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Pine Nut and White Bean Dip

BY JANICE TIEFENBACH BON APPÉTIT DECEMBER 2019



Toasting the pine nuts until they're properly golden brown to the center and not just on the surface is key in coaxing out maximum flavor. That said, pine nuts are expensive and can burn, so keep a close eye on them as they cook.

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YIELD: Makes about 1 cup

INGREDIENTS

- ¼ cup pine nuts
- ¼ cup grapeseed or vegetable oil
- 1 garlic clove
- 1 (15-oz.) can cannellini (white kidney) beans, rinsed
- 1½ tsp. kosher salt
- ¼ tsp. freshly ground black pepper

PREPARATION

Set a mesh sieve over a small bowl. Heat a small saucepan over medium-low. Combine nuts and oil in pan and cook, swirling often, until nuts are golden brown, about 5 minutes (cut 1 in half to check doneness in the center). Scrape into sieve and let drain. Transfer nuts to paper towels to drain further. Finely grate garlic into oil.

Blend beans, salt, pepper, three-fourths of nuts, and ½ cup water in a blender until very smooth. With motor running, gradually stream in garlic oil; blend until combined.

Transfer dip to a small bowl and spoon remaining nuts over.

Do Ahead: Dip can be made 2 days ahead. Cover and chill. Let come to room temperature before serving.