

*Creamy, rich and tangy*

## Whipped Feta Dip

Story by MICHELLE LOCKE

**T**HE TRADITIONAL GREEK DIP htipiti (pronounced h'tee-pee-tee) is, at heart, a simple blend of feta, red pepper flakes and olive oil. Some recipes add fresh herbs and roasted red pepper. But however the dip is seasoned, the goal is a light texture and bright, clean flavors.

For our take, we mixed feta with cream cheese to ensure a smooth body. Peppadews added extra tang. Use this salty dip for crudite, warm crusty bread or seeded crackers.

### Whipped Feta Dip

*Start to finish: 15 minutes  
Makes about 1½ cups*

**P**ROCESSING the feta and cream cheese before adding the remaining ingredients was key to a whipped texture. Because the saltiness of feta



**Peppadews** punch up our feta dip.

can vary widely, we found it helpful to briefly soak the cheese in water. We liked garnishing with extra mint, olive oil and pepper flakes. The dip can be refrigerated for a week.

**Don't use pre-crumbled feta;** it can be dry and chalky. Look for block feta packed in brine, ideally made with sheep's or goat's milk.

—ELIZABETH GERMAIN

8 ounces feta cheese  
2 tablespoons lemon juice  
1 garlic clove, peeled and smashed  
3 ounces cream cheese, room temperature  
½ cup extra-virgin olive oil  
½ teaspoon smoked paprika  
½ teaspoon red pepper flakes  
¼ teaspoon ground black pepper  
2 tablespoons chopped fresh mint, plus more to garnish  
2 tablespoons chopped mild Peppadew peppers

▪ **In a medium bowl**, cover the feta with water. In a small bowl, toss the lemon juice and garlic. Let both sit for 10 minutes. Drain the feta, pat dry and crumble. Discard the garlic.

▪ **In a food processor**, process both cheeses until smooth, about 30 seconds. Add the oil, lemon juice, paprika, pepper flakes and black pepper, then process until well mixed, about 30 seconds. Scrape the bowl, add the mint and Peppadews, then pulse until combined.

▪ **Taste and season** with pepper flakes and black pepper. Refrigerate at least 30 minutes. Garnish with mint. ♦