

Roasted Aubergine Dip



The only aubergine dip you need to try!

Ingredients

4 aubergines

2 garlic cloves, grated

2 tbsp tahini

salt

juice of $\frac{1}{2}$ lime

1 tbsp greek yoghurt

a handful of fresh coriander, finely chopped

olive oil

Method

– Preheat the oven to 220°C or 200°C with a fan.

– Wash the aubergine and coat them in oil. Pierce them a few times with a fork, place them on a baking tray, and put them in the oven for 40 minutes.

– Once they are cooked, remove them from the oven, and let them cool.

– Then, remove the skin and roughly chop the aubergine.

– Add the chopped aubergine, tahini, and garlic to a bowl.

– Add a generous pinch of salt, yoghurt, and lime juice. Mix well.

Garnish with a drizzle of olive oil, a pinch of black pepper, and fresh coriander.

Enjoy with some [pita bread](#), [hummus](#), or [falafel](#).