

Dipping Pizza - Developed by Just Friends Media

Ingredients:

1/3 cup Culinary Tours Italian Extra Virgin Olive Oil, plus more for drizzling

1 can (15 oz.) Cannellini beans drained and rinsed

2 tablespoons lemon juice

2 garlic cloves

Salt and pepper

1-2 flatbreads for dipping: Culinary Tours Flatbread Pizza Modena Style and/or Culinary Tours Flatbread Pizza Sicilian Style

Directions:

Put the beans, garlic, lemon juice, olive oil, salt and pepper in a food processor. Pulse until you get the desired consistency. Slightly chunky or puree for smooth. Place in a bowl and garnish with more oil. Set aside.

Bake the flatbread according to package directions. Cut flatbreads into squares and dip into the white bean puree.