



ROASTED RED PEPPER DIP BY CHEF SHANE DEANE



By Irish Yogurts Clonakilty

Roasted Beetroot and Yogurt Dip

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Method

- Place all the ingredients into a food processor and blend on a high speed for 1 minute. After 1 minute continue blending while drizzling in the olive oil slowly to emulsify it. When the oil is all incorporated it is ready to be spooned into a serving dish.
- Serve with some homemade yogurt flatbread and some vegetable sticks.

Ingredients

- 1 340g jar of roasted red peppers, drained (weight drained about 180g)
- 100g flaked almonds, toasted
- 1 garlic clove roughly chopped
- ½ tsp smoked paprika
- ½ tsp paprika
- ½ tsp sugar
- ½ tsp salt
- 250g [Irish Yogurts Clonakilty Half Fat Crème Fraîche](#)
- 60ml extra virgin olive oil