BABA GHANOUSH - EGGPLANT DIP

Makes 2 cups

Ingredients
3 small or 2 medium eggplants  
¼ cup tahini  
3 cloves garlic, peeled  
Juice 1 lemon (2 tablespoons)  
1 teaspoon salt  
Olive oil, paprika, chopped parsley and chopped tomato to garnish

Method

To get the smoky flavor into the eggplants, sit them directly onto the gas burner on your cooktop. (If you don’t have a gas cooktop, place the eggplants under a hot grill.)

Turn the eggplant regularly, until all the skin is charred and the eggplant soft through. Place into a sink of water to cool. The skin will peel away easily from the flesh. Sit the flesh in a colander for a few minutes to drain.

Place the eggplant in the bowl of a food processor with the tahini, garlic, lemon juice and salt. Blend thoroughly, scraping down the sides of the bowl occasionally. The end result will be smooth and creamy.

Place in the serving dish and garnish with olive oil, paprika, chopped flat leaf parsley and chopped tomatoes.

Serve