



BVCC feta and Jimmy's tapenade dip

250g BVCC feta at room temperature

½ 190g pkt of Jimmy's tapenade

Juice of ½ a lemon

1t finely chopped parsley

1t Dijon mustard

White anchovy fillets to taste, finely chopped

Method:

Allow feta to drain on chux cloth for 1 hour at room temperature.
Combine the feta and base tapenade in an electric mixer and beat together
until well combined.

Add lemon juice, chopped parsley and as much or as little anchovy as
preferred and mix thoroughly.

Served on warm bread or with grilled pita bread.

Compliments of the Chef, Scott
Salter's Restaurant, Angaston
<http://www.saltramwines.com.au/>