

## Middle eastern carrot dip

### Equipment

Sharp knives

metric measuring spoons & cups

Baking tray

foil

### Ingredients

- 1kg carrots, peeled, cut into 2cm pieces
- 2/3 cup (165ml) extra virgin olive oil
- 2 tsp harissa (see note)
- 1 tsp ground cumin
- Pinch ground ginger
- 2 garlic cloves, roughly chopped
- 2 tbs red wine vinegar

### Method

1. Preheat oven to 200°C. Line a baking tray with foil. In a pan, cover carrots with water and simmer over medium heat for 10 minutes until just tender. Transfer to the baking tray, drizzle with 2 tbs oil and roast for 20 minutes until browned.
2. Cool, then whiz in a processor with harissa, spices, garlic and vinegar. Slowly add remaining oil and whiz until smooth. Season and serve.