**North African Carrot Dip**

**Serves:** Taste for 15

**Fresh from the garden:** Carrots, garlic

**Equipment:**
- Knives
- Chopping boards
- Peeler
- Measures
- Microwave container
- Blender
- 3 Serving bowls

**Ingredients:**
- 500 grams carrots
- 2 teaspoons crushed garlic
- 1 Tablespoon lemon juice
- 1 Tablespoon honey
- 2 Tablespoons olive oil
- 1 teaspoon turmeric
- 1 teaspoon ground cumin

**What to do:**

Peel and roughly chop the carrots.

Cook the carrots in a microwave safe container with a few tablespoons of water for 5 approximately minutes.

When the carrots are soft place in a blender with all other ingredients.

Blend until all ingredients are combined.

Divide into 3 serving bowls and cool before serving.

Serve with water crackers and veggie sticks.