

Warrigal Greens Dip

Ingredients

250 grams cream cheese

1 clove garlic crushed

1 Tablespoon lemon juice

3 handfuls of Warrigal Greens leaves

¼ teaspoon nutmeg

Salt and freshly ground pepper



Method

Rinse Warrigal Greens leaves then blanch them in boiling water for 3 minutes. Drain them in a colander and rinse well with fresh water.

Place cream cheese, crushed garlic and lemon juice in the bowl of the food processor and process until smooth and creamy.

Add the Warrigal Greens leaves and process to combine.

Season with nutmeg, salt and pepper.

Divide into 3 bowls. Place on dining room tables to serve.

Serve with pitta bread dippers.