



Greek Salad Whipped Feta Dip



Versatile whipped feta and vegetable dip. Can be served as a dip, slathered on toasts and sandwiches, served with cheese platters, used on burgers and so much more.....

The recipe uses three product from The Deli Coffee Co. range:

- The Deli Coffee Co. Smokey Garlic Salt
- Babylonstoren Kalamata Olives with Herbs
- Babylonstoren Olive Oil

Smokey Whipped Feta

225gr Feta cheese

3/4 Cup Greek Yoghurt

The Deli Coffee Co. Smokey Garlic Salt

15ml Babylonstoren Olive Oil

Steps

In a food processor bowl or blender jar, or using a tall and narrow vessel suitable for an immersion blender, combine feta and Greek yogurt. Blend or process until very smooth, scraping down sides as necessary. Add olive oil and blend until incorporated. Flavour with The Deli Coffee Co. Smokey Garlic Salt from a grinder.

Greek Salad Dip

Smokey Whipped Feta

250gr Cocktail tomatoes cut in quarters

1 x Cucumber, peeled and grated

Babylonstoren Kalamata Olives with Herbs, pitted and chopped

1 Red Onion, finely chopped

15ml Babylonstoren Olive Oil

Steps

Put the grated cucumber in a muslin cloth and squeeze out all the fluids. Mix the smokey whipped feta, tomatoes, cucumber, olives and red onions together. Serve in a dip bowl and drizzle with olive oil.

Serve as a mouth watering dip or spread...