

# Barbecued Baby Squid with Baba Ghanouj and Herb Salad

SERVES 3

1 large cooked eggplant (aubergine),  
roasted, grilled or smoked

120g (4oz) walnuts, soaked overnight  
in cold water

1/4 cup mint leaves

1 clove of garlic, finely chopped

1 lemon, juiced

60ml (2fl oz) extra virgin olive oil

Salt and black pepper, to taste

6 whole baby squid

1/3 cup (80ml/2 1/2 fl oz) olive oil

2 tablespoons dukkah

1 punnet coriander (cilantro)

1 punnet chard cress, trimmed and chopped

1 punnet baby mache, trimmed and chopped

2 tablespoons dukkah dressing



## Method

To make the baba ghanouj, chop up the eggplant and place in a food processor with the walnuts, mint, garlic, lemon juice and process until blended. With the motor still running add the oil and 1/4 cup of warm water until smooth. Season.

Score the baby squid with a sharp knife and combine in a bowl with lemon juice, garlic, olive oil and dukkah, cover and leave to marinate in the fridge for 20 minutes.

Grill (broil) the squid on a barbecue (grill) for 1-2 minutes on each side.

Spoon some of the baba ghanouj onto each plate and place the hot cooked squid on top, accompany with the chopped herbs and drizzle with the dukkah dressing. Serve immediately.

# Citrus Salad

MAKES 6 CUPS

1 grapefruit  
1 lemon  
2 oranges  
2 limes  
1 cup water  
1/2 cup caster sugar  
1 tablespoon orange blossom water  
1 tablespoon prepared saffron  
2 tablespoons fresh mint leaves



Zest the fruits, taking care to only remove the peel and not the white pith as this is bitter.

Wash the zest.

Place the fruit in the fridge until needed.

In a saucepan, boil the water, sugar and zest. Lower the heat and simmer to reduce the liquid to the thickness of warm runny honey, being careful not to burn the sugar.

Add the orange blossom water and saffron. Stir for one minute and take off the heat and leave to cool down.

Chill for two hours.

Peel the citrus fruits completely, removing all the pith and then carefully separate the fruit into segments.

Place the segments in to a glass bowl and combine with the chilled sauce.

Garnish with mint leaves.