

## Imam Bayildi Dip

### Equipment needed –

Baking tray, garlic press, knife, cutting board, frying pan and 3 small serving bowls.

### Ingredients from the Garden –

- 4 small eggplants
- 1 small clove of garlic
- 1 large ripe tomato

### Ingredients from the Pantry –

- 4 tablespoons of olive oil
- 1 dash of Tabasco sauce
- A good pinch of sea salt

### What to do –

1. Preheat oven to 180° C
2. Wash and dry the eggplants. Cut the eggplants into 4 cm chunks
3. Toss the eggplant chunks in 3 tablespoons of the olive oil, with the sea salt and the Tabasco. Spread them out on the baking tray and bake for 15 minutes, until charred and tender.
4. Wash and dry the tomato and chop into chunks.
5. Peel the garlic and crush using a garlic press.
6. Heat the remaining oil in a frying pan on a medium heat, add the tomato and garlic and fry for about 30 seconds.
7. Add the roasted eggplant and a couple of spoonfuls of water to loosen the mixture, then cook for about 3 minutes over a medium to high heat until the whole mixture breaks up into a rich, fleshy, black-skin-speckled 'salad'.
8. Divide into 3 small serving bowls.

### Serves –

- Makes one cup.
- Can be served hot or cold.