

## Baba Ganoush

A classic combination of aubergine and tahina, two ingredients which always work so well together.

- 2 medium aubergines
- 1 lemon, juiced
- 2 cloves garlic, crushed
- 4 tbsp tahina
- salt to taste

### Cook's Note

**If you are pressed for time, simply roast the aubergines as explained in the section Roasting Aubergines and blend with the remaining ingredients until smooth.**

The best way to prepare the aubergines for this dip is to cook the aubergines on an open flame until charred. Remember to keep turning the aubergines on the grill so that they cook evenly. Once black all over, remove them from the heat and allow them to cool for a while. Remove the charred skin and leave to drain on a colander.

Cut the aubergines into chunks and then blend together with the tahina, lemon juice, crushed garlic and a pinch of salt. You can add some water at this stage if you prefer a thinner consistency.

Makes about 250ml

## Aubergine Schnitzels

This is a great option for vegetarians.

- 3 medium aubergines
- 250ml breadcrumbs
- 125ml sesame seeds
- pinch salt and freshly ground black pepper
- 3 eggs
- oil for frying

Cut the aubergines into approximately 1 cm thick slices. Salt the aubergines and leave them for about 20 minutes so that any bitterness will be released. Rinse the aubergines under cold water and then dry them with a clean cloth.

Prepare the breadcrumb mixture by mixing together the breadcrumbs with the sesame seeds and a pinch of salt and pepper.

Heat the oil in a frying pan. Once the oil is hot, take the aubergine slices and dip them first into the egg and then into the breadcrumbs. Then fry the aubergines in the oil for about 2 minutes on each side, until the slices are soft on the inside and the outside is crisp and golden brown.

Serves 6 - 8

