

Carrot Purée With Caraway Seeds And Yogurt - Dipping Sauce For Bugs Bunny

Ingredients:

Difficulty: Easy
(serves 6-8)

For carrot purée:

1 kg carrots, peeled, washed and chopped coarsely (and roughly same size) for easier boiling / steaming
3 tbsp olive oil
juice of 1 lemon
2 tsp caraway seeds
1/2 tsp salt (or more, depending on your taste)
1/2 tsp freshly ground pepper

For yogurt side:

350 gr. thick Turkish or Greek yogurt
3 garlic cloves, crushed (if you are not fan of raw garlic, you can leave this out)
salt & pepper to taste

For service:

drizzle of olive oil
mint leaves
fresh, crusty bread

Instructions:

1. Boil or steam the carrots until they are very soft.
2. Put soft carrots in a food processor to make a smooth purée (as smooth as possible at this stage). If you don't have a food processor, you can mash them with a fork or a potato masher etc. by hand.
3. Add olive oil, lemon juice and caraway seeds and continue beating them to make the purée.
4. Add salt and pepper and continue to beat by adjusting it according to your taste. The purée is ready, put aside.
5. In a medium bowl, put yogurt, add garlic and salt and pepper to taste and mix them well simply with a fork.
6. Arrange carrot purée on your service dish, by creating a hole or a shallow part in the middle. Put yogurt mixture in the middle and garnish with mint leaves. Drizzle with olive oil. Serve right away with fresh, crusty bread.