



Green Feta Dip

Season: All year round

From the garden:

greens eg: spinach, nasturium,
herbs eg: parsley, chives, thyme,
calendula flowers to garnish

Type: Side dish Difficulty: Easy

Serves: 8 adults as a side dish/ 20 tastes

Recipe source: Laura Cornelius

Equipment	Ingredients
Measuring Scales	500g feta, rinsed
Measuring spoons	500g greens, washed and dried
food processor	100g herbs, washed and dried
bowl for serving	1 cup olive oil
scraper/ silicone spatula	1 tsp freshly ground black pepper
	2 cloves garlic
	chilli (optional)

How to make it:

1. Put garlic, oil, black pepper, (chilli if using) greens and herbs in food processor and pulse until fine.
2. Crumble feta in your hands and add to food processor. Pulse briefly to blend through greens (i like to see bits of white in the green but you can make into a smooth dip if you like).
3. Taste test - do you need to add anything else?
4. Scrape into a bowl and drizzle with a little more olive oil and garnish with calendula petals.