

## **Pesto Greek Yogurt Dip**

### Ingredients:

1. 360g Epigamia Natural Greek Yogurt
2. 15 fresh basil leaves
3. 6 garlic cloves
4. 2 tbsp olive oil
5. 1 tbsp Parmesan cheese (grated)
6. 1 tbsp Pine nuts (roasted)
7. 1 tsp red chilli powder
8. 1 tsp salt
9. 2 tsp black pepper powder

### Preparation:

1. Heat a dry pan and then roast the pine nuts in it till they're brown and set them aside
2. Roughly chop the basil leaves and then put them in a grinder with garlic, olive oil, Parmesan cheese and roasted pine nuts
3. Grind it into a semi-smooth pesto and set aside
4. In a bowl, add the Epigamia Greek yogurt, pesto, red chilli powder, salt and black pepper, mix well
5. Chill it in the fridge for some time and then serve with crackers, vegetable sticks or as spread on a toast.