

Baba Ganoush with Olives

Ingredients

- 1 large aubergine
- 1 ½ tablespoons olive oil
- 1 teaspoon cumin seeds
- 1 garlic clove, peeled (preferably roasted)
- 4 black olives, pitted
- Salt and black pepper
- This makes approx. 150ml



Method

1. Place the aubergine in a roasting tray and drizzle some olive oil on top. Use your hands to coat it in the oil.
2. Cook in a preheated oven at 180C/350F/Gas Mark 4 for 20 minutes, then remove and set aside to cool.
3. Scoop out the inside of the aubergine, leaving the skin behind.
4. Chop into large chunks.
5. In a frying pan, dry-roast the cumin seeds for 2 minutes or until you can smell the aroma from the spice.
6. Place the aubergine, garlic, olives, the roasted cumin seeds and a splash of olive oil in a blender, and blend to a smooth consistency.
7. Season with salt and pepper.