

Five dips for the grazing table

Five dips, each chosen for a different colour, texture and flavour, so that together they read as one considered table rather than five bowls: ivory, magenta, ruby, green and gold.



Truffle & Parmesan Whipped Ricotta



Roasted Beetroot & Whipped Feta



Charred Pepper, Walnut & Smoked Paprika



Edamame, Basil & Lemon Silk



Caramelised Onion, Blue Cheese & Thyme

DIP	PROFILE	LOOK	SERVE WITH
Truffle & Parmesan Whipped Ricotta	Creamy, savoury, subtly earthy	Ivory white, silky	Crostini, lavash crisps, sourdough
Roasted Beetroot & Whipped Feta	Tangy, creamy, slightly sweet	Vibrant magenta	Crudités, crackers, pita
Charred Pepper, Walnut & Smoked Paprika	Smoky, nutty, mildly sweet	Deep ruby red	Pita crisps, lavash
Edamame, Basil & Lemon Silk	Fresh, creamy, herbaceous	Vibrant garden green	Rice crackers, crudités, lavash
Caramelised Onion, Blue Cheese & Thyme	Sweet, savoury, tangy, deeply umami	Creamy beige, golden onion flecks	Seeded crackers, toasted baguette, sourdough crostini

Before you begin

Chill every dip before it is served. All five settle and firm slightly in the refrigerator, and the flavours come together as they rest.

Garnish at the last moment, and with restraint. The colour of each dip is the reason it is on the table.

COMPOSED BY

Aarti Sharma

Co-founder, Virtuoso Catering House

GRAZING DIPS

Truffle & Parmesan Whipped Ricotta

Creamy, savoury and subtly earthy.



LOOK	Ivory white, silky, luxurious
TEXTURE	Silky, light and whipped
BEST WITH	Crostini, lavash crisps, sourdough

Ingredients

- 250 g full-fat ricotta
- 40 g Parmesan, finely grated
- 1 tbsp heavy or whipping cream
- 1–2 tsp truffle oil, to taste
- ¼ tsp fine salt, or to taste
- ¼ tsp freshly cracked black pepper
- Zest of ½ small lemon

Method

1 Prepare the ricotta

For the smoothest texture, drain the ricotta if it looks watery. Excess moisture makes the finished dip loose.

2 Whip the base

Add the ricotta, Parmesan and cream to a food processor or blender. Blend for 1–2 minutes, scraping down the sides as needed, until completely smooth, creamy and airy.

3 Add the truffle

Transfer to a bowl and fold in 1 tsp truffle oil. Taste before adding more: truffle oil is powerful, so build the flavour gradually.

4 Season

Add the salt, black pepper and a little lemon zest. The lemon should bring freshness, not make the dip taste of lemon.

5 Chill

Refrigerate for at least 20–30 minutes before serving, so the flavour settles and the dip firms slightly.

GARNISH

Parmesan shavings, microgreens, a few drops of truffle oil, freshly cracked black pepper, and truffle shavings (optional).

CHEF'S NOTE

Use the truffle oil sparingly. The goal is a subtle earthy aroma, not an overpowering truffle flavour.

GRAZING DIPS

Roasted Beetroot & Whipped Feta

Tangy, creamy and slightly sweet.



LOOK	Vibrant magenta
TEXTURE	Silky and creamy
BEST WITH	Crudités, crackers, pita

Ingredients

2 medium beetroot, about 250–300 g

150 g feta

2 tbsp Greek yogurt

1 tbsp extra virgin olive oil

½ tsp ground cumin

1 tsp fresh lemon juice

¼ tsp salt, or to taste

Freshly cracked black pepper

Method

1 Roast the beetroot

Preheat the oven to 200°C. Wash and trim the beetroot, keeping the skin on. Wrap each one in foil and roast for 45–60 minutes, depending on size. It is ready when a knife slides through the centre.

2 Cool and peel

Let the beetroot cool until comfortable to handle, then rub or peel away the skin. Cut into smaller pieces for blending.

3 Blend the base

Add the beetroot, feta, Greek yogurt, olive oil, cumin and lemon juice to a food processor. Blend until smooth and creamy.

4 Balance the flavour

Add salt and pepper gradually. Feta is already salty, so taste first. If the dip tastes too rich, add another small squeeze of lemon.

5 Chill

Refrigerate for about 30 minutes before serving.

GARNISH

Crumbled feta, roughly chopped pistachios, fresh dill or microgreens and a thread of extra virgin olive oil.

CHEF'S NOTE

This is the visual hero of the five dips. Keep the garnish restrained so the natural magenta stays the focus.

GRAZING DIPS

Charred Pepper, Walnut & Smoked Paprika

Smoky, nutty and mildly sweet.



LOOK	Deep ruby red
TEXTURE	Slightly coarse and spoonable
BEST WITH	Pita crisps, lavash

Ingredients

3 large red bell peppers
100 g walnuts
1 tbsp tomato paste
1 tsp smoked paprika
½–1 tsp chilli flakes
1 tbsp pomegranate molasses
1 tbsp fresh lemon juice
2 tbsp extra virgin olive oil
½ tsp salt, or to taste
Freshly cracked black pepper, optional

Method

- 1 Toast the walnuts**
Toast in a dry pan over medium-low heat for 3–5 minutes, stirring often, until fragrant and lightly golden. Do not let them burn. Set aside to cool.
- 2 Char the peppers**
Char the whole peppers over a gas flame, under a grill, or roasted at high heat, until the skin is deeply blistered. Turn them regularly so they soften and char evenly.
- 3 Steam the peppers**
Put the hot peppers in a bowl, cover tightly with a lid, plate or cling film and leave for 10–15 minutes. The trapped steam loosens the skins.
- 4 Peel and deseed**
Remove the charred skin, stalk and seeds. A few small charred patches add flavour, so leave them. Pat the peppers dry if they hold excess moisture.
- 5 Blend**
Add the peppers, walnuts, tomato paste, smoked paprika, chilli flakes, pomegranate molasses, lemon juice and olive oil to a food processor. Pulse until combined but still textured. Do not blend to a smooth purée: the walnuts should keep some bite.
- 6 Season**
Add salt and taste. Adjust with lemon juice for acidity, pomegranate molasses for sweetness and chilli flakes for heat.

GARNISH

Roughly chopped toasted walnuts, pomegranate arils, fresh parsley and extra virgin olive oil.

CHEF'S NOTE

Think of this as a more refined take on muhammara. Keeping some texture makes it feel substantial and luxurious on a grazing table.

GRAZING DIPS

Edamame, Basil & Lemon Silk

Fresh, creamy and herbaceous.



LOOK	Vibrant garden green
TEXTURE	Silky and whipped
BEST WITH	Rice crackers, crudités, lavash

Ingredients

250 g shelled edamame, fresh or frozen

1 large handful fresh basil leaves

1 garlic clove

2 tbsp extra virgin olive oil

1–2 tbsp fresh lemon juice

2–3 tbsp Greek yogurt

½ tsp salt, or to taste

Freshly cracked black pepper

1–3 tbsp ice-cold water, as needed

Method

1 Blanch the edamame

Bring a pot of lightly salted water to the boil. Blanch the edamame for 2–3 minutes, until tender but still bright green.

2 Cool immediately

Drain and move straight into ice-cold water. This stops the cooking and holds the vibrant green. Drain thoroughly.

3 Blend

Add the edamame, basil, garlic, Greek yogurt, olive oil and lemon juice to a food processor. Blend until smooth.

4 Make it silk

With the processor running, add ice-cold water one tablespoon at a time until the dip turns silky and spreadable. Add the water gradually, never all at once.

5 Season

Add salt, pepper and more lemon juice to taste. It should taste fresh and herbaceous, with enough acidity to balance the creaminess.

6 Chill

Refrigerate for 20–30 minutes before serving.

GARNISH

Small fresh basil leaves, sesame seeds, lemon zest and extra virgin olive oil.

CHEF'S NOTE

Keep the dip cold until it is served. Its bright green colour and silky texture are what make it visually striking.

GRAZING DIPS

Caramelised Onion, Blue Cheese & Thyme Cream

Sweet, savoury, tangy and deeply umami.



LOOK	Creamy beige with golden onion flecks
TEXTURE	Creamy, with soft onion pieces
BEST WITH	Seeded crackers, toasted baguette, sourdough crostini

Ingredients

2 large yellow or white onions, very thinly sliced

1 tbsp butter

150 g cream cheese, softened

75 g blue cheese

2 tbsp Greek yogurt

1 tsp balsamic vinegar

1–2 tsp fresh thyme leaves

¼ tsp salt, or to taste

Freshly cracked black pepper

Method

1 Caramelise the onions

Melt the butter in a wide pan over low to medium-low heat. Add the onions and a small pinch of salt, and cook for 25–35 minutes, stirring regularly, until soft and deeply golden. Do not rush this with high heat: slow caramelisation builds the sweetness and depth.

2 Add the balsamic

Add the balsamic vinegar and cook for 1–2 minutes more, stirring, until it coats the onions. Take off the heat.

3 Cool the onions

Let them cool until just warm or at room temperature. Never add very hot onions to the dairy base.

4 Whip the base

Whip the softened cream cheese and Greek yogurt together until smooth and creamy.

5 Add the blue cheese

Crumble in the blue cheese and fold it through. Whip it in lightly for a smoother dip, or leave small pieces intact for texture.

6 Fold in the onions

Set a little onion aside for the garnish and fold the rest through the base.

7 Finish

Add the thyme and plenty of cracked black pepper. Taste before salting, since blue cheese is already salty. Refrigerate for about 30 minutes before serving.

GARNISH

Crispy caramelised onion, fresh thyme, small blue cheese crumbles and freshly cracked black pepper.

CHEF'S NOTE

This dip works particularly well with fruit. The sweetness and acidity of pear or apple cut through the richness of the blue cheese and caramelised onion.