

FOLDED HILLS

WINERY · RANCH · FARMSTEAD

SPRING VEGGIE PLATTER WITH BAGNA

CAUDA DIP

Recipe by Megan Dilley

Ingredients:

- 8 garlic cloves, minced
- 10 anchovy filets
- 1 cup olive oil
- 1 cup crème fraîche, plain yogurt, or labneh
- 1 lemon, zested and juiced
- Kosher salt & black pepper
- 2 cups snap peas
- 2 small beets, peeled and thinly sliced
- 1 bunch carrots, sliced into medallions
- 1 bunch radishes, left whole with a bit of green top attached
- ½ medium cabbage, quartered, leaves separated
- 1 large fennel bulb, sliced ½ inch thick

Directions:

Step 1: Start with the dip! Mince garlic and anchovies into a rough paste. Heat olive oil in a small saucepan over medium heat, adding the garlic and anchovies, swirling frequently to avoid browning, until anchovies have dissolved, about 2 minutes. Remove from heat. Put crème fraîche, plain yogurt, or labneh, lemon zest and lemon juice into a small bowl, adding oil mixture, whisking until well mixed. Cover and place in the fridge to chill for 30 minutes.

Step 2: Prepare the vegetable platter: lightly salt vegetables and arrange on a platter. Remove dip from fridge and serve.

Serving Suggestion:

Any fresh vegetables you have on hand will work great with this dip. Serve with hard-cooked eggs, charcuterie, and fresh bread to take the platter from appetizer to meal.

Pair with GSM

Point phone camera at QR Code for more info.



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