

MELITZANOSALATA

Greek Aubergine Dip

Ingredients

- 2 large Aubergines
- 4 cloves garlic, peeled and minced
- 1/4 cup extra virgin olive oil, plus more for serving
- 3 tablespoons freshly squeezed lemon juice
- 3/4 teaspoon salt
- 1/4 teaspoon pepper
- Chopped fresh parsley leaves and olives for garnish (optional)



Method

- Preheat the oven to 200 degrees.
- Put the Aubergines on a baking tray, poke them a few times with a fork and roast for 50-60 minutes, turning around every 15 minutes until the skin is charred and soft.
- Once the aubergines are cool enough to handle, peel the skin away from the flesh. If this is tricky, cut them in half and scoop out with a spoon. Then roughly chop and place in a colander to drain for a further 10-15 minutes.
- Put the drained aubergine in a bowl and mash with a fork.
- Add the garlic, olive oil, lemon juice, salt and pepper.
- Stir well, taste then add more salt and pepper if required to your taste.
- Chill for one hour, serve drizzled with olive oil, topped with olives and a sprinkling of parsley.