

# Baba Ghanoush

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## Ingredients:

- 1 eggplant
- 2 tbsp tahini
- 2 tbsp lemon juice
- 2 cloves garlic
- 2 tbsp extra virgin olive oil
- Pinch of cumin
- Sea salt to taste

## Preparation:

1. Preheat oven to 400 degrees.
2. Slice eggplant in half lengthwise. Brush with olive oil. Bake face up on a foil lined pan until the eggplant is soft, approximately 45 minutes.
3. Scoop insides of eggplant into a food processor. Add tahini, lemon juice, garlic and cumin. Mix until smooth.
4. Slowly add in olive oil and continue mixing.
5. Add sea salt to taste.