

HONEY & HARISSA ROAST EGGPLANTS, PERSIAN FETTA, LENTILS, PISTACHIO & POMEGRANATE

SERVES: 4



INGREDIENTS

- 200g Yarra Valley Cheese Persian Fetta
- 2 large eggplants, cut in half lengthways
- 5 tbsp extra virgin olive oil
- Salt, fresh ground black pepper
- 3 tbsp harissa
- 3 tbsp honey
- 2 lemons
- 1 red onions, finely sliced into rings
- 1 tsp sumac
- 2 tbsp red wine vinegar
- 1 x 400g tin lentils, rinsed
- Large handful each flat leaf parsley, mint, roughly chopped
- 1/3 cup toasted pistachio, crushed
- 1/2 cup pomegranate seeds

METHOD

1. Preheat an oven to 220C
2. Place the eggplants, cut side up onto a baking tray and brush or drizzle with half the olive oil. Season with salt and pepper, roast for approx. 20 minutes.
3. Meanwhile, combine the sliced onions, a good pinch of salt, sumac, and red wine vinegar. Set aside to marinate and quickly pickle.
4. Mix to together the harissa, honey, zest and juice of 1 lemon in a small bowl. Set aside.
5. In a mixing bowl combine the lentils, herbs, 3/4 of the pistachio and pomegranate seeds, drizzle with the remaining olive oil and juice of 1 lemon. Season to taste and gently toss together.
6. Once the eggplants are cooked, brush them with half the harissa glaze and return to the oven for 3-4 minutes. Serve the eggplants on a large platter topped with the lentil salad, fetta, marinated onions, drizzle over remaining harissa glaze, pistachio and pomegranate.



yarra valley cheese

The way cheese should be.