



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

Eggplant Gratin

Patlıcan Graten



5 eggplants
5 tomatoes
1 big onion
1/3 cup sunflower oil
1 tsp salt
1/2 tsp black pepper
For the Upper Side:
2 tbsp bread crumbs
1 cup grated kasar cheese

Peel the eggplant multi colored. Rest them in salty water for about half an hour.

Meanwhile dice the onion into small pieces. Pour the vegetable oil into a pot over the heat. When the oil turns into hot add salt and onion pieces. Fry the onion pieces, until they turn into transparent.

Add peeled and dice tomato pieces into the pot, cover the lid of the pot and cook them until they lose their shape.

And then, add black pepper and chopped eggplant pieces in it. Cook the meal over medium heat for about 20 minutes.

After cooling the meal for a while, transfer it into a baking pot. Sprinkle bread crumbs all over the meal at first, then sprinkle kasar cheese.

Bake the meal until it turns into red in the oven which is preheated to 374 F.

Note: Bread crumbs are added to make the meal crispy. If you do not have at home, it is not a must.