

Babagannu?

Authentic Babagannu? recipe - Turkish roasted eggplant, pepper & tomato dip from Hatay. Vegan-friendly Middle Eastern meze with smoky flavors.

15	15	30	4	Easy
HAZIRLIK DK	Pİ?İRME DK	TOPLAM DK	PORSİYON	ZORLUK

Babagannu?

Malzemeler

- 4 eggplant
- 3 tomato
- 3 capia pepper
- 4 green pepper
- 3 clove garlic
- 0.5 tbsp chili flakes
- 0.5 tbsp cumin
- 4 tbsp olive oil
- 0.5 tbsp salt
- 1 tbsp pomegranate molasses

Yapılı???

- Prepare for roasting**

Preheat oven to 200°C (400°F). Line a baking sheet with parchment paper.
- Pierce the 4 eggplants all over with a knife tip, making holes about 2 cm apart. Pierce the 3 peppers similarly to prevent bursting during roasting.
- Cut the 3 tomatoes in half horizontally. Sprinkle cut sides lightly with salt and let sit for 10 minutes to draw out moisture.
- Roast the vegetables**

Place eggplants, peppers, and tomatoes cut-side down on the prepared baking sheet. Roast for 30-40 minutes until skins are charred and vegetables feel very soft when gently pressed.
- Cool and peel**

Remove from oven and let cool for 15 minutes until safe to handle. Peel away the charred skins from all vegetables and discard skins.
- Prepare the mixture**

Finely chop the peeled eggplant, peppers, and tomatoes with a knife until pieces are roughly 5mm in size. Transfer to a mixing bowl and drain any excess liquid.
- Crush the 3 garlic cloves with the flat side of a knife, then mince finely. Add to the chopped vegetables and mix well.

8 Season and finish

Add 0.5 tablespoons red pepper flakes, 0.5 tablespoons ground cumin, 4 tablespoons olive oil, 0.5 tablespoons pomegranate molasses, and 1 tablespoon salt. Mix thoroughly until well combined.

9 Taste and adjust seasoning with additional salt, pomegranate molasses, or red pepper flakes as needed.

10 Transfer to serving dish and let rest at room temperature for 30 minutes before serving to allow flavors to meld together.

?puçlar?

Pierce eggplants and peppers with a knife before roasting to prevent them from bursting in the oven

Use parchment paper when roasting vegetables to prevent sticking and make cleanup easier

Cut tomatoes in half and salt them before roasting to remove excess moisture and concentrate flavors

Let roasted vegetables cool completely before peeling to make skin removal easier

Char the vegetable skins thoroughly for maximum smoky flavor - don't be afraid of black spots

Drain excess liquid from the chopped vegetables before mixing to prevent a watery consistency

Let the finished dish rest for at least 30 minutes before serving to allow flavors to meld

Adjust seasoning just before serving, as flavors intensify as the dish sits