



Aubergine purée

ingredients: 500 g aubergines • 3 tomatoes • 3 tablespoons tahini (sesame paste) • 2 tablespoons olive oil • Juice of 1½ lemons • 1 tomato • 2 garlic cloves, peeled and crushed • Salt • Cumin

Preparation

Preheat the oven to 200 °C (gas mark 6).

Bake the whole aubergines at 160 °C (gas mark 2) for approximately 30 minutes (according to size).

When they are soft, cut them in half lengthwise and scrape out the flesh with a spoon.

Purée the aubergine flesh in the cutter. Add the sesame paste, lemon juice, garlic, salt and cumin to this purée. Combine thoroughly to obtain an even consistency.

Pour the purée into a serving dish. Sprinkle with olive oil. Wash and dry the tomatoes, cut them into quarters and arrange around the edge of the dish. Serve chilled.