



# Roast Aubergine Dip

SERVES 4

## INGREDIENTS

2 medium aubergines  
1 clove of crushed garlic  
2 teaspoons lemon juice  
2 teaspoons extra virgin olive oil  
2 tablespoons flat-leaf parsley, chopped finely  
Salt and pepper to taste  
½ teaspoon ground cumin  
1 small chilli (optional)  
1 tablespoon of fresh parsley, chopped

## METHOD

1. Prick the skin of the aubergine several times.
2. Cut in half and bake cut side down on a lightly greased baking tray for 30 minutes at 190°C.
3. Remove from the oven and discard the skins then blend in a food processor with all other remaining ingredients until smooth.
4. Garnish with parsley.

**Serving suggestion:** Serve with raw vegetable sticks such as carrot, celery, pepper, and snow peas.

