



CHICKPEA AND AUBERGINE FATTEH

An outrageously delicious Levantine dish made of layers of crispy flatbreads, roast aubergine, yoghurt and chickpeas.



2-4 servings



35 minutes

INGREDIENTS.

- 2 aubergines, cut into 2cm chunks
- 8 tbsp olive oil
- 4 large pitta breads, split open like a book and ripped into large pieces
- 2 garlic cloves, sliced
- ½ red chilli, chopped
- ½ tsp ground cinnamon
- 1 tsp sweet paprika
- 1 x 400g chopped tomatoes
- For the chickpeas
- 1 large garlic clove, peeled
- 1 x 660g jar chickpeas
- 200g Greek yoghurt
- 1 tbsp olive oil
- Zest and juice of ½ lemon
- A scattering of pomegranate seeds, to serve
- A handful of mint leaves, to serve
- Pul Biber, to serve
- Sumac, to serve

INSTRUCTIONS.

Heat the oven to 200C/400F/gas 6, line a baking tray with baking paper and empty in the aubergine pieces. Drizzle with 3 tablespoons of oil, season well and spread in an even layer across the dish. Roast for 25-30 minutes, until golden and dark at the edges.

Meanwhile, spread the pitta pieces on a separate tray, drizzle with 3 tablespoons of oil and pop in the oven with the aubergine for the final 8 - 10 minutes of cooking, until the pitta is crisp and turning golden at the edges. Remove and leave to cool – the pieces do not need to be evenly cooked.

While the aubergine is in the oven, fry the garlic and the red chilli in the remaining 2 tablespoons of oil in a medium pan over a medium heat, until golden. Add the spices and tomatoes and simmer for 20 minutes while the aubergine is cooking.

Once the aubergine is cooked, fold into the tomato sauce and keep simmering until you are ready to dish up.

For the chickpeas, empty the whole jar, liquid and all, into a small pan and warm through. Crush the garlic clove with a big pinch of salt into a paste, then whisk into the yoghurt and olive oil, seasoning with the zest and juice of ½ lemon. Drain the chickpeas, then stir into the yoghurt mix and season generously.

When you're ready to eat, lay out the crisp pitta on a large plate and spoon over the tomato-aubergine mix, followed by the chickpeas in yoghurt. Sprinkle with pomegranate seeds, mint, pul biber and sumac and eat immediately.