

Creamy lemon and white bean dip

Ingredients

- 1 x 420g can of butter beans (rinsed and drained)
- ½ teaspoon of lemon rind
- 1 tablespoon of lemon juice (may need more)
- ¼ cup Romley Estate Family Reserve extra virgin olive oil
- 1 garlic clove chopped
- 1 tablespoon of chopped parsley

Method

Add beans, lemon rind, lemon juice, olive oil, garlic and parsley to the food processor. Process until smooth. Add salt to taste (no pepper required as the olive oil is quite peppery).

Put mixture into a serving bowl and top with extra parsley and a drizzle of olive oil.