WARM PUMPKIN DIP

Equipment
large bowl                baking tray
measuring spoons          metal spoon
measuring cups            food processor/stick blender

Ingredients
600g pumpkin              2 cloves garlic, crushed
1 tablespoon rosemary, chopped 1 tablespoon olive oil
1 tablespoon lemon juice  1 tablespoon sweet chilli sauce
½ cup sour cream

Method

1. Preheat the oven to 180°deg c (moderate).

2. Peel the pumpkin and cut into 2cm cubes.

3. Place the pumpkin, garlic and rosemary in a baking dish and drizzle with oil.
   Bake for about 45 minutes, or until the pumpkin is soft and slightly brown around the edges.

4. Transfer to a food processor and process until smooth. Add the lemon juice, sweet chilli sauce and sour cream. Season to taste and process until smooth and well combined.

Serve warm with crispy bread fingers.