



Versatile whipped feta cheese can be served as a dip, slathered on toasts and sandwiches, dolloped into soups, used on burgers and so much more.....

This spread/dip can be made up to 5 days in advance and refrigerated in an airtight container. It will thicken up after refrigeration; whip in additional Greek yogurt to loosen if necessary.

Feta is crumbly, so even after lots of blending and processing, it's likely your spread will have a grainy texture. You can leave it like that, or you can pass it through a fine-mesh strainer to work out most of those tiny feta bits and improve the texture.

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

- The Deli Coffee Co. Smokey Garlic Salt

Serves 4

Smokey Whipped Feta



225gr Feta cheese

3/4 Cup Greek Yoghurt

The Deli Coffee Co. Smokey Garlic Salt

15ml 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.