Baba ganoush

Recipe by V-ZUG Ltd.

smoked aubergine purée with sesame paste

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

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 3 (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 3 with Grill

Preheating finished. Put the food in.

Grill level 3 for 15 Mins

Turn the food. Continue baking.

Grill level 3 for 15 Mins

Accessories

Baking tray

Additional information

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