



## CHEF JACQUIE'S RECIPE

### Easy Whipped Cheese Dip Trio



Whip up three irresistible cheese dips with ease! Just one cheese, simple ingredients, and you're set to impress while sharing with friends and family. Whether drizzled with olive oil or not, they're sure to please. Grab what you need at your local market and let's get dipping!

#### 1- Sweet Whipped Lemon and Honey Cheese Dip

- 1 teaspoon Greek yogurt
- Zest of 2 lemons (fold in some and reserve some to sprinkle on top)
- ½ teaspoon salt

Garnish: Honey to drizzle

#### 2- Savory Whipped Citrus Cheese Dip

- 1 teaspoon Greek yogurt
- Blood Orange - zest of 1 (reserve to sprinkle on top)
- 1 teaspoon salt
- 1/4 teaspoon white pepper

Garnish: Drizzle of Sicilian EVOO

#### 3- Whipped Kalamata Olive and Pine Nut Cheese Dip

- 1 teaspoon Greek yogurt
- ¼ teaspoon of chili pepper flakes
- ½ cup Toasted pine nuts (reserve to sprinkle on top)
- 1/8 teaspoon Sicilian dried oregano
- 1 teaspoon Italian parsley
- 1 tablespoon chopped Kalamata Olives

Garnish: Drizzle Greek olive oil

### Directions

1. **Separate** 1 pack of Anthotyro cheese into thirds by placing in three separate bowls (6 ounces each) and whip each in a food processor until smooth.
2. **Follow** inclusions for each dip recipe; one, two, and three. Fold in matching listed ingredients for example: citrus zest, salt, white pepper, oregano and chili flakes.
3. **Garnish each Dip:** Sweet Dip with honey, Savory Citrus Dip with zest, and the Kalamata Dip with EVOO and toasted pine nuts.
4. **Accompany** with chips and vegetables and see my notes below.

### Notes

- Anthotyro cheese can be substituted for 15 ounces of ricotta cheese and 3 ounces of French feta that can be purchased at Claudio's Specialty Foods and fold in 1 teaspoon of yogurt in each to make creamy.
- Sweet whipped lemon and honey cheese dip can be paired with sweetened pita chips or regular.
- Savory whipped citrus cheese dip can be paired with your favorite flatbread crisps.
- Whipped kalamata olive and toasted pine nut cheese dip can be paired with olives and fresh vegetables. And try the seeded grain-free crackers.

