

GREEN GODDESS DIP WITH YVC FRESH GOATS CHEESE

PREP: 15 MINS



INGREDIENTS

- 1 x 120g Yarra Valley Cheese Fresh Goats Cheese
- 1/2 cup sour cream
- 1/2 cup packed flat-leaf parsley leaves
- 2 tbsp snipped chives
- 1 tbsp tarragon leaves
- 2 tbsp extra virgin olive oil
- 2 tsp fresh lemon juice
- 2 tsp fresh lime juice
- 2 oil-packed anchovies (optional)
- Salt and fresh ground pepper
- 1 heaped tbsp of roasted chopped pistachios or almonds
- Assorted vegetables for dipping, such as sliced radishes, celery, carrot, cucumber, and steamed asparagus spears.

METHOD

1. In a blender, combine the parsley, chives, tarragon, and the olive oil to create a green, herby oil. Remove a tablespoon of the mixture and set aside.
2. Add the Yarra Valley Cheese Fresh Goats Cheese and sour cream, lemon juice, lime juice and anchovies (if desired) and puree until smooth. Season the dip with salt and pepper.
3. Drizzle with the green, herby oil and top with roasted nuts. Serve with the vegetables.



yarra valley cheese

The way cheese should be.