

Walnut Cream Cheese

Turkish Walnut Cream Cheese - creamy appetizer with feta, yogurt, and toasted walnuts. Perfect for bread or vegetables. Ready in 10 minutes!

10	10	6	Easy
PREP MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Walnut Cream Cheese

Ingredients

- 2 tbsp plain yogurt
- 1 clove garlic
- 0.5 sprig dill
- 1 cup walnut
- 0 salt
- 0 black pepper
- 1 carrot
- 1 capia pepper
- 1 cucumber
- 6 slice celery
- 0.6 lb feta cheese

Instructions

- 1 Toast the walnuts**

Heat a dry skillet over medium heat. Add 1 cup walnuts and toast for 2-3 minutes, stirring constantly, until fragrant and lightly golden. Transfer to a plate and let cool completely, about 5 minutes.
- 2 Prepare the garlic and herbs**

Mince 1 clove garlic very finely. Finely chop ½ sprig fresh dill, removing any thick stems.
- 3 Make the base mixture**

Add 0.6 lb cream cheese to a large mixing bowl and let come to room temperature for easier mixing, about 10 minutes. Mash with a fork until smooth and creamy.
- 4** Add the minced garlic and chopped dill to the cream cheese. Mix thoroughly until evenly distributed.
- 5** Roughly chop the cooled toasted walnuts into chunky pieces, leaving some larger pieces for texture. Fold the walnuts into the cream cheese mixture, stirring gently to distribute evenly.
- 6 Finish and serve**

Season with salt and pepper to taste. Transfer to a serving bowl and drizzle with 2 tablespoons olive oil. Serve immediately with 6 slices toasted bread or crackers.

Tips

Toast the walnuts just until fragrant and lightly golden - over-toasting will make them bitter and overpower the delicate cheese flavors.

Use high-quality feta cheese for the best flavor - Bulgarian or Greek feta varieties work exceptionally well in this recipe.

Let the garlic sit in the yogurt for a few minutes before mixing to mellow its sharpness and distribute the flavor evenly.

Chop walnuts roughly rather than finely - you want distinct pieces that provide textural contrast to the smooth base.

Taste and adjust seasoning gradually - feta can vary in saltiness, so add salt carefully at the end if needed.

Serve at room temperature rather than straight from the refrigerator for the best flavor and spreadable consistency.

Drizzle with good quality olive oil and sprinkle with paprika before serving for an attractive presentation and extra flavor.

Make extra toasted walnuts as garnish - they add visual appeal and extra crunch when sprinkled on top.