

## **Eggplant carpaccio – Arcadia**

1 medium eggplant drained and grilled on an open fire

3 tablespoons of raw tahini

3 tablespoons of unsweetened  
goat yogurt

1 tablespoon of chopped parsley

1/2 tablespoon of chopped  
walnuts

1/4 tablespoon of crushed garlic

3 tablespoons of extra virgin  
olive oil

1 teaspoon of fresh lemon juice

Sea salt & freshly ground black  
pepper to taste

The juice and seeds from 1 ripe tomato

### **Preparation**

On a plate, flatten the eggplant using a fork

Arrange it nicely. Do not crush the eggplant

Add 3 small spoons of raw tahini, 3 small spoons of yogurt and olive oil around the eggplant. Sprinkle the sea salt & black pepper, add garlic and walnuts

Drizzle the lemon juice and add the chopped parsley

Add the tomato juice and seeds around the eggplant

