

Whipped Feta & Honey Dip

Ingredients

The Naked Food Co. Aussie Feta 100g

Philadelphia Original Cream Cheese 100g (room temperature)

Cobram Estate Extra Virgin Olive Oil, 1 tbsp

Minced fresh garlic, ½ tsp

Fresh basil, ½ tsp

Wescobee pure Australian honey, 1/3 cup

Chopped pistachios, 1 tbsp

Finely chopped chives, 1 tsp

G-Fresh black pepper, ½ tsp

Method

Step 1

Combine feta, cream cheese & olive oil in a food processor until cheese are well combined and smooth. Add in the basil and garlic, mixing well.

Step 2

Scoop cheese out of the food processor onto a small plate or in a shallow bowl. Use a large spoon to create a well in the centre of the cheese. Fill the well with honey. Garnish the sides of the well with the chives, pistachios & black pepper.

Step 3

Serve immediately with warm pieces of pita bread or crispy, wholegrain crackers.



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Pic for illustration purposes only. Recipe may vary in appearance to pic.