



## **Saksuka** by *Murat Yucel*

**1 kg potatoes**  
**½ kg capsicums (mixed green, yellow and red)**  
**1 kg Lebanese eggplant**  
**2 kg tomatoes**

**2 medium size onions**  
**1 bunch of parsley**  
**1 lemon, 1 head of garlic**  
**frying oil, olive oil, salt**  
**Turkish bread (to serve)**

Peel the eggplants in stripes (like they're wearing stripey pyjamas) and put them in salty water for 30-40 minutes. Peel potatoes and thinly slice. Cut the capsicums into long pieces.

Fry the potatoes and layer them at the bottom of a tray (5-7 cm deep). Then fry the eggplants and layer them on top of potatoes. Finally, fry the capsicums to go on the top.

Sauce (do this while you are frying the vegetables):

Dice the onions and fry it in a saucepan with olive oil. When onions are browned, add the peeled and chopped tomatoes. Cook the tomatoes till they lose their juice and start to look pasty. Crush the garlic with a little bit of salt and add to the sauce. Cook for about a minute, turn it off and squeeze a lemon into the sauce. Add the chopped parsley to the sauce and put the sauce on the fried vegetables – it's now ready to eat!

### ***Murat Yucel (Unified Gecko, Turkey/Australia)***

*Murat's uniquely Australian approach to Turkish music is both original and exhilarating. His dark, addictive and mysterious shades of Turkish Romany Gypsy music shimmies with reggae, funk, hip hop and jazz influences.*