



COCOA AROMATIC BABAGHANOUSH

Originally from the Middle East, the preparation is very similar to that of hummus, but with aubergines instead of chickpeas.

Inevitable ingredient: tahini sauce, a toasted sesame seed paste



INGREDIENTS:

3 aubergines
4 tahini spoons
1 lemon
20 g. Emilia cocoa powder
Fresh ground black pepper
1 olive oil spoon
salt
FOR DECORATION:
Some parsley leaves
tortillas



Difficulty
MEDIUM



Preparation
80 min



Portions
8

- 1 Wash and purify the aubergines, cut them halfway by the lengthwise direction, sprinkle them with an oil spout and pass them over to the oven at 180 ° for 50 minutes until they are well roasted.

TIP

Great sauce for aperitifs, perfect also as sandwich fillets or canapes, accompanied with smoked fish

- 2 Bring the eggplants back and retrieve all the pulp by discarding the outer skin, then put it in the mixer jug with tahini sauce, filtered lemon juice, salt and cocoa. Finish with a good ground of pepper and whisk until you get a homogenous cream.
- 3 Decorate with some parsley leaves and a crude oil, then serve with tortillas or slightly toasted chips