Aubergine Maqloobeh

Method
Cut the aubergines into thin slices vertically (0.5–1 cm thick), you can peel them first if you prefer. Sprinkle each slice with salt and leave in a strainer for at least half an hour.
Wash rice, soak in hot water for half an hour, then strain it.
Cut chicken into large pieces and leave to simmer in 2 liters of water for 30 minutes. Add pepper and 2½ tsp of salt.
Remove chicken pieces from the broth, remove bones, and cut the meat into small pieces as desired with your hand or a fork. Keep the broth!
Deep fry the aubergine slices until they become golden.
In a cooking pot, lay the aubergine slices until they cover the bottom in one layer. Add a layer of chicken pieces. Pour half of the rice over chicken carefully. Flatten it with a spoon.
Lay another layer of aubergine over the rice. Then pour the remaining rice.
Add the cinnamon and turmeric into the broth. And gently pour 3 cups of broth in the pot over the rice.
Bring to a boil then cover and leave to simmer on low heat for 30 minutes.
After turning the heat off, wait for 20 minutes then turn the pot upside down over a deep tray.
Lay the remaining chicken pieces on top and sprinkle with toasted nuts.

Bon appetit!

Contributed from Syria by
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One in a series of recipes contributed by our volunteers