

# WHIPPED FETA WITH HERBS AND CRISPY PITA CHIPS

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## For the whipped feta

240gms good quality feta, drained and rinsed  
¾ cup Greek yogurt  
1 lemon zest  
2 tablespoon extra virgin olive oil, more as needed  
1 teaspoon Aleppo pepper, or red pepper flakes (to your taste)  
2 tablespoons chopped fresh mint  
2 tablespoons chopped fresh parsley

## For the seed topping:

1 teaspoon toasted sesame seeds  
¼ teaspoon chilli flakes  
¼ teaspoon lemon zest  
2 teaspoon extra virgin olive oil

## For the pita chips:

4 pita  
2 tsp sumac spice  
2 tsp zaatar  
1/2 tsp salt  
3tsbp olive oil

## Instructions

### For the whipped feta

**Step 1:** In the bowl of a large food processor fitted with a blade, combine the feta, Greek yogurt and lemon zest. Blend, and while the processor is running, drizzle olive oil through the top opening, until the feta is whipped to a smooth mixture.

**Step 2:** Transfer the whipped feta to a serving plate. With the back of your spoon, smooth the top of the feta, making an indentation in the middle (or a “well”). Pour a bit of olive oil all over the feta, then top with your sesame spice topping.

### For the spice topping

**Step 1:** Warm a frying pan over a medium heat, then add your sesame seeds, stir continuously, being careful not to let any burn, until the sesame seeds are fragrant and toasted.

**Step 2:** Transfer the sesame seeds to a bowl and add the other ingredients, stir to combine and set aside, and use to top your whipped feta.

### For the pita chips

**Step 1:** Warm your pita for 20 seconds in the microwave to help them loosen up, then slice in half through the pita. Now cut the pita into 12 or so chips (as you would a pizza)

**Step 2:** Add the olive oil, spices and salt to a bowl, stir to combine, then add the pita chips and gently toss them to coat with the seasoning, being careful not to break them.

**Step 3:** Place the pita chips in a single layer and bake in a hot oven, 220C on the middle wrack, turning once or twice, until golden and crunchy. Keep and eye on them as they can burn easily.

# THE COOKERY

by The Secret Jozi Chef