Salads / Sudan

Salata aswad

A Sudanese salad of fried aubergine with peanut butter and lemon.

Time 50 min **Servings** 5

What you'll need.

- ☐ 800 g Aubergines
- ☐ 150 g Peanut butter — unsweetened
- ☐ 2 piece Lemons
- ☐ 3 clove Garlic
- ☐ 2 piece Tomatoes
- ☐ 1 piece Onion
- ☐ 1 piece Hot chilli
- ☐ 200 ml Oil for frying
- ☐ Salt — to taste

Let's make it.

01 Dice the aubergines, salt them and leave them twenty minutes to draw out the bitterness.

02 Pat the cubes dry with paper; wet ones spit in the oil.

03 Fry the aubergine in batches to a dark brown crust and drain it on paper.

04 Pound the garlic with salt into a paste in a mortar.

05 Let the peanut butter down with lemon juice, the garlic and water to the body of soured cream.

06 Chop the tomatoes, onion and chilli fine and mix them with the cooled aubergine.

07 Pour over the peanut dressing, toss it and let it stand fifteen minutes.

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