

27. *Minted Spinach Dip* *with char-grilled Turkish bread*

Ingredients:

- 350 grams English spinach
- 200 g fresh reduced fat ricotta
- 2 garlic cloves crushed
- 1 tablespoon chopped mint
- 2 tablespoon lemon juice
- 2 teaspoons grated lemon rind
- 1 tsp ground cumin
- ½ cup thick natural yoghurt
- 1 loaf Turkish bread
- 2 tablespoons virgin olive oil

Directions:

1. Wash and dry spinach, cut of stems place leaves in food processor with ricotta, garlic, mint, lemon juice, lemon rind and cumin. Process until well chopped.
2. Add the yoghurt and process briefly just to combine, taste and season with salt and pepper. Transfer to a serving bowl .
3. Preheat oven & cut the bread in half horizontally and brush with olive oil. Cut the bread into suitable size pieces for the char grill. Place bread on oil side down pressing to sear the bread.
4. Cook for 1 -2 minutes until golden brown. Turn and cook the other side. Cut into squares and use for dip. Cook bread 30 minutes prior to serving.