

## EGGPLANT SPREAD



## INGREDIENTS

*1 medium eggplant*

*3 cloves garlic, cut into thin slices*

*1 tbsp tahini*

*1 tbsp yoghurt*

*15 dashes ANGOSTURA® cocoa bitters*

Salt and black pepper to taste

Yield: 1 cup

## METHOD

Cut slits in the skin of the eggplant and insert the garlic.

Blacken the eggplant skin, either over an open flame or under the broiler.

Put the eggplant in the oven and cook until the eggplant is soft all the way through.

Remove the eggplant flesh from the skin and put in a blender with the rest of the ingredients and purée until smooth.

Serve with crackers or warm pita bread.

Recipe by Kevin Cavilla