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Lynn's Tahini Dip



Ingredients

2 teaspoons cumin (ground)
1 teaspoon lemon rind grated
12 garlic cloves
125ml water
160ml tahini
125ml lemon juice

Preparation

1. Onto a baking tray place the garlic cloves, uncovered in a hot oven for about 10 minutes or check that the garlic is soft
2. allow cooling and removing of the skins.
3. Blend together the cumin, grated lemon rind, garlic
4. Add the lemon juice and water slowly to the mixture until all combined.
5. Spoon the mixture into a bowl and ideally serve with toasted pitta bread... yummy!

Cooks Note