

Tirokafteri

Traditional Greek tirokafteri recipe - a spicy feta and roasted pepper dip perfect as meze. Ready in 15 minutes with simple ingredients.

15 min

PREP

15 min

TOTAL

6

SERVINGS

Easy

DIFFICULTY

Ingredients

- 10 oz feta cheese
- 10 oz ezine cheese
- 3.5 oz walnut
- 3 clove garlic
- 0.5 sprig dill
- 0.5 sprig parsley
- 0.5 tbsp oregano
- 0.5 tbsp chili flakes
- 1 cup olive oil

Instructions

- 1 Prepare the cheese base**

Place 10 oz feta cheese and 10 oz cream cheese in a large mixing bowl. Using a fork, mash the cheeses together until well combined but still slightly chunky, about 2-3 minutes.
- 2** Roughly chop 3.5 oz walnuts into small pieces, leaving some larger chunks for texture.
- 3 Add aromatics**

Mince 3 cloves garlic finely. Strip leaves from 0.5 sprig fresh dill and 0.5 sprig fresh parsley, then chop finely.
- 4** Add the minced garlic, chopped dill, chopped parsley, 0.5 tablespoon dried oregano, 0.5 tablespoon chili flakes, and chopped walnuts to the cheese mixture.

5 **Finish the dip**

Gradually drizzle in 1 cup olive oil while stirring constantly until the mixture reaches a creamy, spreadable consistency.

- 6 Transfer the tirokafteri to a serving plate and use the back of a spoon to create a shallow well in the center. Drizzle with additional olive oil and sprinkle with extra chili flakes before serving.

Tips

Use room temperature feta cheese for easier mashing and better texture integration.

Taste the mixture before adding all the chili flakes - different brands vary significantly in heat level.

For a smoother consistency, use a food processor to blend the ingredients, but pulse carefully to maintain some texture.

Roast your own red peppers when possible - the smoky flavor is far superior to jarred varieties.

Allow the dip to rest for at least 30 minutes before serving to let the flavors meld together.

Drizzle extra virgin olive oil on top just before serving for the best presentation and flavor.

If the mixture seems too thick, add olive oil gradually rather than water to maintain richness.

Fresh herbs make a significant difference - avoid dried herbs if possible for the brightest flavor.