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by Suzanne Husseini

Moussaqaa



Ingredients

Makes 12 servings
3 large aubergines
1/4 cup olive oil and peanut oil mixture
2 tbs olive oil
1 onion, chopped fine
6 cloves of garlic, sliced thin
12 tomatoes, diced
1 tsp allspice
1 tsp cinnamon
2 tbs sugar
1 tbs pomegranate syrup
salt and pepper
1 can (about 3/4 cup) chickpeas, rinsed and drained
1/2 cup pine nuts, toasted
1/2 cup chopped mint

Preparation

1. Preheat the oven to 230°C. Peel the aubergines and cut lengthways (about 1 cm thick). You should get 4 slices from each aubergine. Brush both sides with olive oil and place on a baking sheet. Roast until golden brown. Remove to cool completely.
2. In a large skillet, heat 2 tbs of olive oil. Add in the garlic and onions and sautée until soft and translucent. Add in the chopped tomatoes, allspice, cinnamon, sugar, pomegranate syrup, salt and pepper. Allow to come to a boil. Add the drained chickpeas to the tomato sauce. Lower the heat and leave to simmer and thicken slightly (about 5 minutes). Lastly, stir in half the amount of pine nuts and set aside.
3. To serve, put one roasted slice of aubergine on a platter, spoon the tomato chick pea sauce over the thicker side and fold over to cover the filling. Proceed with the other slices. Garnish with mint and the remaining toasted pine nuts. Serve with a salad. Moussaqa'a can also be a great side dish with any grilled meat.
4. Photography By Petrina Tinslay

Cooks Note

Suzanne is the author of "When Suzanne Cooks: Modern Flavours of Arabia," a bestselling cookbook showcasing the best of Arabic /Middle Eastern cuisine, all done in Suzanne's unique way.

A new cooking show is in the works as well soon to be announced.

Suzanne has recently launched 'Modern Flavors of Arabia, Recipes and Memories from my Middle Eastern Kitchen' in Europe, Australia , Canada and United States.