***Komida de Berendjena***

**Honeyed Eggplant with Hummus**

By Hélène Jawhara Piñer

Makes 4-6 servings

**Eggplant**

1⁄4 cup olive oil, divided

1 medium eggplant

1 large clove garlic, minced

1 teaspoon salt

1 tablespoon honey

2 or 3 pinches ground cinnamon

1⁄2 cup chopped fresh cilantro (optional)

**Hummus**

2cups cooked or canned chickpeas, drained

1 clove garlic, coarsely chopped

3 tablespoons tehina (sesame paste)

2 teaspoons salt

1 teaspoon ground cumin

Juice from 1 lemon

1 cup crushed ice

1 tablespoon olive oil

Cold water (optional)

To make the eggplant, put about half the olive oil (2 tablespoons) in a 9- or 10-inch

skillet over medium heat. While that heats, cut the eggplant in half lengthwise and

cut each half into long planks about 1⁄2-inch wide. Lay planks flat and cut into long

strips about 1⁄2-inch wide, then cut crosswise to make small cubes. Add the eggplant

cubes and minced garlic to the hot pan and drizzle the rest of the olive oil on top.

Cook for about 15 minutes over medium heat, then stir and cook for another 5 minutes.

Alternatively, cook for 30 minutes over low heat, stirring occasionally. Then,with either

method, stir in the salt and continue to cook until the eggplant cubes are golden, stirring occasionally. Add honey and cinnamon to taste, stir, and take the pan off the heat.

To make the hummus, add all the ingredients to a food processor and pulse 5 times,

for about 30 seconds each. If the hummus is too thick, add cold water little by little.

Put a couple large spoonfuls of hummus on a serving plate, and, with the back of the

spoon, spread the hummus around the plate, making a dip in the middle. Onto that dip,

put two or three generous spoonfuls of honeyed eggplant, draining any extra oil from the

eggplant as you take it out of the pan. Sprinkle with fresh chopped cilantro just before

serving, if you like.

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