

Beetroot and Persian Feta Dip



This dip is delicious served with warm slices of Turkish bread or, dolloped into little pre-made pastry cases and topped with a few thin slices of roasted capsicum and finished with a fresh basil leaf.

- **Makes:** 1 cup
- **Prep time:** 5 minutes
- **Cooking time:** 5 minutes

Ingredients

- **450g can GOLDEN CIRCLE Sliced Beetroot** , drained
- 150g marinated Persian Feta, oil reserved
- 100g blanched almonds, toasted
- 1 tsp orange zest
- salt & freshly ground black pepper



Method

1. Blend GOLDEN CIRCLE beetroot, feta, toasted almonds and orange zest in a food processor until well combined.
2. Season to taste, then continue blending while adding enough reserved oil to achieve a smooth consistency.
3. Serve with warm crusty bread or grissini sticks & antipasto.