FRESH & COOL

Whipped Feta with Herbs and Warm Flatbread

PREP	COOK	SERVES
10 min	5 min	4 to 6 to share

Vegetarian

Cloud-soft whipped feta with lemon, herbs and olive oil, scooped up with warm flatbread and crisp cucumber.

Ingredients

For the whipped feta

- 250 g feta, crumbled
- 150 g Greek yoghurt
- 2 tbsp olive oil, plus extra to finish
- 1 tbsp lemon juice
- 1 small garlic clove
- Black pepper

To finish

- 2 tbsp chopped dill and mint
- 1 tbsp honey
- A pinch of chilli flakes

To serve

- 4 flatbreads
- 1 cucumber, cut in sticks
- 200 g cherry tomatoes

Method

1. Put the feta, yoghurt, oil, lemon juice, garlic and plenty of pepper in a blender or food processor.

2. Blend for 2 to 3 minutes, scraping down the sides, until completely smooth and fluffy.
3. Spoon into a shallow bowl and swirl the top with the back of a spoon.
4. Drizzle with olive oil and honey, then scatter over the herbs and chilli flakes.
5. Warm the flatbreads in a dry pan or in the oven and cut them into strips.
6. Serve the whipped feta with the warm bread, cucumber and tomatoes.

Cook's tip

Feta is salty already, so taste before adding any salt. A little extra yoghurt loosens the dip if it turns out too thick.