

Baba Ganoush



Yields

4 servings

Ingredients

- 4 (around 1.1 kg) medium eggplants
- 1 big clove of garlic
- 4 tbsp Lemon juice
- 1/2 tsp cumin
- 1 1/2 tsp salt
- 30 g Tahini (can be replaced with peanut butter)
- 40 ml Olive oil

Instructions

1. Place whole eggplants in 250 °C grill for 60+ minutes. Or cut the eggplant in half, moisture the inside with oil, and shove it to the preheated 200-220 °C oven. Place the tray

1/3th from the top of the oven.

2. Once tender, let the eggplants to cool a bit. Then scoop the inside of it, put in the colander and let it rest for 10 mins. Then press with a fork to get rid of extra liquid.
3. Put the eggplant into a food processor. Press the garlic in, add all other ingredients, and bzzzzz!

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