

Bryan Eubanks' Eggplant Chutney and Chickpea Pancakes for Warren Burt

March 24th 2022

Eggplant Chutney:

10-12 small eggplants or 2 large 2 1/2 Tbsp Peanut Oil
3 Tsp Urid Dal
2 Tsp Black Mustard Seeds
1 1/2 Tsp asafoetida (Hing Powder)
1/2 Cup chopped fresh coriander leaves
1/8 Tsp Fenugreek Seeds
2 Tbsp Tamarind Pulp
6 red Chile peppers (stalks removed and nicked at tail) (or more) 3 green Chile peppers (or more)

Coat the eggplants with oil and roast whole at 200C/400F until very soft (burned skin a bit) peel, mash, and set aside to cool.

- 1st Tempering:

heat 2 Tbsp oil and add 2 Tsp Dal and Black Mustard seeds. When Dal starts to turn golden, pop the mustard and add Fenugreek seeds. Turn off heat, add green chiles, Hing, salt, and red chiles. Cook until red chiles are bright then add coriander leaves.

Mash this *1st Tempering* together with the Tamarind Pulp and Eggplant into a (not so) smooth paste.

- 2nd Tempering:

heat 1 Tsp oil, add 1 Tsp Dal and 1 Tsp Black Mustard Seeds. When Dal is golden and add 1/2 Tsp Hing, pop mustard seeds and turn heat off.

Add this *2nd Tempering* to the top of the Chutney and serve with rice or

Chickpea Pancakes:

Ghee or oil for frying

1 to 1 mixture of Chickpea flour and water for a batter (depending on how many you want) add per 1/2 cup of flour used:

1 tsp baking powder

1 tsp cumin seeds

salt to taste

Mix 1 part flour and 1 part water, add other ingredients. Best to let it sit for a while before cooking. Fry on both sides in a bit of oil until done.