Serves: Tasting for 15

Fresh from the garden: Chillies, coriander

Equipment:
Mixing bowl or blender
Spoon
Cup measures
Knife
Chopping board

Ingredients:
250 grams cream cheese
½ cup sour cream
½ cup sweet chilli sauce
¼ cup coriander leaves

What to do:
In a bowl or blender add the cream cheese, sour cream and sweet chilli sauce.
Mix or blitz until smooth.
Stir in the fresh coriander leaves that have been washed and roughly chopped.
Divide into 3 small serving bowls.
Serve with pitta bread dippers and veggie sticks.

To make pita bread dippers:
Preheat the sandwich press or flat grill.
Place pitta bread on hot plate, spray bread with olive oil spray and season lightly with salt and pepper.
Close sandwich press and cook bread for a few minutes until just crispy.
Remove with tongs and slice into even pieces on a chopping board.
Place into serving bowls.

Notes: Cream cheese is often firm, to soften let it stand at room temperature before using.