

Less than 30 minutes

Serves 6-8

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients:

- 4 medium brinjals
- 2 Tbsp (30ml) tahini paste
- Juice (30-60 ml) and grated peel of ½-1 lemon
- 1 garlic clove, grated
- Glug extra-virgin olive oil + extra for serving
- Salt and milled pepper
- Handful fresh mint, chopped
- Toasted pine nuts, for serving

Method

1. Heat oven grill to maximum.
2. Place brinjals on a baking tray and grill, turning often, until skin has blackened and flesh is very soft. Scoop out flesh and drain excess liquid in a colander.
3. Blitz together brinjals, tahini paste, juice and lemon peel, garlic, extra-virgin olive oil and salt and pepper until smooth.
4. Spread in a shallow dish, drizzle with olive oil and scatter with mint and pine nuts.
5. Serve with crunchy seasonal vegetables (such as yellow beetroot, yellow carrots and cauliflower) cut into crudités.

[Browse more festive recipes here.](#)