



TOMORROWLAND

AROUND THE WORLD

TASTES OF THE WORLD

EGGPLANT KEBAB AND FERMENTED FRIES BY SEBASTIAN WUSSLER

Sebastian Wussler is the cofounder of Chefs Talk and will show you how to cook an easy vegan dish: an eggplant kebab with some vegetable sauce, cucumber and cumin all in a flatbread, just like the real deal. On the side: fermented fries with lovage and fermented mushrooms.

INGREDIENTS

What we need:

FOR THE EGGPLANTS:

- Some Eggplants
- Miso Yuzu paste

FOR THE HERB CREAM:

- Estragon / Basil / Parsley
- Vegetable Stock
- Sugar
- Salt oil
- Vinegar

FOR THE CUCUMBER:

- A Cucumber
- Yogurt
- Limes
- Cayenne pepper
- Salt
- Mint

FOR THE FRIED ONIONS IN THE KEBAB:

- Onions
- Flour

FOR THE OVEN 'SUN DRIED' TOMATOES:

- Tomatoes
- Olive oil

FOR THE VEGETABLE SAUCE THAT GOES WITH THE KEBAB

- Carrots
- Tomatoes
- Chilli
- Pepper
- Salt
- Sugar
- Leaves

- Eggplant
- Vegetable stock
- Cane sugar

FOR THE FLATBREAD:

- Flour
- Salt
- Sugar
- Yeast
- Eggs
- Butter
- Water

FOR THE FERMENTED FRIES

- Potatoes
- For the rice vinegar cream (the mayo):
 - Eggs
 - Rice vinegar
 - Vegetable stock
 - Salt
 - Pepper
 - Estragon
 - Mustard
 - Oil

FOR THE LOVAGE POWDER:

- Dried lovage



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1. The whole eggplant has to be steamed, so do not slice the eggplant. Put the eggplant on a charcoal grill.
2. Make the herb cream by putting all the ingredients together and just give it a stir.
3. Slice the cucumber in little squares and put them in the yogurt with some lime for a fresh summer taste.
4. To have the authentic kebab taste of fried onions: slice an onion in little pieces, cover them with flour and fry them until they're ready.
5. To make the dried tomatoes: slice the tomatoes, put some olive oil on them and put them in the oven.
6. Then it's time to make the vegetable sauce: put all the ingredients together and stir with a spoon until you have a great sauce.
7. When the eggplants are done, slice them in small pieces and put them into the vegetable sauce.
8. To make the flatbread: put the ingredients together and knead the dough.
9. For the fermented fries: slice the potatoes. When they are ready, put them in the fryer.
10. Then make the vegan mayo that goes great with the fermented fries. Put all the ingredients together and the mayo is ready.
11. The finishing touch for the fries is the lovage powder. Just take some dried lovage and put it in the grinder. Then sprinkle it all over your fries and they're ready!