



AUBERGINE

CAVEMAN STYLE

Ingredients:

2 large eggplants
1 garlic clove
2 tbsp tahini paste
1 lemon
350 gr full fat yoghurt
400 gr self rising flour
3 tbsp traditional olive oil
YAKINIKU Japanese Smoked Salt
YAKINIKU Japanese Szechuan
Pepper
EldurApi BBQ Herbs
lime grass
chili pepper
pul biber

Supplies:

pro set
pizza stone

Slice the aubergines and place the aubergines directly on the hot coals (caveman style). Roast the aubergines for 10 minutes.

After this, place the heat shield on the lower level and place the standard grid on the highest level in the multilevel lift. Place the pizza stone on top of this.

Meanwhile, put the self-rising baking flour and the yoghurt in a bowl and knead into a cohesive dough. Divide the dough into 8 portions and roll the dough into flat rounds about 10 cm in diameter. Brush the dough with olive oil and grill on the pizza stone for 3-5 minutes until crispy and golden brown in colour.

Start making the baba ganoush. Remove the aubergines from the coals and place them in a bowl. Cover the aubergines with aluminium foil and let them cool for 10 minutes. Meanwhile, grate half a garlic clove.

Next, peel the charred skin off the aubergine and put the tender

bowl
rolling pin
wooden cutting board

Kamado set up:
Direct and indirect heat

flesh into the bowl. To this, add the grated garlic, lemon zest, lemon juice, Japanese Smoked Salt, Japanese Szechuan Pepper and tahini paste. Mix well.

Put the obtained baba ganoush on a plate and top with a little olive oil, BBQ Herbs, pul biber, Japanese Smoked Salt, a sprig of lime grass, finely chopped chilli and grated lemon.

Finally, remove the dough rounds from the Kamado and cut into strips. Serve along with the baba ganoush as an appetiser, side dish or snack.

DID YOU KNOW?

“Baba” in Arabic means father and “ganoush” means spoiled? This “spoilt father” dip is the creamier companion to hummus. Baba ganoush is popular in Arab countries across the Middle East. Baba ganoush is usually served as an appetiser or snack. Baba ganoush can be used as a dip or a spread and is usually served at room temperature.