Spicy Eggplant Dip

Ingredients

1 large eggplant
1 Tablespoon olive oil
2 Tablespoons tomato paste
1 teaspoon coriander seeds (use a mortar and pestle to grind to a powder)
1 teaspoon cumin seeds (use a mortar and pestle to grind to a powder)
1 clove garlic, crushed
2 teaspoons sugar
Pinch of paprika
1 heaped tablespoon of Philadelphia cream cheese
Salt and pepper
3 Pitta Bread rounds

Instructions

Preheat oven to 200°C.

Place eggplant on a baking tray and bake for 50 minutes or until cooked and soft. Cut in half and cool for 10 minutes.

Heat oil in frying pan, add the tomato paste, garlic, coriander and cumin and stir over low heat for 30 seconds. Add paprika.

Scoop the flesh out of the eggplant, add to the pan, sprinkle it with sugar and season with salt and pepper. Crush the eggplant with a fork, then stir continuously for about 5 minutes until you have a creamy puree. Add cream cheese, mix in well. Serve on pita bread wedges.

To make pita bread wedges:

Spray pita bread with oil, season lightly, place in sandwich maker and toast for 1 minute. Take out pitta bread with tongs, place on chopping board and cut into even wedges. Place wedges on a serving platter. Put a dollop of dip on each wedge and serve.