

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:

- 100 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
- 3** rapeseed oil
- 3 tbsp** 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.