



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/>

