

Beetroot Hummus Dip with Toasts

Season: Winter

Type: Side

Serves: 36 tastings

From the garden: Beetroot & garlic



Equipment:

Kitchen Aid food processor
Sieve x 1
Spoon x 1
Medium bowl x 1
Measuring cups
Measuring spoons
Baking tray x 2
White ramekin x 5
Serving plate x 5

Ingredients:

1 ½ loaves of bread
Some olive oil

Dip:

½ bottle beetroot (without the liquid)
1 large can chick peas (rinsed & drained)
½ cup olive oil
2 cloves garlic (skin-off, whole)
½ teaspoon salt

What to do:

1. Heat oven to 180C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Put dip ingredients in batches into the food processor and process until smooth.
4. Divide dip into 5 ramekins.
5. Place bread in single layer on the baking trays, drizzle with some olive oil and bake for 8 minutes or until golden and crisp.
6. Cut each piece of bread into 4 triangles.
7. Divide the bread into 5 serving plates and serve with the dip.