



# Marinated Olives with Whipped Feta

🕒 40–50 Min   

## Preparation

- 1 Pour the olive oil into a small saucepan or frying pan. Add the Kotányi Lemon Zest and Italian Seasoning Blend and heat gently over low heat for 2–3 minutes.
- 2 Remove from the heat and allow the oil to cool to room temperature. Place the olives in a bowl, pour over the cooled flavoured oil and mix well. Leave to marinate for at least 30 minutes or overnight in the refrigerator.
- 3 For the whipped feta, add the feta cheese, Greek yogurt, olive oil, garlic and lemon zest to a food processor or chopper. Blend for about 10 seconds, or until smooth and creamy.
- 4 Spread the whipped feta onto a serving platter, top with the marinated olives and serve with fresh bread.

## Ingredients 6 Portions

♦ = Kotányi Produkte

### For the Marinated Olives

300 g	Olives (pitted or unpitted)
100 ml	Olive oil
2 tsp	♦ Italian Herbs
1 tsp	♦ Lemon Peel, Chopped

### For the Whipped Feta

200 g	Feta cheese
75 g	Greek yogurt
1	Garlic clove
1 tsp	♦ Lemon Peel, Chopped
2 tbsp	Olive oil

