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BAKED FETA BITES

RECIPE BY LENA GLADSTONE | PAIRING JAHANT WOODS 01 FUME BLANC | MAKES 12-14 PIECES

INGREDIENTS

- 1 Block Feta Cheese (200g)
- 4-5 Phyllo Pastry Sheets
- Extra Virgin Olive Oil
- Honey (To Drizzle)
- Thyme

INSTRUCTIONS

Preheat oven to 400 F.

Pat dry feta cheese with paper kitchen towels. Cut it into 12-14 equally small cubes. Take a sheet of phyllo pastry. Lay it onto a chopping board and cut it into 4-6 pieces. It does not really matter what length they are, but they have to be wide enough so that you can wrap a cheese cube in it.

Take one sheet and brush a little bit of olive oil all over it. Place one feta cube towards the top of the short end's edge. Fold it over, then fold both sides of the phyllo pastry over. Now, wrap the cube in the rest of the phyllo sheet by "rolling it".

Brush with olive oil once rolled all of them on each side, this helps to brown the pastry. Transfer onto a baking tray lined with baking paper and repeat with the rest. Bake at 400 F for 12-15 minutes in the middle of the oven.

When ready, take them out, transfer onto a serving plate. Drizzle with generous amount of honey and sprinkle with fresh thyme. Serve with a glass of LangeTwins Jahant Woods 01 Fume Blanc for the perfect pairing.