

Creamy Sizzled Chilli, Fennel & Sesame Seed Dip

By [Ashley Alexander](#)

**Gather
& Feast**

Here's a new dip recipe that my friends can't get enough of! This beauty is a flavour-packed blend of creamy, tangy goodness topped with a sizzling, toasty mix of garlic, fennel, sesame seeds, and chilli. It's the perfect dip—rich and zesty, with just the right kick of heat—yet surprisingly easy to make. Pair it with whatever you've got on hand: fresh focaccia, flatbread, crunchy veggies, or chips. It's versatile, crowd-pleasing, and so full of character that you'll find yourself making it on repeat.

SERVES 10-12 | **PREP TIME** 10 minutes | **COOK TIME** 10 minutes | **TOTAL TIME** 20 minutes

INGREDIENTS

Creamy base

- 250g cream cheese
- 200g sour cream
- Squeeze of fresh lemon juice (about 1 teaspoon)
- Pinch of flakey sea salt

Sizzled chili, fennel & sesame seed topping

- 4 tablespoons extra virgin olive oil
- 1 tablespoon Bippi Italian Style Chilli
- 1 tablespoon whole fennel seeds
- 2 large cloves fresh garlic, finely sliced
- 3 tablespoons black sesame seeds (or white or a mix of both)
- 1 teaspoon flakey sea salt

For assembly

- 1 tablespoon Bippi Italian Style Chilli (for drizzling)
- Freshly cracked black pepper



METHOD

Make the Sizzled Chilli, Fennel & Sesame Seed Topping

1. In a small saucepan, combine the olive oil, chilli, fennel seeds, garlic, sesame seeds, and salt.
2. Place over medium heat and simmer until the garlic turns golden and the mixture becomes fragrant.
3. Once the garlic starts to colour, and turns lightly golden, immediately transfer the mixture to a small bowl. This prevents the garlic and seeds from overcooking or turning bitter.
4. Let the mixture cool slightly.

Tip: If using the topping the same day, leave it at room temperature. For later use, transfer to a clean, airtight container and store at room temperature for up to two days.

Prepare the Creamy Base

1. In a small bowl, beat the cream cheese with a sturdy spoon or spatula until smooth.
2. Add sour cream and mix until fully combined and creamy.
3. Stir in lemon juice and a pinch of salt.
4. If serving immediately, spoon the mixture onto a serving plate and spread into an even layer, about 2-3 inches high.

Make-Ahead Option: Cover the mixture and refrigerate until ready to serve.

Assemble the Dip

1. Spread the creamy base on a serving plate if not already done.
2. Spoon the sizzled topping over the cream layer, ensuring even distribution.
3. Drizzle an extra tablespoon of Bippi Chilli over the top.
4. Finish with a sprinkle of freshly cracked black pepper.

Serve

1. Pair with fresh focaccia, flatbread, chips, corn chips, or cut veggies for dipping.

NOTES

Customising Spice Levels: The Bippi Italian Style Chilli adds a mild to moderate heat. Adjust the amount to suit your spice tolerance. For a spicier dip, increase the chilli or add a pinch of red chilli flakes.

Sesame Seed Variations: You can use black, white, or a mix of sesame seeds based on availability.

Preventing Bitterness: Be vigilant when simmering the garlic and seeds. Overcooked garlic can turn bitter. Remove from heat as soon as the garlic turns golden.

Make-Ahead Option: Both the creamy base and sizzled topping can be prepared ahead. Store the creamy base in the refrigerator and the topping at room temperature (or in the fridge if storing longer than a day). Assemble just before serving.

Storage: The assembled dip is best enjoyed fresh, but leftovers can be refrigerated in an airtight container for up to 3 days.

Serving Ideas: Pair with a variety of things to dip, such as: fresh focaccia or sourdough, pita chips or crackers, corn chips or sated potato chips, a selection of raw vegetables like cucumber, carrots, bell peppers, or snap peas.

Substitutions: For a vegan version, substitute cream cheese and sour cream with plant-based alternatives. Ensure the chilli paste and other ingredients are also vegan-friendly.

Alternative Uses: The sizzled topping is versatile! Use it as a condiment for grilled meats, roasted vegetables, or even spooned over soups for an extra burst of flavour.



Find the recipe and watch the video online:

<https://www.gatherandfeast.com/creamy-sizzled-chilli-fennel-sesame-seed-dip>

Let me know if you make the recipe! x **@gatherandfeast**