**Muhammra Dip**

**Ingredients:**

**3 red capsicums**

**50 grams breadcrumbs**

**50 grams pepitas**

**2 tablespoons olive oil**

**1 tablespoon pomegranate molasses**

**1 small garlic clove, peeled and chopped**

**¼ teaspoon fresh chilli chopped**

**½ tablespoon fresh lemon juice**

**1 ½ teaspoon cumin**

**½ teaspoon salt**

**Method:**

**Heat oven to 200 degrees. Place capsicums on a tray lined with baking paper. Roast for 30 minutes, turning occasionally.**

**Put the capsicums in a bowl and cover with cling wrap.**

**When the capsicums have cooled, peel and discard the seeds.**

**Pat the capsicums dry and then place in a food processor. Add the breadcumbs, lemon juice, olive oil, molasses, cumin, chilli, and garlic. Blitz in the food processor. Add the pepitas and the salt, and blitz again.**

**Put the dip into serving bowls, and drizzle with a little olive oil.**