



LEVEL: MEDIUM

SERVES 4

SHAKSHUKA WITH EGGPLANT

Tunisian Jewish immigrants brought shakshuka—a tomato and egg dish cooked in a frying pan—with them, and it soon became a distinct part of Israel’s culinary personality. While new versions abound, featuring Merguez sausage, cheese, spinach, zucchini, or eggplant (as in this variation), the classic, spicy tomato shakshuka is still a definitive Israeli breakfast.

INGREDIENTS

2 medium eggplants
3 tbsp. olive oil
1 red onion, finely chopped
4 garlic cloves, minced
1 tbsp. finely chopped fresh
green Anaheim chili, deseeded
2 cups (300 g) red cherry
tomatoes, halved
1 tbsp. thyme
1 tsp. fine salt
1 tsp. freshly ground
black pepper
4 large eggs

DIRECTIONS

Turn your oven to the grill setting and preheat to high. Arrange whole eggplants in a roasting tray, prick them in two or three places with a fine knife to stop them from bursting, and roast until their skins are charred and they are soft to the touch. Let cool to room temperature. Heat olive oil in a large pan. Add onion, garlic, and chili, and fry until golden. Add tomatoes and thyme and cook until tomatoes are very soft. Continue cooking for 7–8 minutes, or until the sauce starts to thicken. Meanwhile, peel the eggplants and cut the flesh into $\frac{3}{4}$ -in.-wide (2-cm-wide) pieces. Lower the heat, add half the salt and pepper to the pan, and stir well. Carefully break the eggs directly into the pan, keeping some distance between them. Place the pieces of eggplant between the eggs and season with the rest of the salt and pepper. Heat over low heat for 7–8 minutes until egg whites are set (the yolks should remain runny), then serve.