

Carrot Dip with Toasted Breadstick

Serves: 32 tastings



From the garden: Carrot & garlic

Equipment:

- Large serving bowl x 1
- Small stockpot & lid x 1
- Wood spoon x 1
- Small bowl x 1
- Chopping boards and knives
- Food processor
- Measuring spoons
- White ramekins x 5
- Baking tray x 2

Ingredients:

- 1 breadstick (cut into 32 slices)
- 6 carrots (cut into 2cm rounds)
- 1 clove garlic (chopped)
- 2 tablespoons olive oil
- 1 ½ tablespoons sour cream
- 1 tablespoon mayonnaise
- 1 teaspoon Dijon mustard
- 1/8 teaspoon cumin
- 10 grind of pepper
- Salt to taste

Method:

1. Heat oven to 180C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Fill a small stockpot with some boiling water from the kettle, place carrots in a large serving bowl, carefully lower into the small stockpot and place the lid on.
4. Steam carrots for 25 minutes. Remove the bowl of carrots from the stockpot. Set aside to cool.
5. Meanwhile, place bread in single layer on the baking trays and bake for 5 minutes or until golden and crisp.
6. Put carrots and garlic in batches into the food processor and process until smooth.
7. Pour carrots mixture into a small bowl, add the rest of the ingredients and stir until evenly mixed. Divide dip into 5 ramekins.
8. Divide the bread into 5 serving plates and serve with the dip.