



Posted on 30 September 2012

by Lynn Marsh

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
