

Words by Wine Selectors

EAT LOVE SHARE

If you've ever been to Greece, or to a Greek family's home, you'll know that food is at the centre of their community. The Hellenic way of making new friends is to invite them into the family, usually by way of a tasty treat and an invitation to join them at their family table to enjoy a plate full of delicious Mediterranean morsels. Think of grazing plates festooned with sumptuous produce such as olives and marinated vegetables – capsicum, artichoke and eggplants – complemented by indulgent items such as figs and rich creamy cheeses.

It is this sense of friendship, food and flavours that Chris' founder, the late Christos Tassios, endeavoured to capture when he started [Chris' Dips](#) in Melbourne over 35 years ago.

GREEK CELEBRATION

Today, Chris' continues to be run by the Tassios family, making them the only Australian-owned dip company on the market. Long renowned for their use of fresh premium wholesome ingredients, Chris' is equally recognised for its extensive range of dips, yoghurt and desserts that are all proudly made in Australia.

[The Heritage Range](#) is a gourmet extension of Chris' range. Presented in an elegant re-usable terracotta pot, Chris' Heritage Range is unlike any other dip available. This delectable offering features four savoury options: Blue Cheese, Fig & Pistachio; Goat's Cheese & Black Truffle; Edam & Fig; and Vintage Cheddar & Caramelised Onion.

BLUE CHEESE, FIG AND PISTACHIO

One of the most alluring dips from the Heritage Range is Chris' Blue Cheese, Fig and Pistachio. Imagine a grazing plate piled high with sun-kissed figs, a giant wheel of fragrantly aged blue cheese and a scattering of crisp, ripe pistachio – this is the essence of flavours in this rich and sumptuous dip.

Unlike almost any delicacy you've tried before, this gourmand's delight is ideal for almost any occasion. Serve it with some crusty focaccia and a fruit-driven Sangiovese and you've got the perfect start to a Friday night gathering. Plate up the Blue Cheese, Fig and Pistachio dip with salty crackers and a crisp Vermentino and you've got all the ingredients for a sensational Sunday arvo soiree, or include it in an indulgent morning tea at the office to help get over Wednesday hump day.

More than just a dip, this intoxicating blend of Blue Cheese, Fig and Pistachio is ideal to add an aromatic flavour to your favourite recipes. For instance, stir through a mushroom risotto to bring some zing to this rustic dish, or dollop generously over succulent slow-cooked lamb paired with a Coonawarra Cabernet Sauvignon for the perfect dinner party centrepiece.

To find out more about Wine Selectors [click here.](#)