

# Garth McColgan Recipe

Snacks  
for

4

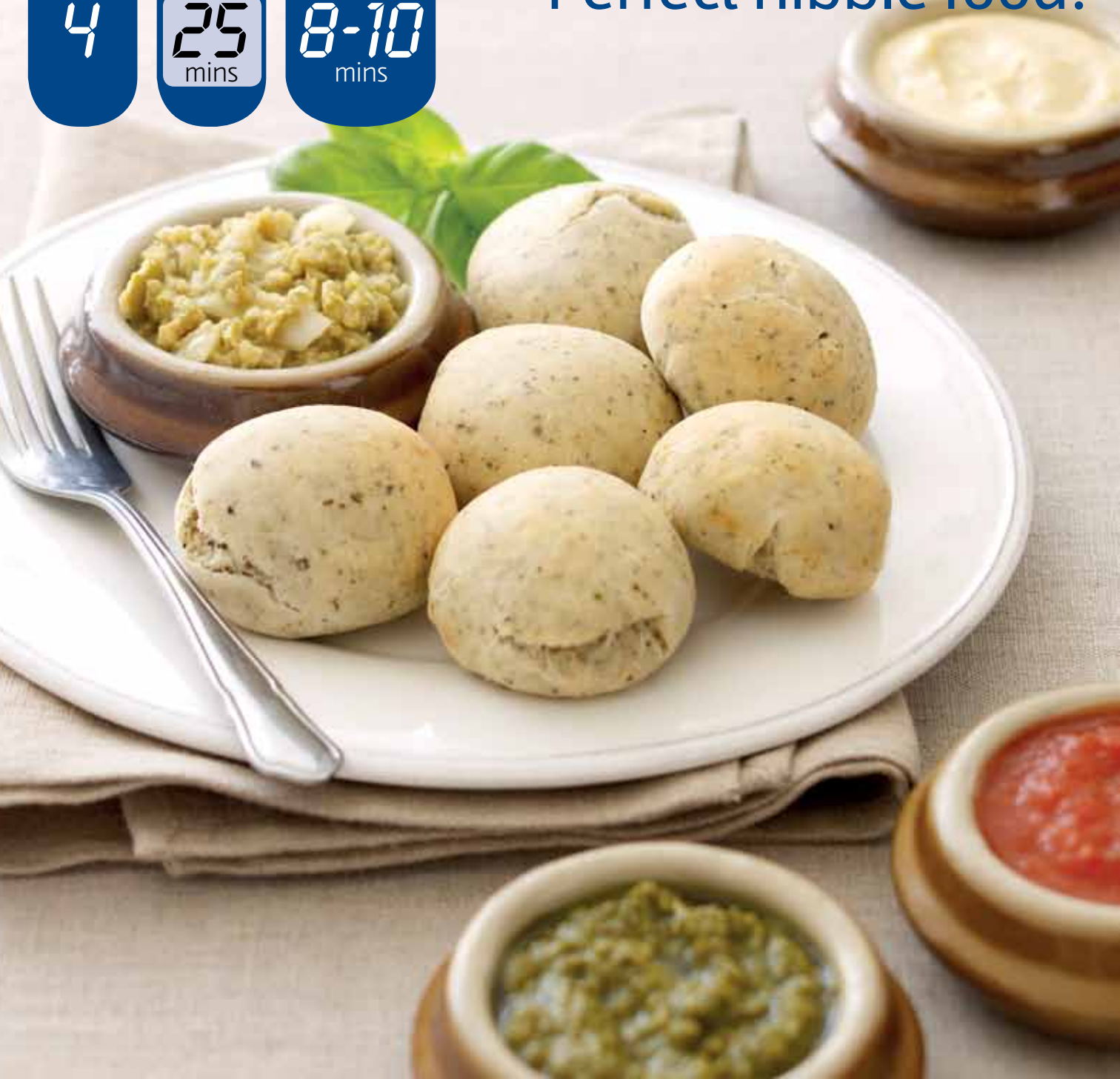
Prep  
Time

25  
mins

Cook  
Time

8-10  
mins

## Perfect nibble food!



*Garth McColgan*

**Homemade Herby & Plain Dough Balls with 4 Dips**

<b>Ingredients</b>	1/2 White Onion, finely chopped
<b>For the Dough</b>	1 clove Garlic, very finely chopped
375g Self-Raising Flour	1/2 Lemon, juiced
1 tsp Sea Salt	1/2 tsp freshly ground Black Pepper
1 tsp Sugar	
1 tsp White Pepper	
3 tbsp Herbs de Provence	
5 tbsp Extra Virgin Olive Oil	
210ml warm Water	
50g Italian Style Grated Cheese	
	<b>Dips</b>
	1 tub Houmous
	1 jar Green Pesto
	1 jar Specially Selected Spicy Tomato and Pepper Pasta Sauce
<b>For the Olive Paste</b>	
1 jar Pitted Green Olives, rinsed	

**Method**

**For the Dough**

- Put the flour, sea salt, sugar and white pepper into a bowl and mix.
- Transfer half the flour mix into a separate bowl and add the herbs, half the olive oil and half the water. Mix gently until it forms a ball of dough.
- Put the other half of the olive oil and water into the non-herby flour mix and mix gently until it forms a ball.
- Cover both dough mixtures with cling film and leave to rest for 20 minutes.

**For the Olive Paste**

- Rinse the olives in cold water.
- Pop into a blender with the onion, garlic, pepper and lemon juice and blend until smooth. It will not become fully smooth. No problem, a bit of texture is nice.

**To cook**

- Divide each dough ball into six evenly sized pieces and either roll them into a ball shape or, if you are using cheese, make a disc shape, pop some cheese in the centre and draw up the edges, pinching them together to ensure the cheese stays in the centre.
- Bake in a pre-heated oven at 220°C for 8-10 minutes.
- Serve hot with the olive paste and the other three shop-bought dips as a snack or with drinks before dinner. Kids love them.



*Garth McColgan*



**Italian Style Grated Cheese**

**Pitted Green Olives**

**Houmous**

**Specially Selected Spicy Tomato and Pepper Pasta Sauce**

**Extra Virgin Olive Oil**

**Green Pesto**

**Herbs de Provence**

**Lemons**

**Sugar**

**Self-Raising Flour**

**Garlic**

**Granulated Sugar**

**Self-Raising Flour**

**White Onions**

**Sea Salt\*\*  
White Pepper\*\*  
Freshly Ground Black Pepper\*\***

\*Fresh produce prices can vary. Offers available for a limited time only, subject to availability.  
\*\*Store cupboard items