



CLONAKILTY

ROASTED CHERRY TOMATO AND FETA DIP





Roasted Cherry Tomato and Feta Dip

Recipe by Chef Kevin Dundon

Ingredients

- 200g cherry tomatoes
- 3 garlic cloves, crushed
- 2 sprigs of rosemary
- 4 tbsp olive oil
- Salt and pepper
- 200g feta cheese, crumbled
- 5 tbsp Irish Yogurt Clonakilty Whole Milk Natural Live Yogurt
- 2 tbsp olive oil
- 1 tbsp honey
- 1 tbsp tahini paste
- 1 tsp lemon zest and juice
- 1 tsp smoked paprika
- 1 pinch chilli flakes
- Salt and pepper
- **To Serve**
- Crackers and fresh breads
- Fresh Basil leaves

Directions

- Preheat the wood oven or your oven to 200 °C
- Place the cherry tomatoes in an oven safe container and add the garlic, rosemary, olive oil, salt and pepper. Place in the oven for 20-25 minutes until roasted and "blistered"
- Remove from the oven and set aside to cool
- In the meantime, in a bowl, place the crumbled feta, tahini paste, smoked paprika, chilli flakes, salt and pepper, honey, olive oil and yogurt.
- With a hand blender or similar, blend until a smooth mixture is achieved. Add extra yogurt if needed to achieve a thick yet pourable texture. Check the seasoning and spoon in a platter
- Add the roasted cherry tomatoes, adding some of the cooking oils if desired for extra flavours. Sprinkle with basil leaves and serve with fresh breads and crackers



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- Keep leftovers covered in the fridge to enjoy within for a few days.