Tomato and feta cheese dip



Consejo del chef

Serve with toasts or crackers to spread the dip.

Raciones para 1

- ❏ **1** Tablespoon of olive oil
- ❏ **1** Piece of goat cheese
- ❏ **150 gr** Crumbled feta cheese
- ❏ **180 gr** Ricotta
- ❏ **1** Clove of garlic
- ❏ **1/4** Teaspoon of salt
- ❏ **2 gr** Fresh basil
- ❏ **120 gr** Cherry tomatoes
- ❏ **1** Teaspoon of lemon juice
- ❏ Toasts or crackers for serving

1. Brush an oven dish with olive oil and place the goat and feta cheese in crumbles inside. Add the ricotta, chopped garlic, salt, fresh basil, half of the tomatoes, and lemon juice.

2. Toss everything and spread evenly in the dish. Halve and place the rest of the cherry tomatoes on the dish, and bake at 190 °C for 30 minutes.

Chef's Notes

https://cookinglovers.teka.com/en/receta/dip-de-tomate-y-queso-al-horno/