



Creamy whipped feta with garlic and herbs – A spring delight

Spring is a time of renewal and fresh flavours, and what better way to celebrate the season than with a delicious and easy to make spread? This delightful recipe combines the creaminess of feta with aromatic flavours of garlic and fresh herbs (from your backyard).

An easy dip that is star of every date night or a life saver every time you need something fast and fabulous for a family picnic. It's perfect for spreading on freshly baked [Sourdough bread](#) or using as a dip for your spring charcuterie board. It is super quick and easy to whip up and requires just a handful of ingredients.



• Ingredients

- 200g feta, roughly cut into cubes
- 50g cream cheese
- 1 clove garlic, chopped
- 2 tbsp fresh basil leaves
- 2 tbsp fresh oregano leaves
- 2 tbsp chopped chives
- Zest and juice of 1 lemon
- ¼ cup olive oil and extra for serving

Salt and pepper

Fresh herbs, for garnish

3 black olives, for garnish

- **Method**

Place the feta and cream cheese in the bowl of a food processor. Pulse until just combined. Add garlic to the mixture and pulse again.

Add the remaining ingredients and process until well combined. Check for seasoning.

Spoon onto a serving plate and drizzle with a little extra olive oil. Garnish with herbs and olives.



- **Tips and Suggestions –**

- The recipe takes about 15 minutes of preparation to complete and serves 6-8 portions.
- This spread can be prepared in advance, making it perfect for entertaining or snacking during the week. Simply store it in an airtight container in the refrigerator, and it will stay fresh for up to 1 week.



Now that you have a tasty tip ready, serve this with freshly baked bread, such as a crusty baguette (Insert recipe) or warm pita. The combination of the fluffy spread and the crispy bread is sure to tantalize your taste buds. You can also use it as a dip for fresh vegetables like carrot sticks and cucumber slices. It makes a great centerpiece for a charcuterie board with a variety of crackers, meats and fruits paired perfectly with wine for when you are hosting your friends and family. Try our delicious [prosciutto wrapped figs](#) to complete your board.