



Baba ganoush



Preparation	15 Mins
Cooking time	30 Mins
Portions	4
Appliance	Combair V2000 from 2021

smoked aubergine purée with sesame paste

Aubergine

- 3 aubergines
- 2 cloves of garlic

Baba ganoush

- 50 g tahini
- 2 tbsp olive oil
- 1 unwaxed lemon, some grated zest and juice
- Some salt
- 1 pinch of cayenne pepper

Serving

- 3 sprigs of parsley, chopped
- Olive oil for drizzling

Aubergine

Preheat the cooking space on grill setting 4 (very high).
Cut the garlic into fine slivers. Cut slits all over the aubergines with a paring knife. Insert the slivers of garlic into the slits.
Roast the aubergines on a baking tray in the top shelf position for 15 minutes.
Turn over and roast for a further 15 minutes.





Baba ganoush

Cut the aubergines in half. Scoop the flesh out of the skin with a spoon and chop up finely. Add the tahini and olive oil and mix well. Season with a little lemon juice and zest, salt and cayenne pepper to taste.

Serving

Garnish the baba ganoush with parsley. Drizzle over the olive oil.

Cooking steps

(Pre-)heat space to level 4 with Grill

Preheating finished. Put the food in.

Grill level 4 for 15 Mins

Turn the food. Continue baking.

Grill level 4 for 15 Mins

Accessories

Baking tray

