

APERITIF DIP WITH CARAMELISED ONIONS AND BLACKCURRANT LIQUEUR

INGRÉDIENTS

Onion	**1 cl**
Chives	**3**
Greek yoghurt	**1 cl**
Mayonnaise	**1**
Gherkin	**5 cl**
Garlic clove	**1**
Salt	
Pepper	

PRÉPARATION

1. Cut your onion into small cubes and place them without fat, covered, on a low heat. Keep an eye on the cooking. If it starts to stick, add 1 tablespoon of water. At the end of the cooking time (after 15 to 20 minutes), add the crème de cassis and leave to caramelise.
2. While the onions are cooking, chop your spring onions or chives and the gherkins. Then squeeze the garlic.
3. In a bowl, add all the ingredients and mix. Taste and season to taste.
4. The dip is ready! This light sauce is perfect with tortillas, breadsticks or raw vegetables. Carrots, cauliflower or mushrooms are perfect for this recipe.

L'abus d'alcool est dangereux pour la santé, à consommer avec modération.