BABA GANOUSH



INGREDIENTS

* 1 large [eggplant](http://www.food.com/about/eggplant-128)

1⁄4 cup [tahini](http://www.food.com/about/tahini-49), plus more as needed

* 3 [garlic cloves](http://www.food.com/about/garlic-165), minced

1⁄4 cup [fresh lemon juice](http://www.food.com/about/lemon-juice-55), plus more as needed

* 1 pinch [ground cumin](http://www.food.com/about/cumin-20)
* [salt](http://www.food.com/about/salt-359), to taste
* 1 Tablespoon [extra virgin olive oil](http://www.food.com/about/olive-oil-495)
* 1 Tablespoon chopped [fresh flat-leaf parsley](http://www.food.com/about/parsley-171)

Serve with pita bread and 1⁄4 cup black kalamata olives.

METHOD

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* 1. Preheat an oven to 200°C.
* 2. Cut eggplant in half. Place cut side down onto baking paper, place on a baking tray and roast for 20 minutes or until soft.
	1. 3. Remove from the oven, let cool slightly, and peel off and discard the skin.
* 4. Place the eggplant flesh in a bowl or food processor.
* Mash the eggplant to a paste.
* 5. Add the 1/4 cup tahini, the garlic, the 1/4 cup lemon juice and the cumin and mix well. Season with salt, then taste and add more tahini and/or lemon juice, if needed.
* 6. Transfer the mixture to a serving bowl and spread with the back of a spoon to form a shallow well. Drizzle the olive oil over the top and sprinkle with the parsley.
* 7. Place the olives around the sides. Serve at room temperature.