

## BBQ SWORDFISH WITH EGGPLANT AND TAHINI

### INGREDIENTS

250Ggr Swordfish Loin  
1 Eggplant (charred over gas top)  
100ml tahini  
100ml water  
1 garlic clove grated  
1 juice of lemon  
Shaved Daikon Radish (optional)  
Leaves of Watercress or similar  
Extra Virgin Olive Oil  
Sea Salt Flakes, Black Peeper

### METHOD

- 1 – Cut swordfish loin into 4 equal pieces and skewer the pieces.
- 2 – Cook the eggplant over gas top until the skin burnt and eggplant gets soft, remove skin.
- 3 – Season the eggplant, add half the grated garlic and half of the lemon juice.
- 4 – Place the skewered swordfish on the hot grill or pan 2minutes each side.
- 5 – In the meantime combine tahini, water, remaining garlic and lemon juice.
- 6 – (Optional) Using your peeler shave pieces of daikon radish.

### PLATING

- 1- Place the tahini sauce onto plate
- 2- Add seasoned eggplant and swordfish skewer
- 3- Top with shaved radish, watercress, and extra virgin olive oil