



Whipped feta with blistered herbed tomatoes

250g double cream feta
125g cream cheese
2 tbsp plain yogurt
2 tbsp olive oil, divided
250g cherry tomatoes
¼ tsp salt
2 tbsp red wine vinegar
2 tbsp sliced fresh chives
1 tbsp minced fresh parsley
1 tbsp minced fresh dill
½ tsp freshly ground pepper

Sourdough toast or crackers for serving.

1. Add the feta, cream cheese and yogurt to a food processor fitted with the multi-purpose blade. Process until everything is smooth and creamy.
2. Heat a medium skillet over medium heat and add the olive oil. Once the oil is shimmering add the tomatoes and cook, stirring often, until they are blistered and beginning to split.
3. Add the red wine vinegar and salt and cook for another 30sec. until most of the vinegar has evaporated. Remove from the heat.
4. Scoop the feta mixture out on to a serving platter and tip the warm tomatoes over the top. Scatter chives, parsley, dill and ground pepper over the tomatoes. Serve immediately with sourdough toast or crackers.

Tip: The creamy feta can be made up to 3 days in advance.