



## Lebanese Babaghanush

Serving: 1

Veg

### *Ingredients*

- Serves 1
- 1/2 no. (50 gms) eggplant
- 2 cloves garlic, crushed
- 1 tbsp curd
- 1/2 tsp tahini paste
- 1/4 tsp lemon juice
- 1 tsp extra virgin olive oil
- Salt to taste
- 1/2 tsp crushed walnuts for top
- Fresh dill/ mint/ parsley for the garnish

### *Preparation Method*

- 1. Roast the eggplants over a grill till they are soft, turning upside down occasionally. Remove the skin and mash them into a food processor.
- 2. Heat the olive oil over a medium flame and sauté the eggplant for 2 to 3 minutes. Remove from flame and keep aside to cool.
- 3. Remove into the serving bowl and add curd, tahini paste, lemon juice, garlic and salt. Sprinkle walnuts on top and garnish with dill/ mint/ parsley leaves.
- 4. Serve the dip with pita bread or lavash.