

Eggplant and Tahini Dip

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www.millenfarm.org

large oven tray
kitchen scales
cutting board and knife
colander or large sieve
citrus juicer
measuring cups and spoons
food processor or blender
lidded serving bowl

METHOD

INGREDIENTS

1. **Preheat** oven grill to high.

2. **Cut** in half lengthways

1 kg **eggplant**

3. **Brush** with olive oil and **place** face down on the tray.

4. **Grill** for 10 to 15 minutes or until the skins are charred and wrinkled and the centre is very soft.

5. **Remove** from the oven and allow to **cool** slightly.

6. Meanwhile, **add** to the food processor

2 cloves **peeled garlic**

¼ cup **tahini**

¼ cup **extra virgin olive oil**

¼ cup **freshly squeezed lemon juice**

1 tsp **pink or sea salt**

½ tsp **smoked paprika**

½ tsp **ground cumin**

7. **Scoop** out the eggplant flesh into the colander and **press** down to remove any extra liquid.

8. **Add** the eggplant to the food processor and **blend** all ingredients until smooth.

9. **Transfer** to the bowl and **store covered** for up to 5 days in the refrigerator.

