

WHIPPED GOATS CHEESE SPREAD WITH SWEET CHILLI SAUCE

Creamy goats cheese spread whipped to perfection served with a heavy drizzle of Sweet Chilli Sauce.



PREP TIME
5 MIN



COOK TIME
NA



SERVINGS
6

Ingredients

- 230g goats cheese, softened
- 230g cream cheese, softened
- 140g [Blenders Sweet Chilli Sauce](#)
- 2tsp red pepper flakes
- 1tsp of flaky sea salt
- 1tbsp pumpkin seeds
- 1tbsp flaked almonds
- 40g sundried tomatoes

Allergens

Contains Milk

Method

1. In a food processor, add the goat's cheese and cream cheese and blend on a medium setting. Add 1/4 of the [sweet chilli sauce](#), 1/2 the chilli flakes and 1/2 the salt. Turn up the speed to high and whip until light and fluffy.
2. Spread the mixture into a bowl or on a platter making an indent in the centre. Drizzle the remaining sweet chilli sauce over the spread.
3. Garnish with pumpkin seed, flaked almonds, sundried tomatoes and the remaining chilli flakes.

Ideal as a dip for warm crust bread and cured meats.

