Carrot-lemon dip



Ingredients

330 g

- 300 g carrot
- 100 ml sunflower oil
- 30 g Bresc Parrillada aio e lemone
- ½ lemon
- salt and pepper

Preparation method

Peel the carrots and cook them until tender. Allow the carrots to cool thoroughly and puree them in a blender with the oil and the juice of half a lemon. Add the Parrillada aio e limone and season with salt and pepper. Add a little extra oil if necessary.

Used bresc products



Bresc Parrillada Aio e Lemone 450g

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