

Patlican Salata – Turkish Smoked Aubergine Dip

2 aubergines

4 cloves garlic

A generous amount of olive oil (probably up to 100ml to be authentic but this can be reduced)

Salt to taste

- 1 Burn the aubergines, either on a barbeque, under a hot grill or directly on the hot ring of the gas until blackened and charred and the skin is all crispy, black and flaking. The more burned the better the taste (to a point)
- 2 Carefully scrape all the skin from the aubergine and remove as much flesh as possible trying to discard all the black bits. Chop with food chopper
- 3 In a large mixing bowl add garlic, salt and mix well. Then add the olive oil slowly mixing well, the faster you whisk the lighter the salad will become.