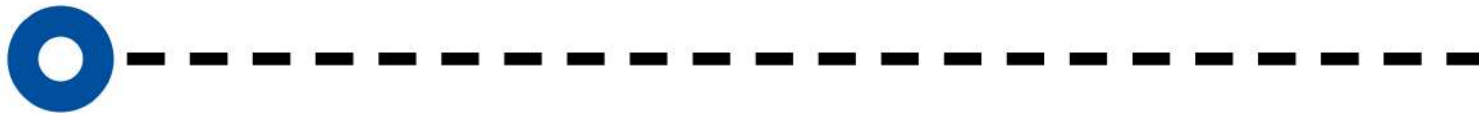


Recipe by  
*Milada Ghorbani*

# MIRZA GHASEMI



# Ingredients (for one serving)

1 aubergine (200 g)

1 egg

2 medium-sized tomatoes (100 g)

4-5 cloves garlic

1 teaspoon tomato paste

a pinch of turmeric

salt and pepper

frying oil



# Preparation

Prick the aubergine with a fork. Grill the aubergine, tomatoes and 3 cloves of garlic.

Set the aubergine aside to cool, then peel it. Set the aubergine aside for 20-30 minutes. Pour off the juice and quickly rinse the aubergine under running water. Peel the tomatoes in the same way as the aubergines. Dice the aubergines and tomatoes. Do not mix the ingredients. Heat a frying pan and place the diced aubergines on it and stir gently for 2-3 minutes, then add 2 tablespoons of oil. Continue stirring gently until all the juice from the aubergine has evaporated. Chop the garlic. Pour two tablespoons of oil into another pan. Add garlic. Fry the garlic at low heat, after a minute, add the turmeric and then the tomatoes.



**Add salt and tomato paste. Simmer for 5-7 minutes over gentle heat. Add the aubergine. Stir slowly for 10 minutes over very gentle heat to keep the texture of the aubergine intact. When the aubergines are well combined with the tomatoes and garlic, add an egg. Stir until all the egg is firm.**

