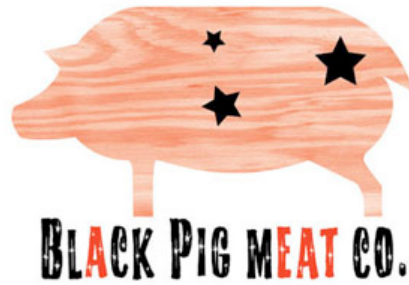


ZAZU
kitchen + farm



cocoa nib caponata

serves 6

1/3 cup yellow raisins age 3 of 4
1/4 cup olive oil
1 eggplant, diced, salted for 1/2 hour and patted dry
2 cloves garlic, minced
a pinch of chili flakes
2 stalks celery, diced small
1/2 medium red onion, diced small
2/3 cup diced canned tomatoes
2 tablespoons balsamic vinegar
1 ounce chopped semi sweet chocolate
1/4 cup capers, rinsed
2 tablespoons minced flat leaf parsley
2 tablespoon cocoa nibs (available at a specialty grocery)
kosher salt and freshly ground cracked black pepper

Pour boiling water over the raisins to plump. In a large sauté pan on medium high heat, heat the oil. Add the garlic and chili flakes, stirring until fragrant, about a minute. Add the onions and celery, and saute until the onions are translucent, about 5 more minutes. Add the eggplant and saute until beginning to soften, about 5 minutes. Add the tomatoes, vinegar, and chocolate. Stir until the chocolate is completely incorporated. Add the yellow raisins, capers, parsley, and cocoa nibs and stir to combine. Season to taste with salt and pepper. Allow to cool. Serve room temperature with grilled rustic bread and a drizzle of extra virgin olive oil.