



ZocoHome

Aubergine and TAHINI DIP

INGREDIENTS

- 2 large aubergines
- 4 tbsp olive oil
- 1 clove of garlic
- 2 tbsp lemon juice
- 1 tbsp tahini
- A sprig of fresh mint
- 25g pomegranate seeds
- 1 tsp salt
- 2 tsp water

STEP BY STEP

1. Slice the aubergines in half, and place them on a baking tray
2. Season with salt & pepper to taste and drizzle with olive oil
3. Roast the aubergines in the oven for 35-40 minutes at 200°C until charred and tender
4. Remove from the oven and let them cool for 10 minutes before take the flesh out with the help of a fork or spoon
5. Chop the flesh into a paste, breaking down any big pieces
6. Add the tahini, 2 tbsp water, lemon juice and mix together. Add salt to taste
7. Plate your dip on your best stoneware and add the pomegranate seeds and tear up some mint leaves on top. Drizzle with olive oil (optional)
8. Enjoy this tasty middle-eastern starter with some fresh bread or crackers!

