



# BABA GHANOUSH WITH PITA BREAD



## QimiQ BENEFITS

- Acid stable and does not curdle
- Full taste with less fat content
- Problem-free reheating possible



25



easy

## INGREDIENTS FOR 10 PORTIONS

### FOR THE BABA GHANOUSH

**125 g** QimiQ Classic, room temperature

**700 g** Eggplant

**75 g** Tahini paste[Sesame paste]

**35 g** Garlic

**85 ml** Lemon juice

**25 g** Olive oil extra virgin

**6 g** Cumin, ground

Salt

Pepper

**25 g** Parsley, chopped

**100 g** Kalamata olives

### FOR THE PITA BREAD

**25 g** QimiQ Classic,

**7 g** Dried yeast

**330 ml** Water, lukewarm

**5 g** Granulated sugar

**420 g** All purpose flour

Salt

## METHOD

1. For the Baba Ghanoush: wash and split the eggplant (approx. 2 ea.). Prick the skin with a fork and briefly grill each side on an open flame grill.
2. Bake in a preheated oven at 350° F until tender. Remove and discard the skin and set aside.
3. Place the QimiQ Classic, tahini paste, garlic, lemon juice and most of the olive oil, along with the cumin and salt and pepper to taste into a food processor and blend until smooth.
4. Add the eggplant and some of the parsley and pulse until mixed but not pureed.
5. Place into a serving dish, garnish with the olives and some chopped parsley. Drizzle with extra virgin olive oil.
6. For the pita bread: dissolve the yeast in lukewarm water. Add the sugar and QimiQ Classic and

mix well.

7. Add the flour and salt and knead to a smooth dough.
8. Divide the dough into pieces, place on a floured surface and allow to proof for 30 minutes.
9. Roll out each piece of dough with a rolling pin into a thin circle.
10. Bake in a preheated oven at 480° F for approx. 4 minutes until the bread puffs up.
11. Serve warm with the Baba Ghanoush.