

# **Curried date dip with barbecued vegetables**

Total time 55 mins 25 mins preparation time 15 mins additional time 15 mins cooking time

# **INGREDIENTS**

#### 4 portion(s)

1	aubergine, thickly sliced
2	courgettes, thickly sliced
2	fennel, cut into wedges
2	red peppers, thickly
	sliced
3	baby carrots, halved
	lengthways

#### For the dip:

3 tbsp

For the dip:	
<b>100</b> g	dried dates, reserve 2-3
	for garnish
50 ml	water
300 g	cream cheese
1	lemon (juice and zest)
1 tsp	Kikkoman Naturally
	Brewed Soy Sauce
2	of curry powder

rapeseed oil

Kikkoman Naturally Brewed Soy Sauce

# **PREPARATION**

## Step 1

To make the dip, remove the core from the dates if necessary and roughly chop and place in a bowl with water. Soak for about 15 minutes.

## Step 2

Pour water off dates and mix with cream cheese, lemon juice and zest and 1 teaspoon Kikkoman soy sauce. Season to taste with curry powder. Cut the remaining dates into slices.

#### Step 3

Pour the date curry dip into a bowl, garnish with the sliced dates.

#### Step 4

Toss the prepared vegetables with rapeseed oil and 3 tablespoons Kikkoman soy sauce and grill or barbecue until tender but with a bit of bite.

## Step 5

Serve the grilled vegetables with the dip.