

Hummus with Smoked Eggplant

20–30 Min

Ingredients 4 Portions

= Kotányi Produkte

For the hummus

800 g	Chickpeas (from a can)
5 tbsp.	Tahini
50 ml	Olive oil
50 ml	Water
4 tbsp.	Lemon juice
2	Garlic cloves
1 tsp.	Cumin, Ground
1 pinch	Sea Salt, Coarse
1 pinch	Pepper Black, Whole

For the smoked eggplant

1	Eggplant
2	Garlic cloves
1 tbsp.	Fresh parsley, chopped
1 tsp.	Paprika, Smoked
1 tsp.	Sea Salt, Coarse
4	Pitta bread

Preparation

1. Dice the eggplant, sprinkle with salt and allow to infuse for a few minutes.
2. Peel the garlic cloves and cut them in half. Rinse and roughly chop the parsley.
3. Drain the chickpeas, rinse and place them in a mixer with all the ingredients and finely blend. Add a little more water if required until the hummus has a creamy consistency.
4. Heat the oil in a pan and sear the diced eggplant. Reduce the heat, add the halved cloves of garlic and continue to fry for 10 minutes.
5. At the end of the cooking time, add the smoked paprika and sea salt and toss through.
6. Top the hummus with the diced eggplant, garnish with the fresh parsley and enjoy with pitta bread.