

Skordalia

Greece's famous garlicky white dip is sometimes made with bread as the thickening agent, sometimes with ground almond and sometimes potato. I love Janni's version using both bread and almond as it gives a lovely rich flavour. Any leftover will keep in the fridge for 3-4 days and is delicious slathered over any roast meat or with raw or cooked vegetables. Add more or less garlic, salt or lemon juice to suit your taste - we've been quite reserved with the garlic here as the lamb is already lovely and garlicky.

Serves 3-4 as a side dish

INGREDIENTS

- 125g firm white bread, crusts discarded
- 1 egg yolk (use the white to make soufflé)
- 1½ tablespoons strained lemon Juice
- 1 small clove garlic, crushed
- ½ teaspoon salt flakes, crushed
- 50g almond meal
- ½ cup extra virgin olive oil
- 100ml cold water, more or less



METHOD

1. Dice bread and soak in cold water then squeeze to remove as much liquid as possible. Set aside.
2. Blitz egg yolk, lemon juice, garlic and salt with a stick blender or in a small food processor.
3. With the motor running, blend in almond meal then oil, then bread.
4. Slowly add enough water to give the consistency of mayonnaise, you might not need it all.

Skordalia tends to thicken over time, so if it's been refrigerated you may need to stir in a little more cold water to bring it back to the right consistency.