



Eggplant Dip with Walnuts and Coriander

SERVINGS: 6-8

INGREDIENTS

2 medium Chinese or Japanese eggplants
3 scallions
2 teaspoons ground coriander
2/3 cup walnuts
3 tablespoons lemon juice
2/3 cup virgin olive oil
Salt

For garnish:

Finely chopped flat leaf parsley
Black olives
Some chopped scallions

Wash the eggplants. Cut slightly the bottoms off. Cut the stems off. Cut the eggplants in half, lengthwise. Place face down on a greased baking sheet. Place in a pre-heated oven at 350 degrees. Bake for about 30 minutes or until tender in the middle. If you prefer you can also place them under a broiler but you need to turn occasionally to avoid burning on one side. Once fully cooked remove from the oven. Set aside and let them cool off. In the meantime wash the scallions in cold water. Cut the bottoms off. Chop them and place in the bowl of a food processor. Place the ground coriander in the food processor. Add the walnuts, part of the olive oil and lemon juice. With a teaspoon remove the eggplant pulp. Add in the food processor. Pulse a few times until all the ingredients are mashed. Add some salt to taste. Gradually add the remaining olive oil and lemon juice. You may add some more lemon juice if you like. You can refrigerate before serving.

Decorate the top just before serving with some chopped flat leaf parsley, chopped scallions and olives.