

Eggplant with Exotic Sesame Dip and Pita

40–50 Min

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

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.