

# goodFOOD

## SUBSCRIBER CLUB



### EXCLUSIVE RECIPE

# Spiced aubergine and chickpea pie with kataifi pastry

**SERVES** 4-6 **PREP** 15 mins **COOK** 1 hour **EASY** V

*Kataifi pastry is a Middle Eastern pastry that feels like a cross between filo and vermicelli pastry. It can be found online or in Middle Eastern shops.*

*Helena Busiakiewicz*

2 aubergines, roughly chopped  
4 tbsp olive oil  
1 red onion, roughly chopped  
3 garlic cloves, roughly chopped  
1 tbsp tomato purée  
1 tsp cumin  
1 tsp ground coriander  
1 tsp turmeric  
½ tsp chilli powder  
3 cardamom pods, bashed  
2 x 400g cans of chopped tomatoes  
700g chickpeas, drained (try to get

the jarred ones if you can)  
200g kaitaifi pastry (slice up some filo pastry if you can't find this), defrosted  
75g salted butter, melted and cooled slightly  
1 tsp nigella seeds (optional)  
**For the tahini yogurt**  
200g Greek yogurt  
60g tahini  
squeeze of lemon juice

**1** Heat the oven to 220C/200C fan/gas 7. Put the aubergines in a large bowl and drizzle with 2 tbsp olive oil. Season, then mix well using your hands. Spread across a large, lined baking tray and roast for 30 mins until golden and charred.  
**2** Meanwhile, heat a large flameproof casserole dish over a medium heat and drizzle in the remaining oil. Once shimmering, add the red onion and a pinch of salt. Cook for 10-12 mins until beginning to soften, then add the garlic and cook for 2 mins more.  
**3** Squeeze in the tomato purée and cook for 2 mins. Add all the spices and toast for 1 min, then pour in the chopped tomatoes and a canful of water. Tip in the chickpeas and aubergines. Bring to the boil, then reduce to a simmer and cover.

**4** Cook for 15-20 mins until reduced and thickened. Season. Transfer to a roasting dish, roughly 30cm x 30cm. Smooth down the top.  
**5** Put the defrosted pastry in a large bowl and drizzle with the melted butter and a large pinch of salt. Mix well, making sure all the pastry is coated with butter.  
**6** Arrange the pastry across the top of the stew, sprinkle over the nigella seeds, if using, then bake in the oven for 20 mins, until the pastry is crisp and golden.  
**7** For the tahini yogurt, mix the ingredients and seasoning in a small bowl.  
**8** Serve directly from the roasting tin with a dollop of the yogurt.

**GOOD TO KNOW** fibre • 3 of 5-a-day  
**PER SERVING** (6) 523 kcals • fat 30g • saturates 11g • carbs 44g • sugars 11g • fibre 11g • protein 13g • salt 0.63g