

Yemeni Aubergine Dip

A tangy aubergine dip with olives and tomatoes.

See **Eggplant salads and appetizers**¹ on Wikipedia for a generic view of aubergine dips.

Ingredients

- 1 large aubergine
- 1 small salad onion
- 1 **FAIRTRADE** lemon
- 15 ml Zaytoun **FAIRTRADE** olive oil
- 2 cloves garlic
- 5 ml ground cumin
- 5 ml salt
- to taste **FAIRTRADE** freshly ground black pepper
- 12 or more pitted green olives
- 1 medium tomato

Check the taste and add pepper and salt as necessary.

Assembly

Turn out onto serving dish and decorate with olive and tomato pieces.

To serve

Serve chilled as a **Meze**² dish or with crackers as a dip.

Method

Cooking

Wash the aubergine and roast in the oven at Gas Mark 4 for about 1 hour.

Allow to cool and remove the skin.

Preparation

Skin the onion and chop.

Skin the garlic and chop.

Juice and zest the lemon discarding pith and pips.

Halve the olives, chop fine the tomato.

Put the aubergine into a food processor with the onion, lemon juice and zest, olive oil, garlic and cumin.

"Whizz" for a minute or so until smooth.

¹http://en.wikipedia.org/wiki/Eggplant_salads_and_appetizers

²<http://www.fairtradecookbook.org.uk/indices/meze.htm>