**Pumpkin & Jerusalem Artichoke Dip**

**Ingredients**

800g Jer. Artichokes, scrubbed

300g pumpkin, diced

1/3 cup EV Olive oil

2 tsp salt

1 tsp all spice

1 tsp sweet paprika

1 tsp turmeric

1 apple, grated

2-3 Tbsp water

**Method**

1. Pre-heat the oven to 180oC
2. Clean the artichokes if they require; scrubbing well with a brush in water. Cut them into 1cm slices and put into a clean bowl with the diced pumpkin (2cm).
3. Add 2 Tbsp of the olive oil, spices and mix in the bowl until well coated
4. Spread the artichokes on an oven tray that has been lined with baking paper. Roast in the oven for about 30 mins. Check after 20 mins and turn if necessary.
5. Add the roasted Jerusalem artichokes & roasted pumpkin to a food processor with the remaining oil, grated apple and blend until smooth. Adjust seasoning and thickness to your liking.
6. Serve!