



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 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 powder and tahini until smooth. Season to taste with salt and pepper.

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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