



## 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

# Hummus with Smoked Eggplant

⌚ 20–30 Min ♡ ♡ ♡

## 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.

