

# Warm Warrigal Greens Dip

**Season:** Cool weather

**Serves:** 40 tastes

**Fresh from the garden:** Warrigal Greens, parsley, salt bush, native basil.

## Equipment:

2 glass baking dishes  
Chopping board  
Large mixing bowl  
Large Cook's knife  
Spatula  
Measuring cups and spoons  
Garlic crusher  
Grater

## Ingredients:

Olive oil  
300g cooked and frozen school grown  
Warrigal Greens, defrosted  
250g cream cheese, softened  
300ml sour cream  
2 cloves garlic, crushed  
1/2 cup grated Parmesan cheese  
3/4 cup grated Cheddar cheese  
1 teaspoon ground salt bush  
1 teaspoon ground bush basil  
Salt and pepper  
3/4 cup grated Mozzarella cheese  
1 tablespoon chopped parsley

## What to do:

1. Preheat two ovens to 180°C, eco fan setting. Wipe two baking dishes with olive oil.
2. Squeeze out Warrigal Greens to remove excess liquid and chop finely with a large Cook's knife.
3. Place the following ingredients in a large bowl: cream cheese, sour cream, Warrigal Greens, crushed garlic, Parmesan and Cheddar cheeses, salt bush, bush basil and salt and pepper. Mix thoroughly.
4. Share between the baking dishes. Top with Mozzarella cheese.
5. Bake for 15-20 minutes or until the dip is hot and the cheese is melted. Switch to grill setting if necessary to brown the cheese. Sprinkle with parsley and serve.
6. While the dip is cooking, cut the loaf into thin slices. Brush with olive oil and place on the tray and bake for about 6 minutes, until crisp and golden, turning after a few minutes to ensure even cooking.