

# RED ARROW INTERNATIONAL Culinary Creations

## Grillin' CB-200 SF™

### Flavor Description:

An oil-based, GMO free grill flavor, having an overall mild, well-balanced grill profile. This flavor lacks the harsh butane note.



## Roasted Eggplant Dip

Yield: 864 gm.

Serving: 4 portions – 216 gm. each

FORMULA: \*

### Ingredients:

	<b>Oz.</b>	<b>Lbs.</b>	<b>Grams</b>	<b>% weight</b>
<b>Grillin' CB-200 SF</b>	<b>0.01</b>	<b>0.0</b>	<b>0.2</b>	<b>0.02%</b>
Eggplant	20.81	1.3	590.0	68.26%
Olive oil, extra virgin	0.35	0.0	10.0	1.16%
Garlic; peeled, chopped	0.21	0.0	6.0	0.69%
Tahini	0.49	0.0	14.0	1.62%
Feta cheese	0.42	0.0	12.0	1.39%
Lemon juice	0.07	0.0	2.0	0.23%
Mayonnaise	7.94	0.5	225.0	26.03%
Salt	0.04	0.0	1.0	0.12%
Parsley; leaves, coarsely chopped	0.14	0.0	4.0	0.46%
Black pepper, ground	0.01	0.0	0.2	0.02%
<b>Total</b>	<b>30.49</b>	<b>1.9</b>	<b>864.4</b>	<b>100.00%</b>

### Method of Preparation:

1. Preheat oven to 218°C.
2. Cut the eggplant (2) in half lengthwise and rub on all sides with olive oil
3. Place on a roasting / baking sheet and put in oven.
4. Roast for 30 minutes. Remove from oven and allow to cool slightly.
5. Remove the pulp from the skin and place into a food processor.
6. Add the **Grillin' CB-200 SF** with remaining ingredients and pulse until a smooth spreadable consistency is reached.

### Serving suggestion:

Garnish with parsley. Serve with toasted pita triangles and lemon wedges.

### Research Chef Evaluation of Grillin' CB-200 SF

**Grillin' CB-200 SF** adds a grill note to this eggplant dip. The flavor is essential when a grill is not available to cook the eggplant. The resulting flavor is superior to roasting alone.

\* Developed by Red Arrow Culinary Specialists