Roast Carrot Hommus

Ingredients
4-5 large carrots
1 tsp cumin
1Tbsp coriander
drizzle honey
2 can chick peas, drained
1 garlic clove, peeled
1/4 cup lemon juice
1/4 cup olive oil
salt
pepper

Method
Preheat oven to 200C.
Cut up carrots into smallish pieces (1cm x 2cm).
Mix carrots with a drizzle of honey, olive oil, cumin and coriander.
Place on in oven and cook around half an hour until soft and cooked.
In food processor, process all ingredients - add water if too thick - until a nice consistency.
Eat with flatbreads or vegetable sticks