

# Dill & beetroot dip

Takes 1 hour 30 minutes, serves 6 and uses a blender

## INGREDIENTS

500g raw beetroot

1/2 teaspoon salt

1/4 teaspoon pepper

15g dill, separate the fronds from the stems, discard the stems.

Juice of half a lemon

150g thick yoghurt

## DIRECTIONS

Pre heat the oven to gas mark 5, 375°F, 191°C, 171°C fan.

Wash the beetroot and trim the stalks to 1 inch long. Place the beetroot in a baking tray and cover the tray with kitchen foil, then cook in the oven for 1 hour. Remove from the oven, remove the foil and leave aside to cool. Once they have cooled down, slide the skins off and cut the beetroot in 1cm chunks.

Put the all of the ingredients except the yoghurt in a blender and blend until pureed. Transfer the puree to a bowl and stir in the yoghurt. Spoon some extra dots of yoghurt over the top and lightly stir it to give a mottled effect when serving.

