Lemon thyme and garlic dip

- 5 tbls mayonnaise
- 5 tbls crème fraiche
- 2 large garlic cloves
- 1 tsp french mustard
- 2 tsp of lemon thyme leaves, chopped
- Salt and black pepper

Crush the garlic cloves to a paste in a pestle and mortar with ¼ tsp salt.

Spoon the mayonnaise and crème fraiche into a bowl and mix in the garlic paste, mustard and lemon thyme leaves. Season with black pepper and more salt if desired.

Serve decorated with golden lemon thyme leaves.

Any left over dip will keep in the fridge to be used as a topping for baked potatoes or a sauce with kebabs.