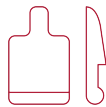




# Carrot, Cumin and Honey Dip



DIFFICULTY: EASY



PREPARATION TIME: 15



COOKING TIME: 45



SERVES: 8-12

## Ingredients

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400 g carrots  
2 cloves garlic  
50 ml honey  
1 tbsp cumin  
½ tsp turmeric  
1 tsp garam masala  
80ml light olive oil  
1 tsp salt  
1 tsp pepper  
125 g cream cheese  
¼ bunch coriander

## Method

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Pre heat the oven on [CircoRoast](#) to 180°C.

Peel the carrots and cut into quarters lengthways.

Place into a medium mixing bowl, along with the garlic, honey, cumin, turmeric, garam masala, half the olive oil, salt and pepper and combine.

Line a universal tray with baking paper. Pour the carrot mixture onto the tray and place on level 3 of the oven. Bake for 45 minutes.

Remove the carrots from the oven and place into a food processor along with the cream cheese, coriander and remaining oil.

Mix until the ingredients have combined and there are no lumps. Test the seasoning then place into a container and refrigerate until ready for use.

## Notes

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