

Spicy Greek Yogurt Dip

Ingredients:

1. 360g Epigamia Natural Greek Yogurt
2. 5 Kashmiri mirch
3. 1 tsp ginger-garlic paste
4. 1 tsp vegetable oil
5. 2 tsp red chilli powder
6. 1/2 tsp salt
7. 1/2 tsp black pepper
8. 1/2 tsp Castor sugar

Preparation:

1. Bring some water to boil in a pot and soak the Kashmiri mirch in it for a few minutes till its rehydrated and tender
2. Make a smooth paste of the Kashmiri mirch, ginger-garlic paste and vegetable oil in a grinder
3. In a bowl add the Epigamia Natural Greek Yogurt, chilli paste, red chilli powder, salt, black pepper and sugar, mix well
4. Chill in a fridge for some time and serve with crackers, vegetable sticks or as spread on toast