



## Harley Farms Goat Dairy

### Feta Whipped with Basil, Lemon & Pepper

**Difficulty:** Easy

**Prep Time:** 10 minutes

**Cook Time:** 5 minutes

**Yield:** 3 cups (8 to 10 servings)

*3 cups (about 12 ounces) crumbled Harley Farms Feta*

*3 scant tablespoons dried basil*

*1 heaping tablespoon cracked black peppercorns*

*2/3 cup extra-virgin olive oil, preferably Greek*

*6 tablespoons fresh lemon juice*

*1 teaspoon lemon zest, cut into very thin strips (julienne)*

Pulse together the feta, basil, and peppercorns in a food processor until combined. Add the olive oil and lemon juice, alternating between each and pulsing after each addition, until the mixture is dense but spreads easily.

Remove to a serving plate, garnish with lemon zest, and serve.



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