

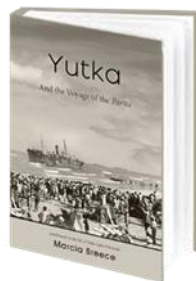
Baba Ghanoush

INGREDIENTS

2 medium eggplant
¼ cup tahini
3 tablespoons fresh lemon juice
2 tablespoons extra-virgin olive oil,
more for garnish
2 garlic cloves
½ teaspoon sea salt
Finely chopped parsley
Pinch of smoked paprika
Salt and pepper to taste
Pinch of red pepper flakes, optional
Pita and veggies, for serving

METHOD

Preheat the oven to 400°F
Wrap the eggplant in foil and roast for 50 to 60 minutes, or until it is soft and collapses to the touch.
Set aside until cool to touch
Peel the skin from eggplant and remove any big clumps of seeds.
Strain flesh for 20 minutes to remove excess moisture.
Add eggplant flesh, tahini, lemon juice, olive oil, garlic, and salt to a food processor
Pulse until smooth.
Transfer to a serving dish
Sprinkle with chopped parsley, smoked paprika, and red pepper flakes (if using) and drizzle with olive oil
Serve with pita and veggies.



YUTKA And the Voyage of the Parita

Page 178

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