

# BABA GANOUSH

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*Smokey aubergine and tahini dip*

## INGREDIENTS

1 large eggplant  
1/4 cup tahini, plus more as needed  
3 garlic cloves, minced  
1/4 cup fresh lemon juice, plus more as needed  
1 pinch ground cumin  
salt, to taste  
1 tablespoon extra virgin olive oil  
1 tablespoon **chopped** fresh flat-leaf parsley  
1/4 cup brine-cured black olives, such as kalamata, stones removed

## METHOD

### STEP 1:

Prick the eggplant with a fork in several places and bake in a hot oven for 25-40 minutes until the aubergine is blistered and soft

### STEP 2:

Remove from the oven, let cool slightly, and peel off and discard the skin.

### STEP 3:

Place the eggplant flesh in a bowl. Using a fork, mash the eggplant to a paste. Add the 1/4 cup tahini, the garlic, the 1/4 cup lemon juice and the cumin and mix well.

### STEP 4:

Season with salt, then taste and add more tahini and/or lemon juice, if desired.

### STEP 5:

Transfer the mixture to a serving bowl and spread with the back of a spoon to form a shallow well.

Drizzle the olive oil over the top and sprinkle with the paprika.

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# THE COOKERY

*by The Secret Jozi Chef*