



## Babaganoush

Recipe by @ceireskitchen

### Ingredients:

- 2 medium sized aubergines
- 1 clove garlic
- 2 teaspoons tahini
- ¼ lemon juice
- 1/3 cup olive oil
- 1 teaspoon cumin (optional)
- small handful parsley



### Method:

1. Place the aubergines on the hot coals of the barbie (once the fire has died out). When the one side has been blackened, turn over to cook the other side until aubergine is charred and shrivelled (this makes for a beautiful smoky flavour!).  
Alternatively, slice aubergines in half, drizzle with olive oil and roast in the oven at 200°C for about 30min, or until soft.
2. Scrape out the inside of the aubergine and place in a food processor. Discard the skin.
3. Add the rest of the ingredients and blend until smooth.

**\*\*HINT\*\*** if your babaganoush is too bitter or smoky, try adding a bit of Greek Yoghurt and a dash of honey – to balance out the flavours!