



roasted eggplant puree

A recipe by petra: www.cookseasonal.com/recipe/12

Preparation

1. Preheat the oven. Halve the eggplants (lengthwise) and leave them to roast for 15 minutes. Start with the cut side up, and turn the eggplants after 7 minutes.
2. Leave to cool for a couple of minutes, then remove the flesh from the skin (using a spoon). Using a fork, chop the flesh into finer pieces.
3. Peel the garlic, then squeeze the lime and the garlic over the eggplant puree. Finely chop the mint leaves and mix them together with the yogurt into the eggplant puree.

Serve in a bowl, sprinkled with olive oil. Delicious as a dip for a bbq, as well as (ciabatta) bread spread.

Ingredients

- **mint:** 1 sprig
- **yoghurt:** 100 ml
- **garlic:** 2 clove
- **lime:** 1
- **eggplants:** 2
- **olive oil (extra vergine):** 2 tablespoon
- **salt:** 1 pinch
- **pepper:** 1 pinch (freshly ground)

Timing

- **Preparation time:** 20 minutes
- **Waiting time:** minutes
- **Cooking time:** 0 minutes