

Pureed aubergine and garlic dip



Ingredients

500g/1lb 2oz aubergines (continental if possible)
3 cloves garlic, crushed
½ medium red onion, chopped
1 tbsp tahini sauce
50ml/2fl oz olive oil
½ lemon, juiced
a pinch of cumin
salt and pepper, to taste

Method

1. Roast the aubergine in an oven at 180C/350F/Gas 4, or preferably char-grill to give a smoked flavour. Cook until completely soft in the middle (40-45 minutes in the oven).
2. Allow to cool slightly and peel.
3. Finely chop by hand and combine with all other ingredients.