



# BABA GHANOUJ DIP



## QimiQ BENEFITS

- Full creamy taste with less fat and cholesterol
- Acid stable and does not curdle
- Enhances the natural taste of added ingredients



15



easy

## INGREDIENTS FOR 890 G

**200 g** QimiQ Classic

**500 g** Eggplant

**50 ml** Olive oil

**80 g** Tahini paste [Sesame paste]

**20 g** Garlic, finely chopped

Cumin, ground

**20 ml** Lemon juice

Salt and pepper

Cayenne pepper

**20 g** Flat-leaf parsley, finely chopped

## METHOD

1. Halve the eggplants, sprinkle with salt and roast until soft. Remove the flesh and allow to cool.
2. Blend the eggplant flesh with the remaining ingredients until smooth.
3. Chill for at least 4 hours, preferably over night.
4. Remove from the fridge, allow to stand for approx. 15 minutes and whisk smooth to serve.