



Eggplant with Exotic Sesame Dip and Pita

⌚ 40–50 Min   

Preparation

- 1 Wash the eggplant and cut it in half. Make diamond-shaped incisions in the flesh, ensuring that you don't cut through the skin. Rub the flesh of each half of the eggplant with 1 tsp. of Kotányi Grilled Vegetables mix and allow to infuse for 20 minutes.
- 2 Rub the halved eggplants with the olive oil and grill for 4–5 minutes each side.
- 3 To make the sesame dip: Crush the sesame seeds using a pestle and mortar. Squeeze the lemon. Combine the Greek yogurt with the sesame seeds, lemon juice, olive oil, Kotányi Cumin, Kotányi Garlic and Kotányi Parsley to form a dip. Season with salt and pepper.
- 4 Quickly warm the pitta breads on the grill and cut into pieces.
- 5 Sprinkle the cooked eggplant halves with some sesame seeds, dish up with the sesame dip and pitta bread and serve.

Ingredients 4 Portions

♦ = Kotányi Produkte

4 piece	Eggplant
4 tbsp.	Olive oil
4 piece	Pitta breads
8 tsp.	♦ Grill Vegetables Seasoning Mix

For the sesame dip

2 tbsp.	White sesame seeds
0.5 piece	Lemon
200 g	Greek yogurt
2 tbsp.	Olive oil
0.5 tsp.	♦ Cumin, Ground
1 tsp.	♦ Garlic Granules
1 tsp.	♦ Parsley, Chopped
	♦ Sea Salt, Coarse
	♦ Pepper Black, Ground

