

Grilled Charmoula Marinated Eggplant with Bulgur, Golden Raisin Jam &



Almond Mousse

What You'll Need

Charmoula Marinade

- > ½ cup fresh lemon juice
- > ½ cup parsley, chopped
- > ½ cup cilantro, chopped
- > 6 garlic cloves, minced
- > 1 tbsp paprika
- > 2 tsp cumin
- > ½ tsp cayenne
- > Salt and pepper, to taste
- > 1 cup olive oil

Eggplant

- > 2 Red Sun Farms eggplants cut in ¼ seeds trimmed, and shaped
- > 2 tbsp kosher salt

Bulgur Wheat

- > 1 cup bulgur wheat
- > 2 cup vegetable stock
- > 2 oz tomato concassee
- > 4 oz cucumber, diced
- > 1 oz scallions, sliced

- > 1 tsp garlic, minced
- > ½ cup lemon juice

Charmoula Marinade

- > Salt and pepper, to taste.
- > 1 oz cilantro, chopped
- > 2 oz parsley, chopped

Eggplant

- > Season the flesh side of the eggplant planks with salt.

Raisin Jam

- > 11 oz shallots, sliced
- > 2 oz shallots, sliced
- > 31 oz shallots, sliced
- > 4 oz shallots, sliced
- > 4 ¾ cup golden raisins
- > 51 oz shallots, sliced
- > 61 oz shallots, sliced

Bulgur Wheat

- > ½ cup champagne vinegar
- > 11 oz shallots, sliced
- > 2 oz shallots, sliced
- > 31 oz shallots, sliced

Almond Brown Butter Mousse

- > 11 oz shallots, sliced
- > 2 oz shallots, sliced
- > 31 oz shallots, sliced
- > 4 oz shallots, sliced
- > 4 ¾ cup golden raisins
- > 51 oz shallots, sliced
- > 61 oz shallots, sliced
- > 71 oz shallots, sliced
- > 81 oz shallots, sliced

Raisin Jam

1. In a small saucepot, sweat shallots in olive oil.
2. Add garlic, then raisins.
3. Sweat for 10 minutes.
4. Add all other ingredients and bring to a simmer.
5. Cook until liquid has reduced to a syrup and raisins are plump.
6. Hold for service.

Almond Brown Butter Mousse

1. Place heavy cream in a small sauce pot with the almonds.
2. Reduce by half.
3. Add brown butter and cook until cream is slightly thickened.
4. Strain out mixture and add lemon zest.
5. Adjust flavor with lemon juice, salt and pepper.
6. Chill for service.

Presentation

1. Grill eggplant.
2. Place bulgur salad on a plate.
3. Lay eggplant pieces cross ways on salad, slightly overlapping.
4. Place small spoonful of jam on 2 corners of eggplant.
5. Place almond mousse on the opposite 2 corners.
6. Garnish with micro amaranth.