

Lebanese char-grilled eggplant & tomato salad



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Preparation 20 mins | Cooking 20 mins | Serves 4

- ½ cup thick Greek-style natural yoghurt
- 1½ tbs lemon juice
- 1 tsp pomegranate molasses (optional)
- ⅓ cup extra virgin olive oil + extra to serve
- 2 garlic cloves, finely minced
- 1 tsp ground cumin
- 2 large (about 650g each) eggplants, trimmed and cut lengthways into 1cm-thick slices
- 1 red and 1 yellow capsicum, deseeded and cut lengthways into 1cm strips
- 2 x 250g stems cherry truss tomatoes
- 250g tub hummus
- A few pinches of sumac and lemon wedges, to serve

STEP 1 Combine yoghurt and lemon juice in a small bowl. Swirl through the pomegranate molasses if using. Chill until ready to serve.

STEP 2 Combine oil, garlic, cumin and salt and pepper in a small bowl. Place eggplant, capsicums and tomatoes onto a large tray. Liberally brush with oil.

STEP 3 Preheat a greased barbecue or char-grill pan on medium-high heat. Barbecue or char-grill vegetables, in batches, for 10 minutes per batch and turning once, until tender and lightly charred and tomatoes have blistered. Transfer to a tray.

STEP 4 Swirl half of the hummus onto a serving platter. Arrange eggplant, capsicums and tomatoes on the platter. Drizzle with yoghurt mixture. Sprinkle with sumac. Drizzle with a little extra virgin olive oil. Serve with lemon wedges and remaining hummus.