



RAINFOREST  
HEART

Australian Tropical Bushfood Orchard



## Baba Ganoush with Lemon Aspen

2 medium eggplants  
2 chopped garlic cloves  
Juice of 1 lemon  
1/2 cup Tahini  
2 tbs extra virgin olive oil

2 tbs lemon aspen juice **or** 2 tsp of lemon aspen powder  
A drizzle of olive oil  
A sprinkle of cumin  
A sprinkle of sweet paprika  
Crisp crackers or toasted flatbread wedges

Bake eggplants on a lightly oiled tin at 200°C for 30-40 minutes turning regularly.

Peel away skin while still hot using tongs to hold the fruit.

Roughly chop the flesh and place into a colander and shake to drain off excess moisture.

In a food processor, process the chopped flesh with the garlic, lemon juice, lemon aspen juice and tahini until smooth.

Spread onto a platter and place into the fridge until you are ready to serve.

When serving, garnish with a drizzle of olive oil, sprinkle of cumin and paprika & serve with crisp crackers or toasted flatbread wedges

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