Fresh mint, pea and chilli dip

with freshly made crackers

**INGREDIENTS**

Mint freshly harvested from our garden

400g peas

1 small red chilli from our garden

1 Lemon

1 tsp cumin powder

100g of natural yogurt

**METHOD**

Wash fresh ingredients.

Remove mint from stalks, place stalks in the bin.

Juice the lemon.

Cut the chillie in ½, remove the seeds and roughly chop. *WASH YOUR HANDS as soon as you have cut the chillie.*

Place all ingredients **EXCEPT** the cream, in food processor, whizz until combined.

Add the cream, combine using a spoon.

Place into serving bowls.