



Ingredients

- 2 bagels, thinly sliced crossways
- 60ml (1/4 cup) olive oil
- 400g can cannellini beans, rinsed, drained
- 170g jar marinated artichokes, drained
- 2 green shallots, ends trimmed, coarsely chopped
- Salt & freshly ground black pepper
- Dolcecos Leaves

Artichoke and Cannellini Bean dip

Method

Preheat oven to 180°C. Place bagel slices, in a single layer, on 2 baking trays. Drizzle evenly with 1 tbs of the oil. Bake in oven, swapping trays halfway through cooking, for 8 minutes or until golden brown and crisp. Remove from oven. Meanwhile, place the cannellini beans, artichokes, shallot and 1 tbs of remaining oil in the bowl of a food processor and process until almost smooth. Taste and season with salt and pepper. Transfer to a bowl and drizzle with the remaining oil. Serve with Dolcecos leaves and crisps.