

Baba Ghanoush

Takes 1 hour + BBQ lighting time, serves 4 as a side/starter dip, uses a BBQ

INGREDIENTS

About 900g aubergine (About 3 medium or 2 large)

1 large garlic clove, crushed

3 tablespoons lemon juice

3 tablespoons tahini

A pinch of salt

To serve:

Olive oil

A handful of pomegranate seeds

Flat bread or crudités (red pepper or cucumber work well)

DIRECTIONS

Light your BBQ and get it nice and hot. Prick your aubergines a couple of times with a fork, then place on the grill. After 5 minutes, turn each one 90°, cook for 5 minutes, then turn again. Repeat until you have cooked 4 'sides' of the aubergine for 5 minutes each, a total of 20 minutes on the grill. Refer to my statement above about how well done they need to be, bear in mind that you want these to look absolutely ruined.

Remove the aubergines from the grill, and place in a sieve or colander above a bowl. Leave for 30 minutes to cool and for any remaining juice to flow out.

When cooled, slice the aubergine lengthways, then using the back edge of the knife, scrape all of the flesh out of the aubergine and place in a mixing bowl. Pay particular attention to the darker brown flesh that's directly on the inside of the skin. Try to avoid taking the black skin with it, although a tiny bit doesn't matter.

Once all removed, add the garlic, lemon juice, tahini and salt to the aubergine and mix well. Serve, drizzled with olive oil and scattered with pomegranate seeds, and some flat bread or crudités on the side.

