



Babaganoush

Ingredients

- 2 tablespoons tahini paste
- 2 cloves of garlic
- 1 large dark firm eggplant
- 1 lemon squeezed
- Pinch of sea salt

Method

- Roast the eggplant by placing it over a flame on a gas stove using tongs turn the eggplant carefully until it blackens all over.
- Set aside, then carefully Peel back the blackened eggplant ensuring no skin remains
- In a food processor combine garlic, salt, lemon juice and tahini and pulse
- Finally add the eggplant and process until the dip is smooth
- Serve into 2 bowls and place in the fridge until ready to serve