کشک بادمجان

Kashk-e Bademjan

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More than a dip—a rich, smoky, and tangy masterpiece
meant to be shared slowly around the table.

By Mozhgan



بادمجان
(Bademjan)



نان سنگک و لواش
(Nan-e Sangak / Lavash)



کشک
(Kashk)



نعنا داغ
(Nana Dagh - Fried Mint)

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زردچوبه
(Zardchoobeh - Turmeric)

پیاز و سیر
(Piaz o Sir - Onion & Garlic)



The foundation of flavor: Smoky, earthy, and fermented. .پایه طعم: دودی، خاکی، و تخمیری

By Mozhgan

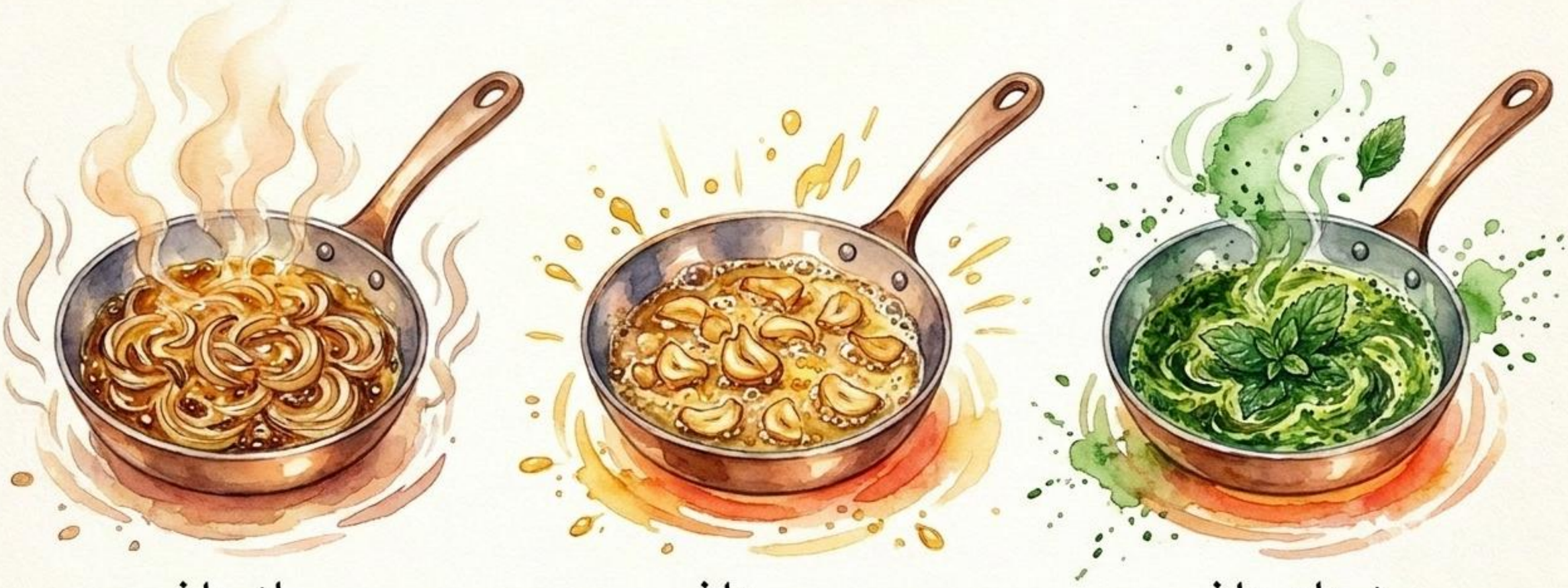
بادمجان
(Bademjan - Eggplant)



Roast until charred and smoky. Peel away the skin. Mash into a tender, earthy base.

Gemini Notebook

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پیاز داغ
(Piaz Dagh)

سیر داغ
(Sir Dagh)

نعناع داغ
(Na’na Dagh)

The Holy Trinity of Persian flavor. Fried gently in oil to unlock deep, savory magic.

By Mozhgan



Simmer together. Add the Kashk—a tangy, fermented whey that transforms the smoky eggplant into a creamy, savory dream.

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نوش جان

(Nooshe Joon - Bon appétit / May it nourish your soul!)



کشک
(Kashk Swirl)

نعناع داغ
(Mint Oil Drizzle)

پیاز داغ و سیر داغ
(Caramelized Onion & Garlic)

Swirl, garnish, and scoop warm with fresh flatbread. A meal meant to be shared.

By Mozhgan