

MOROCCAN CARROT DIP APPETIZER

(inspired by this recipe)

2 tablespoons extra-virgin olive oil, divided

2 pounds carrots, peeled and sliced

Salt

Pepper

1/2 teaspoon ground coriander

1/2 teaspoon ground cumin

1/8 tsp ground cinnamon

1 tsp freshly ground ginger

1/3 cup water

1 tablespoon white wine vinegar

sliced English cucumber

black sesame seeds for decoration (optional)

Heat 1 tablespoon of the oil in a large skillet. Add the carrots and 1/2 teaspoon salt and cook until they begin to soften, stirring occasionally. Add the coriander, cumin, cinnamon and ginger and cook until fragrant, about 30 seconds. Add the water and bring to a simmer. Cover, reduce the heat to low, and cook until the carrots are fully tender, about 15 minutes.

Add the cooked carrots to a food processor and process until smooth. Stir the remaining tablespoon of oil and vinegar. Transfer to a bowl, cover, and refrigerate until the dip is chilled, about 30 minutes. Season with salt and pepper to taste before serving.

Pipe mounds of the dip over cucumber slices, arrange on a serving platter, sprinkle black sesame seeds on top.