





BAT CRACKERS WITH ROASTED BEETROOT AND APPLE DIP

Preparation time: 5 minutes

Cooking time: 20 minutes

Makes: 48

Difficulty: ★

6 small tortillas
2 Tbsp extra virgin olive oil
1 tsp Cajun seasoning
1 tsp fine salt
1 Granny Smith apple
½ cup roasted beetroot
1 clove garlic, minced
¼ cup aioli

1 Preheat oven to 160°C. Use a bat-shaped cutter on the tortillas, then arrange the shapes on a lined oven tray. Mix the oil, seasoning and salt, brush onto the bats, then bake for 15-18 minutes, until crisp. Cool on a wire rack.

2 Grate the apple coarsely and squeeze out the excess liquid. Put in a food processor with the beetroot, garlic and aioli and puree until smooth. Serve with the crackers.