

Eggplant rolls Yield 6 servings (@3 rolls/person)

2 eggplants
salt & extra virgin olive oil

Filling:

1 cup walnuts
2 cloves garlic
1 tsp coriander
1 tsp marigold
½ tsp blue fenugreek
paprika to taste
¼ cup cilantro chopped fine
¼ cup basil chopped fine
¼ cup parsley chopped fine
1 small onion chopped fine
1-2 tsp vinegar
Pomegranate seeds for garnish

Slice eggplant lengthwise into 1/2" thick slices. Salt & press approx. 2 hours. Rinse eggplant and line oiled cookie sheets with eggplant & cook at 350F for 20-30 minutes (until soft). Grind walnuts, garlic, & spices to paste. Add fresh herbs & chop another 15-20 seconds. Add onion and mix well. Moisten with vinegar, salt to taste; should have consistency of spreadable butter. Once eggplant is cool enough to handle, spread with filling & gently roll up. Pin with toothpick & serve warm.