

## 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 tbsp garlic, minced
- > ½ cup lemon juice
- > 2/3 c olive oil
- > Salt and pepper, to taste

- > 1 oz mint, chopped

- > 1 oz parsley, chopped

### Directions

#### Raisin Jam

- > 1 cup olive oil
- > 1 cup shallots, minced
- > 1 garlic clove, minced
- > 1 cup golden raisins

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

- 2. Let sit on rack, flesh side down, for 1 hour.

- 3. Place eggplant in a vacuum bag.

- 4. Add charmoula marinade.

- 5. Seal on high.

- 6. Reserve for service.

- 7. 1 cup heavy cream

- 8. 3oz almond slices, toasted

- 9. 1 cup bulgur, in a strainer until all starch has been removed and water runs clear.

- 10. 2oz brown butter

- 11. 4tbsp lemon zest

- 12. 3tbsp lemon juice

- 13. 1 cup vegetable stock

- 14. 2 cups boiling vegetable stock, cover and let sit for 30 minutes.

- 15. Drain off excess liquid.

- 16. Let bulgur cool slightly then toss in all other ingredients.

- 17. Hold for service.

#### 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.

