

Eggplant Dip with Pita Chips

Season: Summer

Type: Side

Serves: 32 tastings

From the garden: Eggplant, garlic & parsley



Equipment:

Food processor
Chopping boards and knives
Measuring cups
Measuring spoons
Scissors x 2
Baking tray x 3
Baking paper
Serving plate x 5
White ramekin x 5

Ingredients:

Dip:

10 small eggplants
1/3 cup tahini
Juice of 1 lemon
1 clove of garlic (mashed using mortar & pestle)
2 tablespoons parsley (leaves only, finely chopped)
2 tablespoons mayonnaise
2/3 teaspoon salt

Pita chips:

10 pieces of pita bread
Some olive oil
1 teaspoon salt

What to do:

1. Heat oven to 200C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Put the whole eggplants in a lined baking tray and bake in the oven for 20 minutes or until eggplants are softened.
4. Remove eggplants from the oven and set aside to cool.
5. Meanwhile, using scissors, cut each pita bread in quarters and each quarter in half to make 8 triangles.
6. Put the pita bread in lined baking trays, drizzle some olive oil and sprinkle salt.
7. Bake them in the oven for 8 minutes or until slightly brown. Set aside to cool.
8. Using your fingers, peel the skin of the eggplants and cut them into big cubes.
9. Put all ingredients for the dip in a food processor and process until combined.
10. Divide dip into 5 serving bowls.
11. Just before serving, put 16 pita chips into the dip then serve.