

# Retour Bistro

Let us introduce ourselves: we are a culinary slice of Beirut in a distant land.

Retour Bistro offers the flavours of Lebanon with a blend of traditional and modern cuisine with home-style cooking that has a modern edge...like your mother made but still unique. We take you on a unique trip of taste exploring combinations of inherited ingredients that have been taken to another level. The handpicked ingredients undergo traditional preparation to conserve the authenticity of their taste and quality.

This is Retour bistro.

We've created the kind of restaurant we always wanted but could never find. Now we share it with you.

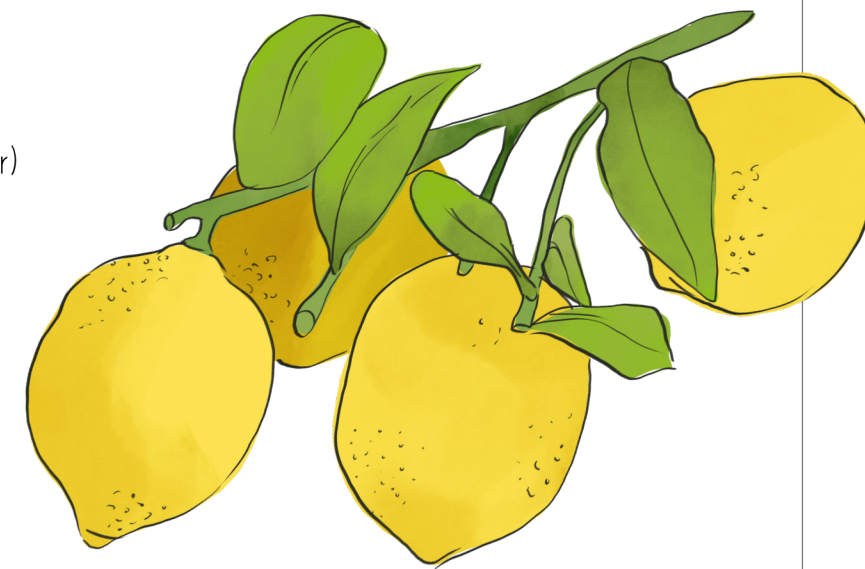


## Eggplant Dip (Moultabal)

Makes 4-5 servings

### Ingredients

- 1Kg (2lb + 4oz) large eggplants (Keep the stem of the eggplants. You will need it as a handle later)
- 1 teaspoon crushed garlic
- 1/3 cup tahini
- 1/4 cup lemon juice
- 1 teaspoon salt or as desired
- 1/4 cup olive oil



### Instructions

1. Cook the eggplants, either by:
  - Baking the eggplants in the oven to 230°C/ 450°F turning them from time to time to soften (it takes about 20 to 25 minutes).
  - Or putting the eggplants on the barbecue, turning them from time to time to soften.
2. Remove from the oven or barbecue top and wait for the eggplants to cool down.
3. Peel the skin and chop the cooked eggplants.
4. Place in an electric blender, add the garlic, tahini, salt and lemon juice. Blend to your preferred consistency. Some prefer a chunkier consistency while others like a smooth paste.
5. Pour onto a serving plate.
6. Garnish with a vegetable of your choice or pomegranate seeds.
7. Drizzle olive oil on top and serve with pita bread or veggie sticks.

