

ROASTED CARROT, FETA & TURMERIC DIP





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Preparation time: 10 minutes

Cooking time: 1 hour

Makes: 750g

12 carrots, peeled and chopped
½ cup extra virgin olive oil
sea salt flakes and freshly-ground
black pepper
2 Tbsp honey
finely-grated zest and juice of 1 lemon
200g feta
1½ Tbsp fresh turmeric grated

1 Preheat oven to 180°C. Toss the carrots in 2 Tbsp extra virgin olive oil and season with salt and pepper. Arrange in a roasting pan and bake for 45 minutes. Drizzle with the honey, zest and juice, then bake for a further 15 minutes. Allow to cool.

2 Combine the carrots, pan juices, feta and turmeric in a food processor, then puree until smooth.