Skordalia Dip

Ingredients

2 medium to large potatoes
1 clove of garlic
1 lemon, juiced
½ cup extra virgin olive oil
¼ cup milk
Freshly ground pepper and salt
3 Pitta bread rounds, toasted and cut up evenly

Method

Put potatoes (peel left on) into a medium sized saucepan, add a pinch of salt and cover with cold water. Bring to the boil and cook potatoes until tender (approx 15 minutes) potatoes are cooked when a metal skewer will slip right through them.

Drain the potatoes in a colander in the sink. Leave to cool. When they are cool enough to handle, peel the skins off the potatoes using your fingers or a small knife and roughly chop.

Place cloves of garlic on a chopping board and flatten by thumping with the side of a large knife. Peel the skin off and roughly chop. Put the garlic and 2 teaspoons of salt in the mortar and pestle and work to a paste.

Place the potatoes in a food processor, scrape in the garlic paste. Turn on the food processor to a medium speed; while the motor is running slowly add the lemon juice and olive oil. The mixture should be thick, with a mayonnaise consistency. If it is too thick, add a little milk.

Turn off the food processor and taste for salt and pepper.

Spoon into three serving bowls.

Serve with pitta bread dippers.