

Lemon Parmesan Dip

Preparation: 5 minutes

Yield: 2 1/2 cups

Recipe: by Greg Strahm, The Silver Chef

This dip has a very bright flavor and is delicious as a dip for crudites, skewered tortellini, or even as a topping for steamed asparagus, or baked potatoes. Can be stored for up to 5 days in the refrigerator.



1 1/2 cups greek yogurt, or creme fraiche
1/2 cup parmigiano reggiano, freshly grated
2 tablespoons fresh lemon juice
2 tablespoons lemon zest, divided

1 tablespoon mashed roasted garlic
pinch cayenne pepper, or to taste
pinch freshly ground white pepper, or to taste

- 1) Combine all ingredients, and 1/2 of the lemon zest, in a small mixing bowl until well mixed.
- 2) Chill for 1-2 hours before serving to develop flavors. Adjust seasoning to taste, garnish with remaining zest and serve.