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Baba Ghanoush



Ingredients

3lb. eggplant
4oz. tahini
4 fl oz. fresh lemon juice
3 cloves garlic, chopped finely
1/4 tsp. cayenne pepper
1 1/2 tsp. kosher salt
fresh ground pepper to taste
olive oil for drizzling
parsley and kalamata olives for garnish

Preparation

1. Preheat the oven to 220°C. Place the eggplant directly onto the wire rack and bake for approximately 45 minutes, until the skin chars
2. Halve eggplants lengthwise and scrape out the meat into a sieve or colander and let any access liquid drain off
3. In a food processor blend all the ingredients except the oil, olives and parsley together until smooth
4. Serve in a small bowl drizzled with olive oil and garnished with olives and herbs.

Cooks Note

Preparation time 40min; Makes 4 cups