Roasted Eggplant and Garlic Hummus

**Equipment:**

- Knife
- Chopping board
- Can opener
- Measures – cup & spoon
- Colander
- Baking tray & baking paper
- Pastry brush
- Food processor
- Peeler

**Ingredients:**

- 2 eggplant, cut into 1 centimeter thick slices
- ¼ cup olive oil
- 4 cloves garlic, peeled and thinly sliced
- 2 cans chick peas, drained
- 1 teaspoon salt

**To Serve with Dip:**

- Celery
- Cherry Tomatoes
- Carrots
- Pita bread
What to do:

• Preheat oven to 175 degrees.
• Line the baking tray with baking paper & grease lightly.
• Slice eggplant into 1 centimeter thick slices.
• Peel garlic and slice finely.
• Place the eggplant slices on the prepared baking sheet, and brush them generously with olive oil. Place garlic slices on top of the eggplant.
• Bake the eggplant in the preheated oven until soft and golden brown, 15 to 20 minutes.
• Drain the chickpeas and rinse well under running tap.
• Place the roasted eggplant slices and garlic into the bowl of a food processor with the chickpeas and salt, and process until smooth.

To serve:

• Peel carrot then cut carrot & celery into finger size pieces.
• Cut cherry tomatoes in half.
• Slice pita bread into small triangles.
• Arrange on a plate and serve with the dip.