

BABA GANOUSH (my version)

Ingredients

2 Aubergines
Olive Oil
Garlic
Cider Vinegar or lemon juice
(? splash of Balsamic Vinegar)

Method

Pierce the aubergines a couple of times, then roast in the oven (sensible if already using the oven for something else, to save power!) until soft - probably half an hour to an hour.

Peel off the skin and discard. (Then I tend to squeeze out some of the liquid, but this isn't necessary). Chop up the aubergine flesh, and then add the finely chopped garlic, vinegar or lemon juice, and olive oil. Blend together. Keep tasting, to check if you need more oil or vinegar (or garlic - I use LOADS!)

That's it. V. simple. I believe that most recipes are much more complicated, and add stuff like tahini, cummin, coriander, etc., but I don't bother - I love it just straightforwardly as above.