



BABA GHANOUSH

Makes 4–6 servings.

This eggplant with tahini has a creamy consistency, a smoky taste of grilled eggplant and a lemony taste.

It is a lovely first course or goes well with cocktails. I like to serve it with warm pita, radishes, cucumbers and bell peppers.

INGREDIENTS

- 2 medium to large eggplants, about 1 pound each
- 1/3 cup sesame paste (tahini), mixed well.
- 3 tablespoons lemon juice, approx
- Kosher salt
- Freshly ground black pepper

PREPARATION

1. Preheat the broiler.
2. Cut the eggplants in half lengthwise. Discard the thick stems. Remove seeds with a spoon, as needed.
3. Place the eggplants cut side down on a foil lined baking sheet. Broil close to the heat source for about 20 minutes, or until the skin is black and blistered and the eggplants feel very soft inside.

4. Let cool for a few minutes. Discard peel and scoop the flesh into a colander to drain. Then puree the eggplant flesh in a food processor with the tahini, lemon juice, salt and pepper.
5. Season well.
6. After refrigeration adjust the seasoning.