

Herb Cream Cheese

Season: All

Serves: makes 1 cup of dip

Equipment: Small bowl Measuring spoons Measuring cup spoon Small serving bowl Spatula/Mixing spoon	Ingredients: 200g cream cheese, softened. ¼ cup chopped chives, basil, and parsley 1 clove garlic chopped finely. ½ teaspoon dried oregano ¼ teaspoon salt 1 tablespoon sour cream/plain yoghurt or 2 teaspoons milk.
--	--

What to do:

1. Make sure the cream cheese is softened. Leave it out at room temperature for 1 hour.
2. Chop the herbs.
3. Mix everything together in a bowl, adding the sour cream/yoghurt.
4. **Whipped alternative:** Make whipped cream cheese by adding ½ tablespoon milk and whipping the cream cheese in a food processor or stand mixer. Then add the chopped herbs and pulse until combined.