



STREET
WINERY

Moroccan Carrot Dip

Served at: 13 Days of Christmas Wine & Food Seminar 2015

Pairs with our Chardonnay Sandstone Reserve or Cuvée Rosé Sparkling

Ingredients:

2 pounds carrots, peeled and cut into rough chunks
1 tablespoon honey for carrots
1 tablespoon honey for mixture
Salt to taste
1 teaspoon ground cumin
1 teaspoon cinnamon
1/2 teaspoon ground Turmeric
2 medium cloves garlic, minced
1 knob of ginger, grated
½ cup pitted green olives
1/4 cup fresh cilantro leaves
1/2 cup extra virgin olive oil
2 tablespoons of tahini paste
¼ fresh lemon juice
1 teaspoon lemon zest

Directions

Preheat oven to 375

Mix 2 tablespoons of olive oil salt, cinnamon, turmeric, cumin, honey and carrots and spread on a parchment-lined baking sheet. Roast carrots in the oven for 30 minutes or until carrots are tender. Let cool.

In a food processor, process garlic, honey, olive oil, cilantro, olives, lemon zest & tahini. Then add roasted carrots and lemon juice and process until smooth.

Add sea salt to taste and garnish with fresh parsley.

13th Street Winery

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