

# HEIRLOOM TOMATO & WHIPPED FETTA SALAD

SERVES: 4



## INGREDIENTS

### WHIPPED FETTA

- 1 tub fetta
- 1 tbsp olive oil + extra to drizzle
- Juice 1 lemon
- Splash water
- Salt, pepper

### SALAD

- Mixed tomatoes – cut into slices, wedges
- 1 red onion, sliced into rounds
- Pinch salt
- 1 tsp sumac
- 1 tbsp red wine vinegar
- 1/3 cup Kalamata olives
- 1/4 cup toasted pine nuts
- Handful basil leaves

## METHOD

1. Blend the whipped fetta ingredients to a smooth thick consistency. Set aside in the fridge until ready to serve.
2. In a small bowl, toss together the onions, salt, sumac and red wine vinegar. Let sit for 10 minutes.
3. Place tomatoes over a large platter, top with olives, pine nuts, sumac onions, whipped fetta and basil leaves. Season and drizzle with olive oil.



yarra valley cheese

The way cheese should be.