



Baba Ganoush

What to collect

Ingredients	Equipment
1 large eggplant	metric measuring spoons
2 cloves garlic	chopping board
2 tablespoon extra virgin olive oil	knife
2 tablespoon lemon juice	food processor
2 tablespoon Tahini	
1 tablespoon parsley	
½ teaspoon salt	

What to do

1. Preheat oven to 200C.
2. Prick eggplant with a fork, then place on a tray and put into the oven.
3. Roast eggplant for about 40 minutes or until very soft inside.
4. Cool completely.
5. Scoop out the eggplant's pulp and place in a food processor.
6. Add remaining ingredients into the food processor, pulse until pureed, but still has some texture.
7. Serve with fresh pita bread.