



# Baba ganoush

Recipe by V-ZUG Ltd.



Preparation	15 Mins
Cooking time	30 Mins
Portions	4
Appliance	CombairSteamer V2000 from 2021

smoked aubergine purée with sesame paste

## Aubergine

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- 3 aubergines
- 2 cloves of garlic

## Baba ganoush

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- 50 g tahini
- 2 tbsp olive oil
- 1 unwaxed lemon, some grated zest and juice
- Some salt
- 1 pinch of cayenne pepper

## Serving

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- 3 sprigs of parsley, chopped
- Olive oil for drizzling

## Aubergine

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Preheat the cooking space on grill setting 3 (high).

Cut the garlic into fine slivers. Cut slits all over the aubergines with a paring knife. Insert the slivers of garlic into the slits.

Roast the aubergines on a baking tray in the top shelf position for 15 minutes.

Turn over and roast for a further 15 minutes.





## Baba ganoush

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Cut the aubergines in half. Scoop the flesh out of the skin with a spoon and chop up finely. Add the tahini and olive oil and mix well. Season with a little lemon juice and zest, salt and cayenne pepper to taste.

## Serving

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Garnish the baba ganoush with parsley. Drizzle over the olive oil.

## Cooking steps

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**(Pre-)heat space to level 3 with Grill**

**Preheating finished. Put the food in.**

**Grill level 3 for 15 Mins**

**Turn the food. Continue baking.**

**Grill level 3 for 15 Mins**

## Accessories

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Baking tray

## Additional information

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