

ROASTED TOMATO, GARLIC & FETA DIP (v)

This dip is perfect when you want something to dunk a freshly baked baguette, some toasted pita or hot, buttery naan into – the salty hit from the feta works so well with the natural sweetness from the roasted toms and who in their right mind is ever going to complain about roasted garlic? A trio of scrummy flavours, made with minimal effort but with max returns.

Recipe Serves: 6

W H A T	Y O U D	N E E D	TOPPING	DIP	SERVE WITH
			325 g Cherry Tomatoes	200 g Feta	Baguette
			½ Garlic Bulb	100 g Natural Yoghurt	Toasted Pita
			Extra Virgin Olive Oil	½ Lemon, juice only	Hot, buttered naan
			Sea Salt & Black Pepper	Small Handful of Fresh Mint	
			Pinch of Dried Oregano		
			Pinch of Caster Sugar		

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- Preheat your oven to 160C Fan/320F/Gas Mark 4.

- Place your tomy t's in an oven proof dish, alongside the half bulb of garlic. When I say half bulb, I mean a whole bulb of garlic sliced in half horizontally.

- Sprinkle over some sea salt (don't be shy), a good crack of black pepper, a pinch of caster sugar and oregano and then finish with a drizzle of olive oil.

- Pop your dish into the oven and cook for 35 to 40 minutes, until the tomatoes have slightly burst open and the skin has gone a little wrinkly. Remove and leave to cool.

- In a food processor, add in your feta cheese, a good squeeze of lemon and two cloves of roasted garlic from your tomy t dish.

- Blitz until smooth (or leave slightly chunky if you want a bit of bite).

- Transfer the feta to your serving bowl and add the natural yoghurt. Give it a good stir to combine before piling on top your cooled roasted tomatoes, a spoonful of tomato juice from the dish and nestle in a few roasted garlic cloves.

- Sprinkle over some fresh mint leaves to finish and serve up alongside some crusty bread, toasted pita or buttery, hot naan to mop up the yum.