

Marinated Olives with Whipped Feta

40–50 Min

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

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.