Smoky aubergine salad

Serves 6

Ingredients

1.5 kg	Eggplant 21¾ glass
72 g	Lemon juice 1½ pc
137 g	Olive oil ¾ glass
5 g	Salt ¾ tsp

Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

Method

1. Char the aubergines over embers or on a low flame, turning them, until they are very soft.
2. Peel them while still hot, holding each by the stem. Cut off the stems, remove the very seedy parts and put the flesh in a deep bowl.
3. Add the lemon juice, olive oil and salt little by little, tasting as you go. Mash with a fork into a purée and leave to cool.

Last changed: November 1, 2026
Sivas İl Kültür ve Turizm Müdürlüğü sitesi, Asırlık Tariflerle Türk Mutfağı (PDF; kitapta yazar, yayıncı ve yıl yok)
tatname.com/en/tarif/patlican-salatasi-sivas-asirlik