



Whipped Feta with Thyme & Honey Drizzle, Sesame Seeds & Bruschetta

Preparation time: 10 minutes

Cooking time: 12 minutes

Ingredients:

- 400g President Plain Feta Cheese
- 200g plain full fat yoghurt
- 4 Tbsp olive oil
- ½ tsp minced garlic
- Pepper
- 4 Tbsp olive oil
- ½ tsp fresh thyme leaves
- ½ tsp chili flakes
- 6 Tbsp honey
- 2 Tbsp mixed sesame seeds, toasted
- 1 baguette loaf
- 1 clove garlic
- 50ml olive oil
- 1 Tbsp dried herbs
- Salt

Method:

1. Preheat the oven to 180C.
2. For the bruschetta, slice the baguette into 1/2cm thin slices. Rub the garlic clove on each slice.
3. Mix the olive oil and dried herbs together. Brush this on each side of the bruschetta slices. Lay the slices on a tray and sprinkle with salt. Bake in the oven until golden and crisp, about 10-12 minutes, turning half way through baking.
4. Add the feta, yoghurt, olive oil and garlic to a food processor. Blend until smooth and season to taste with pepper. Scoop the mix into a serving bowl, and create a well with the back of a spoon to hold the honey drizzle.
5. Heat the olive oil in a pan over a medium heat. Add the thyme and chilli flakes, sauté for 10 seconds then add the honey. Whisk until melted then remove from the heat.
6. Allow to cool slightly.
7. Once cooler, drizzle over the whipped feta. Top with sesame seeds and a sprinkle of pepper.
8. Serve with toasted crostini on the side.