

Mandarin Oriental, Marrakech: Zaalouk Salad (Eggplant Caviar)

Within nearly 50 acres of fragrant gardens, the Mandarin Oriental Marrakech is a resort oasis a 20-minute drive from the city's bustling medina. Designed to be at one with its natural surroundings, the property is composed of one- and two-story buildings made of sand-colored stone placed among blooming gardens of rose bushes, jasmine shrubs, cactus plants and palm groves. For a delicious vegetarian dinner for four, try making Zaalouk Salad, also known as Eggplant Caviar. This dish can also be served as a side dish—typically as a dip with crusty bread.

INGREDIENTS (serves four)

- 1kg of eggplant
- 500gr of tomato
- 20gr of garlic
- 1 lemon
- ½ bunch of coriander
- 1 small spoon of paprika
- 1 small spoon of cumin
- 1 small spoon of salt
- 5cl of olive oil

PREPARATION

- Grill the eggplant for a smoky taste, and when it is finished cooking, peel the skin back, and cut the eggplant.
- In a large pan, put olive oil and garlic, then add the tomatoes, eggplant and all spices, cook for approx. 10 min.
- Top the dish with the fresh coriander and let it simmer for 5 more minutes.
- Finish by placing a julienne of lemon confit on top.



Photos courtesy Mandarin Oriental Hotel Group