

Roasted Pumpkin Hummus Dip with Tahini and Dukkah



Using my Magimix food processor!

Ingredients:

800g pumpkin, peeled and cut to small chunks

3 tbs Olive oil

2 cloves Garlic, crushed

2 tbs Tahini

1 tbs Dukkah

1 lemon, juice and zest

3/4 cup plain Yoghurt

2 tbs Olive oil

Salt and Pepper

Directions:

Toss the 3 tbs olive oil through the pumpkin chunks and place on a lined baking tray and season well. Roast for 25 minutes, turning occasionally. Cool completely.

Place all the ingredients into your magimix food processor and blend until smooth.

Transfer to a serving platter and garnish with a drizzle of olive oil and a sprinkle of dukkah.