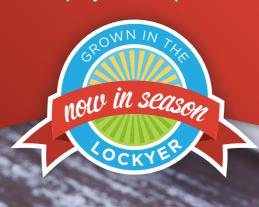
The perfect crowd pleaser!









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Serve with fresh carrot sticks and crackers

ingredients

2 large Lockyer Valley beetroot, peeled and cut into large chunks

1 garlic clove, peeled

2 tbsp coconut oil (available in the health foods aisle)

Pinch sea salt & cracked black pepper

½ large brown Lockyer Valley onion, peeled and roughly sliced

1 cup walnuts

1/2 tsp dried cumin

½ tsp fresh Ghost Gully coriander

2 tbsp tahini

2-5 tbsp fresh lemon juice (to taste)

method

- 1. Preheat oven to 190C
- Place beetroot and garlic into a large, lined roasting dish.
 Drizzle with oil and toss to coat. Season with salt and pepper and place into the oven to roast for 25 minutes.
- 3. Add onion to dish and roast for another 10 minutes.
- 4. Add walnuts to dish and roast for another 10 minutes.
- 5. Remove roasting tray from oven and allow to cool.
- Pop roast veg, walnuts, dried herbs, tahini and lemon juice into a blender or food processor. Blend on low-speed, increasing to high-speed, until desired consistency is achieved.
- Transfer dip to a serving dish, garnish with fresh coriander leaves, and serve.

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