

## Eggplant Dip (Baba Ghanoush)

BY CHEF DAVID KAMEN EPICURIOUS SEPTEMBER 2012 THE CULINARY INSTITUTE OF AMERICA

YieldMakes 10 servings

### Ingredients

2 to 3 medium eggplants (about 3 pounds total)

2 to 3 tablespoons olive oil

1/3 cup tahini

2 cloves garlic, peeled and crushed

Juice of 2 lemons (about 1/2 cup)

Kosher salt and freshly ground black pepper

### Preparation

1. Preheat the oven to 450°F. Rub the outside of the eggplants with olive oil and place them in a roasting pan. Roast the eggplant until the skin has charred and the interior is tender, 15 to 20 minutes. Let cool.
2. Peel and seed the cooled eggplant, roughly chop the flesh, and then transfer it to the bowl of a food processor.
3. Into the processor bowl add the tahini, garlic, lemon juice, some salt and pepper to taste, and a few teaspoons of cold water. Process the mixture to a coarse paste, adding a bit more water as needed to allow the mixture to blend.
4. Adjust the seasoning with salt and pepper to taste and serve.