



Eggplant Puree

2 medium sized eggplants

½ tsp roasted ground cumin seed

¼ cup tahina paste

50ml olive oil

1 lemon

Method

Over a medium naked gas flame or the on the bbq place the eggplants and slowly burn the skin turning once each side is well charred and the eggplant collapses indicating it is cooked through.

Cut in half lengthways and scape out the flesh trying not to get any of the burnt skin in the flesh mix.

Give the mix a squeeze to get any excess liquid out, then in a blender add all of the rest of the ingredients squeeze the lemon juice in and blend till

smooth. Season with salt and pepper and enjoy on bread or with grilled lamb or with grilled summer veges.