



CLONAKILTY

BABA GANOUGH WITH CRUDITÉS



By Irish Yogurts Clonakilty

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Method

- Preheat oven to 190C, with the grill on also.
- Cut the aubergines in half length-ways and score the flesh with a knife.
- Season with salt and olive oil and place flesh side down onto a baking tray.
- Cook in the oven for 25 minutes until the flesh is soft and the skin is charred.
- Remove the aubergine from the oven and place it into a bowl.
- Wrap the bowl in cling film to allow the aubergine to steam in its own heat for a half hour, this will make it easier to remove the skin.
- While the aubergine is steaming peel and mince the garlic, place into a food processor with the lemon juice, [Irish Yogurts Clonakilty Greek Style Natural Yogurt](#) or