

Deacon's Spicy Eggplant Dip



Ingredients:

- 300g sour cream
- 100g cream cheese (optional)
- 300g Deacon's Spicy Eggplant Chutney
- 2x small cloves of garlic, crushed
- 1/2 tsp sea salt
- 1/4 tsp cracked pepper



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Garnish:

- 1x tomato, finely diced
- 1/2 red onion, finely diced
- 1/2 bunch coriander, finely chopped

Method:

Using a food processor, blend all the ingredients for the dip until the mixture becomes stiff. Adjust the seasoning to taste.

In a small bowl, combine tomato, red onion, and coriander.

Scoop dip into a shallow serving bowl, top with the salsa mixture.

Serve alongside crackers or pappadams for dipping.

If you need to thicken your dip, follow the recipe

Thicken with Rice Flour

1. Prepare the Rice Flour Slurry:

- In a small jar or jug, combine:
- 2 tablespoons rice flour
- 4 tablespoons cold water
- Mix well until smooth and set aside.

2. Cook the Ingredients:

- Pour your ingredients into a small pot.
- Simmer until the mixture is thick and porridge-like (it should plop).

3. Add the Slurry:

- Gradually pour the rice flour slurry into the simmering mixture.
- Stir continuously for 1-2 minutes until the mixture thickens further.

4. Finish:

- Remove from heat.
- Let it cool in the fridge before serving.

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