

# Whipped feta, fresh herb and lemon dip for crunchy vegetables

## Recipe for 12 Tapas

### Description

A fresh and individual twist on a classic tradition!

### Note

A recipe that can inspire your imagination, feel free to experiment with vegetables and dip choices.

### Ingredients

#### Vegetables

- 1 Unit(s) Carrot
- 4 Head(s) Cauliflower
- 4 Head(s) Broccoli
- 0.50 Unit(s) Yellow pepper
- 0.25 Unit(s) Cucumber
- 2 Unit(s) Cherry tomatoes
- 1 Stick(s) Celery
  
- Salt and pepper

#### Dip

- 300 Gr Feta cheese
- 5 Sprig(s) Chives
- 0.50 Unit(s) Lemon
- 75 Ml 35% whipping cream
  
- Salt and pepper

### Preparation

- Preparation time **30 mins**

#### Preparation

Peel the carrots, clean the cucumber, clean the cauliflower and broccoli, remove the seeds from the pepper. Clean the celery branch.

Cut the cherry tomatoes in 2 lengthwise.

Finely slice the chives.

#### Vegetables

Cut the carrots, cucumbers, celery and half the red pepper into nice sticks.

#### Feta dip

In a mixing bowl, break the feta into small pieces with your hands. Energetically whisk the cream until you reach a nice rich and thick texture.

Season to taste with salt and pepper.

Add the chives and some lemon zest.

#### Plating

In the bottom of a glass, jar or individual sized serving dish of your choice, neatly place the feta dip. Gently place the vegetables on top, 2 sticks of carrots and cucumbers, one celery, one pepper, a head of broccoli, a head of cauliflower and a halved cherry tomato. You can decorate with a green fresh herb or young sprout.

**Bon appétit!**