

Olive, Yoghurt & Pistachio Dip with Fresh Oregano & Green Chili

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Gather & Feast

I think a great dip needs a few key elements: something creamy, salty, crunchy, and briny - and always a generous drizzle of good-quality extra virgin olive oil. This Olive, Yoghurt and Pistachio Dip ticks all those boxes. It's incredibly moreish, but in a fresh, vibrant way - you'll be making this one on repeat. Serve this dip with fresh vegetables, warm focaccia, or crispy crackers for the perfect starter at your next gathering.

SERVES 6-8 | **TOTAL TIME** 15 minutes

INGREDIENTS

Yoghurt dip

- 250g cream cheese
- 250g thick unsweetened Greek yoghurt
- Zest of 1/2 a lemon
- 1 small clove garlic or 1/2 a large clove, finely grated or crushed
- Pinch of sea salt

Olive & pistachio topping

- 140g drained pitted green olives (I've used GAEA Organic Pitted Green Olives), roughly chopped
- Zest of 1/2 a lemon
- Small squeeze of lemon juice
- 1/2-1 fresh green chili, thinly sliced, added to your taste
- 2 tablespoons fresh oregano leaves
- 2 tablespoons extra virgin olive oil (I've used GAEA FRESH Extra Virgin Olive Oil)
- 1/3 cup shelled roasted salted pistachios, roughly chopped
- Extra virgin olive oil (I've used GAEA FRESH Extra Virgin Olive Oil), for drizzling



To serve

- Fresh bread, focaccia, or crackers and fresh chopped vegetables to serve

METHOD

Yoghurt dip

1. Add the cream cheese, yoghurt, lemon zest, garlic and salt to a food processor and blend until smooth (see notes on mixing by hand).

Olive & pistachio topping

1. In a small bowl add the roughly chopped olives, lemon zest, squeeze of lemon juice, thinly sliced green chili, fresh oregano leaves and extra virgin olive oil.
2. Stir to combine.

To assemble & serve

1. Dollop the yoghurt dip mixture onto the centre of a large flat serving bowl.
2. Using the back of a spoon spread it out to about an inch thickness over the plate.
3. Scoop the olive mixture over the top, add the chopped pistachios and add an extra drizzle of extra virgin olive oil.
4. Add some freshly cracked black pepper and serve with fresh bread or crackers and chopped vegetables.

NOTES

Mixing by Hand: If mixing by hand, ensure the cream cheese is at room temperature. Place it in a mixing bowl and beat vigorously with a wooden spoon or sturdy spatula until smooth. Gradually add the Greek yoghurt, a little at a time, mixing well between each addition to maintain a smooth consistency. Add the lemon zest, garlic, and a pinch of salt, then stir to combine. Continue with the recipe as directed.

Prep Ahead: The cream cheese mixture can be made up to two days in advance and stored in an airtight container in the fridge until ready to use. The olive topping is best made fresh, or no more than 1–2 hours ahead of time, to preserve its vibrant texture and flavour. Assemble the dip just before serving for the best presentation and taste.



Find the recipe and watch the video online:

<https://www.gatherandfeast.com/olive-yoghurt-pistachio-dip-fresh-oregano-green-chili>

Let me know if you make the recipe! x @gatherandfeast