

Crispy feta, Greek yogurt sesame and honey, sesame, honey, arugula |

Recipe for 12 tapas

Description

A feta that presented as a gift, will turn out to be a great surprise for the taste buds.

Note

For an appetizer accompany the feta brick with a salad, for tapas it is not necessary.

Ingredients

Crispy Feta

- 6 Unit(s) Phyllo dough
- 360 Gr Sheep's milk feta
- 250 Ml Ghee
- Salt and pepper

Garnish

- 200 Gr Plain greek yogurt 0%
- 2 Sprig(s) Dill
- 200 Gr Cucumber
- 1 Tsp Honey
- 30 Ml White and black sesame seeds
- 0.50 Unit(s) Lemon juice
- Salt and pepper

Garnish

- 2 Handful(s) Arugula salad
- Salt and pepper

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **400 F°**

Préparation

Cut the feta cheese into squares and plunge them into cold water for 30 minutes to desalt them. Dry them well on a cloth and keep them in the refrigerator.

Thin out some of the dill for the finish and finely chop the rest.

Wash the cucumber with the skin, cut a slice around the core that you will remove, then cut the slice into mini brunoise.

In a hot frying pan, fry the sesame seeds to roast them, paying attention to the coloration.

Féta

Assembly

Place a sheet of phyllo on your table, brush the entire surface with butter (ghee), cover with another sheet and repeat with a third sheet.

Cut out phyllo dough so that you can wrap the feta pieces like a gift. Use the ghee to seal and glue the phyllo.

In a hot pan with butter and olive oil, lightly color all the phyllo dough surfaces with the feta.

Then place them on a baking sheet lined with parchment paper and bake for 5-8 minutes before serving.

Garnish

Yogourt sauce

In a bowl, gently mix the yogurt with the honey, sesame seeds, mini cucumber brunoise, chopped dill and season with salt and pepper, and add a dash of lemon juice.

Assembly

Tapas

Place a feta brick on your tapas plate, top with a nice teaspoon of yogurt sauce, and finish with a few sprigs of dill and sesame seeds.

Entrance

Add an arugula salad as a side dish.

Bon appétit!