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by ewfood

Snow White Dip



Ingredients

1 x 400g tin canellini beans, drained and rinsed
1/2 - 1 clove garlic
Grated zest 1 large lemon plus 3 tbsp lemon juice
2 tbsp olive oil
White pepper, to season

Preparation

1. Put all of the ingredients in a food processor and season to taste with salt and white pepper. Whiz until smooth.
2. Transfer to a bowl, cover and refrigerate until needed.
3. Serve with crudites and breadsticks for dipping.

Cooks Note

Each dip makes 8 portions.

Dips can be made 1 day ahead. Store, covered, in the refrigerator until needed.