving)

1 aubergine (200 g)
kashk – a type of whey – to taste
4-5 cloves garlic
1 onions
dried mint
walnuts (100 g)
turmeric
salt and pepper to taste
frying oil



Preparation

Peel the aubergines. In a bowl, prepare the salt and water mixture. Put the peeled aubergines in it. Set aside for 15 minutes. Finely slice the onion and garlic. Drain the aubergines and fry in hot oil until lightly browned. Fry the onions in a pan. Go slowly, until the onion caramelises. Add the turmeric and mix. Fry the garlic until gently brown. Grate the aubergine and add to the caramelised onions and garlic, mix thoroughly. In a separate pan, heat the oil to a high temperature and remove it from the heat. Add the dried mint and keep stirring quickly until the oil has cooled. Add half of the fried mint to the aubergine-onion mixture. Add kashk and cook for 10 minutes.

