Savoury Muffins with Roasted Courgette Dip

czas przygotowania: 35 min

poziom trudności: średni



Fluffy Italian-style savoury muffins with salami, olives and mozzarella, served with a creamy, aromatic roasted courgette dip.

Składniki

For the savoury muffins:

- Gellwe Savoury Muffin Mix – Italian Flavours – 1 pack
- Eggs – 2
- Milk – 150 ml
- Oil – 100 ml
- Salami – 40 g
- Olives – 20 g
- Mozzarella – 30 g

For the roasted courgette dip:

- Courgettes – 2
- Olive oil – as needed
- Garlic – 4 cloves
- Fresh basil – 1 handful
- Fresh mint – a few leaves
- Tahini – 2 tbsp
- Lemon or lime juice – 2 tbsp
- Salt – to taste
- Feta cheese – a small amount

Sposób przygotowania