Ingredients

250g artichoke hearts, (approx. 3 artichokes)
1 clove garlic, roughly chopped,
2 tablespoons light sour cream,
100g Philadelphia cream cheese,
2 tablespoons lemon juice,
2 tablespoons parsley, roughly chopped,
2 tablespoons extra virgin olive oil,
Salt & cracked pepper to taste,

Method

- 1. Put artichoke hearts, garlic, sour cream, cream cheese and lemon juice in a blender. Blend until smooth.
- 2. Add salt, cracked pepper, oil and parsley and blend further only until mixed well.
- 3. Serve with crackers or crusty bread.



Note: If possible, this dip is best made a day before serving, as the flavours have time to fuse.