



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	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 in a food processor 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.