



Roasted Carrot Dip

serves 6-8

- 1 teaspoon cumin seed
- 1 teaspoon coriander seed
- 1/2 teaspoon red chile flakes
- 6 tablespoons olive oil, plus more for drizzling
- 2 teaspoons honey
- 1 pound carrots, washed and trimmed
- 3 large unpeeled cloves garlic, smashed
- Flaky sea salt
- Freshly ground black pepper
- Zest & juice of 1/2 lemon
- Zest & juice of 1 orange
- 3 tablespoons tahini or smooth peanut butter

Preheat the oven to 400°F.

Toast the cumin, coriander and chile in a small dry skillet for about a minute until just fragrant. Use a mortar and pestle to grind to a semi-fine powder. Transfer to a large bowl; whisk in 4 tablespoons of the oil and all the honey.

Cut the carrots into 1/2-inch chunks, then add to the spiced oil along with the whole garlic cloves. Toss to coat and season with salt and pepper to taste. Scrape the dressed carrots into the roasting pan and spread in an even layer. Roast, turning once, until the carrots are tender and starting to caramelize, about 30 minutes.

Cool slightly, then transfer the roasting pan's contents to a food processor, slipping the garlic cloves out of their skins as you do so and scraping in as much of the crusty brown bits, spices and oil as possible. Add the lemon and orange zest and juices, the

tahini or peanut butter and the remaining 2 tablespoons of oil. Puree until smooth. Taste and adjust the seasoning.

Transfer to a serving dish and lightly drizzle with more olive oil.