



Crispy Fried President Feta with a Chunky Greek Salad

Serves 6

Ingredients:

- 45ml (3 tbsp.) Olive oil
- 400g President Plain Feta (extra for crumbling over the salad)
- 50g Cake flour
- 2 Tomatoes, sliced into wedges
- 150g cocktail tomatoes, halved
- 6 Baby cucumbers, sliced lengthways
- 1 Red onion, sliced in wedges
- 50g Black olives
- Large handful baby herbs
- 1 Lemon, sliced in wedges

For the dressing:

- 45ml (3 tbsp.) white wine vinegar
- 5ml (1 tsp) Dijon mustard
- 2.5ml (½ tsp) Honey
- 125ml (½ cup) Olive oil
- Salt and pepper
- Handful parsley

Method:

1. Heat the olive oil in a frying pan over medium high heat. Toss the President Plain Feta slices in the cake flour. Shake off excess cake flour.
2. Fry the President Feta slices for 2-4 minutes on each side or until golden brown and crispy. Remove from the pan and drain on paper towel.
3. In a large bowl combine the tomatoes, cucumbers, red onion, black olive, more feta cheese, crumbled and baby herb leaves.
4. For the dressing; combine all the ingredients in a small bowl.
5. Toss the dressing through the salad. Arrange the salad on a serving platter on top with the crispy fried President Plain Feta.