

Creamy Whipped Feta Dip: Your New Favorite Appetizer

Creamy Whipped Feta Cheese Dip



TIME
10-15 min

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INGREDIENTS

8 ounces (about 1 cup) block feta cheese, crumbled
4 ounces cream cheese, softened
1/4 cup full-fat Greek yogurt or sour cream
2 tablespoons extra virgin olive oil, plus more for drizzling
1 clove garlic, minced (optional, but recommended)
1 tablespoon fresh lemon juice
Freshly ground black pepper to taste
Fresh herbs for garnish (such as chopped parsley, dill, or oregano)

DIRECTIONS

- 1. Prep : Ingredients:** Ensure your cream cheese is softened. Crumble the block feta cheese into smaller pieces.
- 2. Combine in : Food Processor:** In the bowl of a food processor, combine the crumbled feta cheese, softened cream cheese, Greek yogurt (or sour cream), 2 tablespoons of extra virgin olive oil, minced garlic (if using), and fresh lemon juice.
- 3. Whip : Until Smooth:** Process on high speed for 3-5 minutes, scraping down the sides occasionally, until the mixture is completely smooth, light, and airy. It should resemble a fluffy frosting.
- 4. Taste and : Season:** Taste the whipped feta and season with freshly ground black pepper. Add more lemon juice or a tiny pinch of salt if needed, keeping in mind feta is naturally salty.
- 5. Serve:** Transfer the whipped feta to a serving bowl. Drizzle generously with more extra virgin olive oil and garnish with fresh herbs.

SWAPS & NOTES

Feta Cheese: Using a block of good quality feta packed in brine will give you the best flavor and texture.

Pre-crumbled feta can sometimes be drier and less flavorful.

If your feta is very salty, you might want to soak it in a little cold water for 10-15 minutes, then drain and pat dry, before whipping.

Cream Cheese: Make sure your cream cheese is softened to ensure a smooth, lump-free dip.

TIPS FOR SUCCESS

Soften Cream Cheese: This is critical for a smooth, lump-free dip.

Whip Long Enough: Don't be afraid to let your food processor run for a few minutes.

The longer you whip (within reason), the lighter and creamier the dip will become.

Adjust Consistency: If the dip seems too thick, add another tablespoon of olive oil or Greek yogurt/sour cream until it reaches your desired creamy consistency.

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Original recipe: <https://chefmaniac.com/creamy-whipped-feta-dip-your-new-favorite-appetizer/>