Eggplant with Tahini Dressing

**Equipment**
- Chopping Boards
- Sharp Knife
- Frypan
- Tablespoon
- Citrus Juicer
- Tongs
- Paper Towel
- Cooling rack
- Whisk
- Bowl

**What to do**

1. Dice eggplant into small cubes.

2. Pat eggplant dry with paper towel.


4. Fry eggplant in batches until lovely and golden. Then place on paper towel to drain.

5. Place lemon juice, crushed garlic, tahini paste, olive oil, salt, pepper and water into a bowl and until a smooth dressing is formed. You may need to add more water - a spoonful at a time. Taste before serving.

6. Place eggplant in dishes and drizzle the dressing on top. Sprinkle with freshly chopped parsley.

**Ingredients**
- 2 large eggplants
- 1/2 cup chopped parsley
- 1/2 cup rice bran oil
- 2 tablespoons lemon juice
- 1 clove garlic
- 3 tablespoons tahini paste
- 2 tablespoons olive oil
- 3 tablespoons water
- Salt and pepper