



A Recipe For Baba ghanoush

Ingredients

500g eggplant

1.5 cloves garlic

1 tb lemon juice

1.5 tb tahini

$\frac{1}{6}$ cup olive oil

1. Grill whole eggplant until skin blackens / charred
2. Place on tray, put into oven on 120° until soft all the way through (20 mins - 30)
3. While waiting to cool, combine tahini, garlic, lemon juice, cumin
4. Mash eggplant w/ fork into paste & slowly add tahini mix

Preparation Time

Serves