

Orange Blossom Water

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Baba Ghannouj

From: Family Recipe / Servings: 3 - 4 People

500 g medium eggplant	Prick each eggplant several times with a toothpick, then place eggplant directly on the flame of a gas burner, and turn every few minutes, so it is charred on the outside and the pulp is soft and has a smoky taste.
4 tbsp finely chopped flat parsley leaves	
1 tbsp finely chopped mint leaves	
1 tbsp finely chopped green pepper	Remove the charred skin of the eggplant, you can rinse with water and that will help in removing the skin.
1 1/2 tbsp finely chopped onion	This is the eggplant after removing the skin.
1 garlic clove, crushed	
1 tbsp pomegranate arils	Place the eggplant in a strainer to drain for about 30 minutes.
1 tbsp finely chopped walnuts	Mash eggplant using knife (don't use food processor).
1/2 cup finely chopped tomatoes	This is mashed eggplant.
1 tsp pomegranate molasses	Put mashed eggplant in a bowl.
2 tsp lemon juice	To mashed eggplant, add finely chopped parsley leaves, and finely chopped mint leaves.
1 tbsp olive oil	
Salt	Add finely chopped green pepper.
<u>Garnish</u>	Add finely chopped onion, and crushed garlic.
Chopped walnuts	Add pomegranate arils.
Pomegranate arils	Add finely chopped walnuts.

Olive oil

Add finely chopped tomatoes.

To Serve

Add pomegranate molasses, lemon juice, olive oil and salt.

Pita bread or Arabic flat bread

Mix very well.

Serve in a plate.

Garnish with chopped walnuts, pomegranate arils, and drizzle with olive oil

Serve immediately, or keep in the refrigerator for about 30 minutes, then serve it.

Serve with pita bread or Arabic flat bread