

Roast capsicum dip

Equipment: Mezza luna Measuring scales medium bowl baking tray and paper cling film spatula food processor serving dishes x 4	Ingredients: 3 red capsicums 125g cream cheese, softened 2 garlic cloves, crushed 1/2 cup parsley leaves
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What to do:

1. Cut capsicum in ½ lengthways. Remove seeds and stalk. Rub a little olive oil over skin and place facing up on a baking tray. Roast in hot oven 220°C for 20 minutes.
2. Place charred capsicum in a bowl and cover with cling film.
3. When capsicum is cool enough to handle, peel the skin off with your fingers.
4. Place capsicum, cream cheese, garlic and salt and pepper in a food processor. Process until smooth.
5. Spoon mixture into a bowl. Finely chop 1/3 cup parsley and stir into capsicum mixture. Cover and refrigerate until ready to serve.
6. Spoon dip into a serving bowl. Top with remaining parsley leaves. Serve.