

## 10 Tempting Dips

To turn every moment into a party!



Dip your chips! I like to make every moment a special one and to celebrate every chance I get. I mean, a lazy Sunday suddenly is a lot more fun when you open a nice bottle of wine and have some nice homemade snacks. Just 'gezellig' (cosy) as we say in the Netherlands. Keep it simple but special, just make some of the following dips! They are really good. I have pulled these together for you to make it easier to access them but on the website you will find a lot more dips as well. These dips will make every event a party whether it is a rainy Sunday afternoon, your birthday party or New Years Eve, nothing beats a couple of nice, homemade dips.

Enjoy!

Stass

## Super-food vs Comfort-food



15 minutes

Easy

0 – 5 euro pp

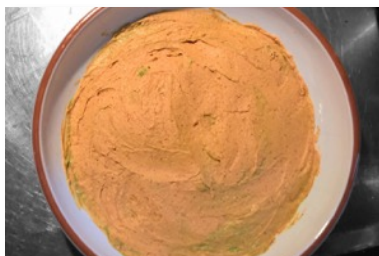
### Ingredients:

- 2 avocados
- 1 package of taco spice mix
- 250 ml creme fraiche
- lemon juice from 1 lemon
- 1 tomato
- 2 spring onions
- Grated young cheese

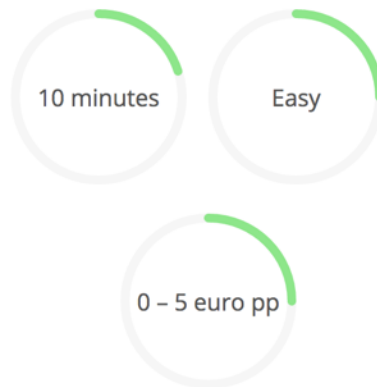
### How to prepare it:

Start with the avocados; peel off their skin and put them in the blender with a bit of the lemon juice to prevent the avocado from turning brown. Mix the avocados till they become a smooth sauce. Spread the sauce over a flat plate, covering the entire bottom. Mix the crème fraiche with the left over lemon juice and half of the taco spices mix. Once mixed well, spread the mix on top of the avocado, completely covering the avocado. Boil some water to peel off the skin of the tomato; make a small cross in the upper skin of the tomato and put it into a bowl, pour the boiling water on top of it. Once the skin is getting loose, take out the tomato and rinse with really cold water. Remove the skin and pulp and cut the tomato in small blocks. Cut the spring onion in very small round pieces. Cover the crème fraiche mix with the tomato, spring onion and some cheese.

Serve the dip with taco / nacho chips on the side.



## Easy homemade aioli



### Ingredients:

- 🌿 2 eggs
- 🌿 1 lemon
- 🌿 1 clove of garlic
- 🌿 1 tablespoon mustard
- 🌿 50 – 100 ml sunflower oil
- 🌿 olive oil
- 🌿 salt and pepper

### How to prepare it:

Put the eggs, the lemon juice, the mustard, salt and pepper in a jar that you can use with your food processor. Peel off the skin of the garlic, cut the garlic in half and remove the root. Squeeze the garlic with the rest of the ingredients.

Mix all the ingredients with the food processor. Now add (sip by sip) a bit of sunflower oil whilst you are still mixing. Repeat this until the mayonnaise is firm but airy.

## Fresh herb butter



10 minutes

Easy

0 – 5 euro pp

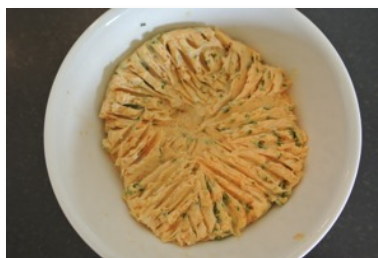
### Ingredients for 1 small bowl

- 🌿 100 gr butter
- 🌿 ¼ lemon
- 🌿 Fresh herbs like parsley, dill and chives
- 🌿 Powdered paprika
- 🌿 1 tea spoon red chili pepper paste
- 🌿 1 clove of garlic
- 🌿 Salt and pepper

### How to prepare it:

Make sure that your butter is at room temperature and put the butter into a bowl. Chop all the fresh herbs. Peel off the skin of the garlic, cut the garlic in half and remove the root. Squeeze the garlic on top of the butter. Add all ingredients to the butter; the fresh, chopped herbs, some paprika powder, 1 tea spoon red pepper paste, the lemon juice and some salt and pepper.

Stir everything firmly until a smooth, creamy butter forms. Ready to serve and to keep in your fridge for a couple of days.



## Shrimp-Curry Dip



15 minutes

Easy

0 – 5 euro pp

### Ingredients:

- 2 tablespoons mayonnaise
- 4 tablespoons Greek yogurt
- 1 lime
- 1 red onion
- Fresh parsley
- 100 gr small pink shrimps
- 2 teaspoons curry
- Salt and pepper

### How to prepare it:

Grab a bowl to mix the sauce. Put the mayonnaise, Greek yogurt, the juice of the lime, a bit of salt and pepper and 2 teaspoons of curry into the bowl. Stir everything well until a smooth sauce forms.

Chop the parsley. Peel the onion. Trim and fine slice the onion. Stir the onion and the parsley through the sauce. Finally add the shrimps, stir once more.

Have a little taste to check the curry flavour. Add some more if needed.  
Ready to go! Perfect on a small piece of baguette.



# Tzatziki



15 minutes

Easy

0 – 5 euro pp

## Ingredients:

- 500 ml Greek yogurt
- 1 cucumber
- 1 clove of garlic
- Fresh mint leaves
- 1 lime
- Salt and pepper
- Olive oil

## How to prepare it:

Wash the cucumber and cut off both of the ends. Grate the cucumber with a food processor or a small grater. Put the cucumber pieces into a colander. Sprinkle some salt on top, approx. 1 teaspoon, and let the water leak out of the cucumber for about 10 minutes. By doing this your tzatziki won't get too wet and watery but it will keep the fresh taste of the cucumber.

Peel off the skin of the garlic, cut it open and remove the root. Squeeze the garlic into a bowl. Add the Greek yogurt. Chop the mint leaves and add them to the yogurt as well. Grate the skin of the lime and squeeze the juice from ½ of the lime. Add the lime grate and juice to the yogurt. Stir well and add a sip of olive oil, some salt and pepper.

Once the cucumber is ready you can add it to the yogurt as well. Stir again and taste to find out if you maybe need to add some additional salt and pepper.

You can garnish it with some mint, lime grate and a sip of olive oil.

The tzatziki tastes even better if you prepare it a bit in advance and you can also still eat it the next day.

## Feta-peppadew dip



5 minutes

Easy

0-5 euro pp

### Ingredients:

- 🌿 1 slice of feta (150 gr)
- 🌿 ¼ jar peppadew peppers (sweet peppers)
- 🌿 2 table spoons of Greek yogurt
- 🌿 some olive oil

### How to prepare it:

For this dip I would recommend to mix everything in a food processor or blender, as it's nicer when it's a smooth and creamy dip. Just throw everything together in the food processor and let it run until it's nice and smooth without any crumbles.

## Tapenade of olives and sun-dried tomatoes



5 minutes

Easy

0 – 5 euro pp

### Ingredients:

- 🌿 1 jar of green olives without the seeds
- 🌿 8 sundried tomatoes
- 🌿 olive oil
- 🌿 1 clove of garlic

### How to prepare it:

Drain down the fluid from the olives and put them into a jar that you use when using your blender. Cut the sun-dried tomatoes into smaller pieces and add them to the olives. Strip the garlic and cut out the root. Squeeze the garlic over the olives. Mash the mixture in your blender until it forms a nice and soft paste. Finally add some olive oil and blend it a bit more to make the paste smooth and creamy.

## Salmon mousse



10 minutes

Easy

0 – 5 euro pp

### Ingredients for 4 pers.:

- 200 gr smoked salmon
- ½ red chili pepper
- 1 lime
- 100 – 150 ml (not whipped) whipped cream

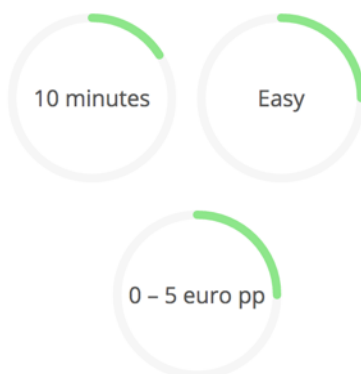
### How to prepare it:

This recipe is very easy and quick, especially when you have an immersion blender or food processor. Personally I always use the immersion blender as this helps me to quickly add ingredients and I can keep an eye on the lightness of the mousse.

Grate some skin from the lime and squeeze the juice of ½ of the lime. Cut open the chili pepper and take out the seeds. Chop the chili pepper a bit smaller already. Put the salmon, the chili pepper, the lime grinds and the lime juice together in the blender. Start mixing the ingredients and add the whipped cream slowly, bit by bit. If the mousse is not light and smooth enough, add some extra whipped cream. The structure is very much depending on the freshness of the salmon. I always garnish the dish with some lime skin rasp and a bit of chopped red chili pepper.

The mousse tastes great on top of some baguette or toast.

# Guacamole



## Ingredients:

- 🌿 1 avocado
- 🌿 1 tomato
- 🌿 1 clove of garlic
- 🌿 ½ red chili pepper
- 🌿 1 lime
- 🌿 ½ red onion
- 🌿 1 table spoon of crème fraîche
- 🌿 salt and pepper

## How to prepare it:

Cut the avocado in half. Take out the seed and use a spoon to take out the avocado meat. Usually I blend everything in my blender but you can also use a fork to mash the avocado. Squeeze the lime. Add the crème fraîche and the lime juice to the avocado. Peel off the skin of the garlic, remove the root and squeeze the garlic. Add the garlic to the avocado. Chop the red pepper and add it as well. Mash everything well with your blender or by hand.

Chop the onion. Cut the tomatoes in quarters and remove the seeds. Cut the tomatoes in very small blocks. Add the onion and the tomato blocks to the avocado mash. Stir everything and add some salt and pepper.

## Pesto-cheese dip



10 minutes

Easy

0 – 5 euro pp

### Ingredients:

- 🌿 15 gr fresh basil
- 🌿 1 clove of garlic
- 🌿 ½ lime
- 🌿 40 gr parmesan cheese
- 🌿 olive oil
- 🌿 pepper
- 🌿 3 table spoons crème fraiche
- 🌿 40 gr young grated cheese
- 🌿 handful of pine nuts

### How to prepare it:

Start by making the pesto. Take off the leaves of the basil and put them into the blender. Strip the garlic and cut out the root. Squeeze the garlic over the basil. Add the pine nuts. Squeeze out the juice of the lemon and add the juice to the blender. Add a sip of olive oil and mash everything. Once a nice paste has emerged you can add the parmesan cheese and some pepper, mix everything once more.

Mix the pesto and crème fraiche within the blender until you get a light green paste. Add the grated cheese and stir the mix well with a fork. For the taste it's nice if you keep the structure of the cheese.