

By Yvonne van Houtum

Pea dip with goat's cheese

Ingredients:

- 150 grams of peas (frozen)
- 75 grams of soft goat's cheese
- 75 grams of ricotta
- 1 lime
- Salt and pepper

Method:

Defrost the peas. Crush them and mix well with the goat's cheese and the ricotta. Grate half a lime and mix in the zest along with the juice. Add pepper and salt to taste and mix well again.

Feta dip with lemon

Ingredients:

- 200g of feta cheese
- 1 tbsp of lemon zest
- 2 tbsps of lemon juice
- ½ clove of garlic
- 6 tbsps of olive oil
- A pinch of smoked paprika powder

Method:

Mix all the ingredients together and carefully purée with a hand blender. If you want the dip a bit smoother, add some extra olive oil.

A tip for spice lovers: fry some chilli flakes and sprinkle over over the feta dip.



Weihenstephaner Hefe Weizen

White & Wheat | 0.5%

Walhalla Minerva

White & Wheat | 4.4%