



Trio of Dips: Delicious snack recipes from STEPS Café on George

We've got the perfect recipes for a winter snack spread. This trio of simple-yet-delicious dips is packed with flavour and made to share (or graze on at home while enjoying a chilly day in front of the TV).

These dips are best enjoyed with crusty bread, crackers and fresh veggie sticks, and are easy to make ahead of time if you've got guests to entertain or you need to bring something along to a gathering.

Why we love this recipe

Like any of our favourite feel-good recipes, these dips are simple and seasonal.

- Made with a mix of pantry staples, fresh veggies and herbs from the garden, and versatile ingredients you can easily add to your grocery list
- Perfect for grazing, entertaining or an elevated addition to your work lunchbox. Great inspiration for using herbs and produce from your garden

Tzatziki dip

Ingredients

- 2 Lebanese cucumbers
- 310g Greek yoghurt
- 1 tbsp lemon juice
- 1 tbsp extra virgin olive oil
- 1 garlic clove, minced
- 2 tbsp finely chopped dill
- ¼ tsp cooking salt
- Pinch of black pepper (to taste)

Method

1. Cut the cucumber in half lengthwise and scoop out the seeds. Grate it, then squeeze out the extra liquid using a clean tea towel.
2. Put the squeezed cucumber in a bowl. Add the remaining ingredients and stir well to combine.
3. Leave the combined ingredients to rest for at least 20 minutes to maximise the flavour. If you're making this dip ahead of time and don't plan to immediately serve, cover the dish and leave it to rest in the fridge to keep it fresh.
4. Serve immediately or keep in an airtight container in the fridge for up to 3 days.

Basil Pesto dip

Ingredients

- 4 tbsp pine nuts
- 120g fresh basil leaves
- 100g parmesan, finely grated
- 1 tsp cooking/kosher salt
- 2 garlic cloves
- 200ml extra olive oil
- ½ tsp black pepper (to taste)

Method

1. Toast the pine nuts in a dry pan over medium-high heat until lightly golden. Remove and let them cool.
2. Add the toasted pine nuts, basil, parmesan, salt, pepper, and garlic to a food processor or blender. Blend until finely chopped. Alternatively, you can use a stick blender in a bowl and blend everything together until smooth.
3. With the motor of your blending device running on low, slowly add the olive oil and blend until smooth.
4. Leave the combined ingredients to rest for at least 20 minutes to maximise the flavour. If you're making this dip ahead of time and don't plan to immediately serve, cover the dish and leave it to rest in the fridge to keep it fresh.
5. Serve immediately or keep in an airtight container in the fridge for up to 3 days.

Baba Ganoush dip

Ingredients

- 2 large eggplants
- ¼ cup tahini
- Juice of 1 lemon
- 1 garlic clove, minced
- Salt and black pepper (to taste)
- Olive oil (to drizzle)

Method

1. Roast, grill, or cook the eggplant over a flame until the skin is charred and the inside is very soft.
2. Let the eggplant cool, then drain off any extra liquid.
3. Peel the eggplant and discard the stem.
4. Mash the eggplant in a bowl with a fork. Add tahini, lemon juice, garlic, salt, and pepper. Mix until combined.
5. Refrigerate for 30 minutes before serving (or store in airtight container in the fridge for up to 3 days).
6. Drizzle with olive oil before serving. Best enjoyed with bread, crackers or vegetables.