

Whipped Labneh

About 8 to 10 servings

From a recipe by [Rita Higgins](#), from [Kubri](#) restaurant in Paris

You can vary this by mixing in charred bits of broccolini or broccoli, or fennel, or surrounding it with room-temperature chunks of roasted winter squash. If you want to be extra creative, garnish it with fresh pomegranate seeds, dried barberries, pistachios, za'atar, or a dusting of sumac. In the summer, try it with cherry tomatoes, although it's nice just on its own, served with flatbread or crackers. When I was in [Lebanon](#), some people used cabbage leaves for scooping up salads and dips. Rita's recipe called for 250 grams of feta, which is 9 ounces, but in the United States, feta is sold in 8-ounce packages, so I gave a range of both. If you're a stickler for details, you could buy an extra package of feta for that extra ounce...or just use a little less labneh.

This recipe makes a good amount, but it'll keep for at least 4 days in the refrigerator. You could also cut the recipe in half.

450g labneh (2 cups, 16 ounces) store-bought or [homemade](#) labneh

250g (8 to 9 ounces) finely crumbled feta cheese

90g (6 tablespoons) extra-virgin olive oil

4-5 cloves of garlic, peeled and minced or grated on a Microplane-style zester

Soft, aromatic fresh herbs

Pitted black olives, very coarsely chopped

Radishes

In a medium-large bowl, stir together the labneh, olive oil, and garlic.

Sprinkle the crumbled feta over the top and mash it in with a spoon or silicone spatula until the mixture is almost completely smooth, with just a few little chunks of feta here and there when you taste it.

Using a sturdy whisk, whip the mixture with gusto until it's a little aerated and smoother. Or scrape the mixture into the bowl of a stand mixer fitted with the whip attachment and whip on high speed for 30 seconds until smooth and a little aerated. Taste and add a bit of salt, if desired.

Garnish with radishes — if small, you can use them whole; if larger, cut in half lengthwise, and radishes and herbs. Drizzle with olive oil.

