

White bean dip



PREPARATION 10 minutes
MAKES 3 cups

2 x 400 g (14 oz) cans lima or
cannellini beans, drained
and rinsed 3 garlic cloves, finely
chopped
125 ml (4 fl oz/½ cup) olive
oil 1 tablespoon finely chopped
fresh rosemary
80 ml (2 ½ fl oz/⅓ cup)
lemon juice

Place the beans in a food processor with the oil, lemon juice, garlic and rosemary and 1 teaspoon salt. Process until smooth, then season with cracked black pepper.

Note: This dip improves with age, so you can make it up to 2 days ahead of time.

