

Smoky eggplant and feta dip

prep time **10 mins** / cooking time **10 mins** / draining time **10 mins** / makes **500 ml** (17 fl oz/2 cups)



850 g (1 lb 14 oz/about 2 large) firm eggplants (aubergines)
1 garlic clove, crushed
juice of 1 lemon
80 ml (2½ fl oz/⅓ cup) extra virgin olive oil, plus extra for drizzling
2 spring onions (scallions), thinly sliced
250 ml (9 fl oz/1 cup) Greek yoghurt
100 g (3½ oz/⅔ cup) feta, crumbled
½ teaspoon ground sumac or smoked sweet paprika
warm chargrilled pita bread, to serve

Eggplant takes on a wonderful smoky taste when charred on the barbecue. The warm flesh is then puréed with lemon and yoghurt to a silky smooth dip. This is perfect for mezze or as a snack before other courses.

Pierce the eggplants all over with a knife or fork. Barbecue or place under a grill to blacken completely on all sides. Leave in a fine sieve to drain for 10 minutes.

Discard the liquid, cut off the stems and remove the blackened peel. Chop the flesh finely and place in a bowl with the garlic, lemon juice, oil, spring onion, yoghurt and a good pinch of salt and pepper. Mix well and spread on a plate or shallow bowl. Scatter over the feta and sumac. Drizzle with the extra oil, grind over pepper and serve with warm pita bread.



Make ahead

On the morning of

- Make the dip up to the point of spreading on a plate. Cover with plastic wrap and refrigerate.

Just before serving

- Drain off any liquid which has accumulated on top of the dip and garnish.

The look

- Serve the pita bread in a napkin-lined basket to keep warm.

Serve with

- Green chilli, herb and yoghurt dip (see page 40)
- Middle Eastern spiced chicken wings (see page 33)