

Eggplant with Tahini

Baba Ghanoush

INGREDIENTS:

Servings: 6 people

Medium and light eggplants	2
Crushed garlic cloves	1-2
Salt	to taste
Tahini	1/2 cup
Lemon juice	3 tbs

TOOLS:

Chef's knife
Cutting board
Fork
Baking sheet
Colander
Food processor or blender
Large bowl
Garlic press

PREPARATION:

Preheat the broiler. Pierce the eggplants with a fork and then broil them until the skin is black and the flesh is soft, approximately 30 minutes. Remove the eggplants from the broiler. When cool enough to handle, slice the eggplants in half lengthwise and scoop out the flesh. Discard the seeds. Place the flesh in a colander and allow to drain. Purée the eggplant flesh then transfer to a bowl. Using a fork, mash the crushed garlic and salt into the purée. While alternating from time to time, beat the tahini and lemon juice into the eggplant purée. Add more salt, garlic, lemon juice or tahini to taste.