



APERITIF DIP WITH CAMELISED ONIONS AND BLACKCURRANT LIQUEUR

Ingrédients

- Onion - 1
- Chives - 3 sprigs
- Greek yoghurt - 1
- Mayonnaise - 1 teaspoon
- Gherkin - 5
- Garlic clove - 1/2
- Salt
- Pepper

Préparation

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 caramelize.

While the onions are cooking, chop your spring onions or chives and the gherkins. Then squeeze the garlic.

In a bowl, add all the ingredients and mix. Taste and season to taste.

The dip is ready! This light sauce is perfect with tortillas, breadsticks or raw vegetables. Carrots, cauliflower or mushrooms are perfect for this recipe.

To spice up your aperitifs, we suggest a recipe for Dip with caramelised onions and **Crème de Cassis**. A light and easy sauce recipe to accompany the aperitif. The crème de Cassis caramelises the onion while adding colour and flavour. As for the sweet and sour side, it is balanced by the slightly vinegary but above all crunchy gherkins, while the freshness is provided by the yoghurt and chives. Finally, for a slightly spicier note, garlic is the perfect ingredient to complete this recipe! If you are looking for an original recipe that is a change from the traditional Tzatziki or Houmous, this recipe is for you!