

BABA GHANNOUJ

(Eggplant Dip)

Serves 5

1 large round eggplant
2 or 3 cloves of garlic
4 tbsp tahina
4 tbsp lemon juice
Salt, red pepper
Olive oil
Chopped parsley
Slices of red bell pepper to garnish

Cook the egg plant in a hot oven or on a fork over the flame of a gas stove.

When it is well cooked and the skin is blackened, douse with cold water. Peel and chop the eggplant into small pieces. Mash the garlic to a paste with about the same volume of salt. Add eggplant, mash to a smooth consistency and blend with the tahina and lemon juice.

Serve in a bowl with a little olive oil on top and garnish with chopped parsley, red pepper slices and a dusting of red pepper