

# Baked Feta with Honey and Sesame



## Ingredients

- 200g block feta cheese
- 1 tablespoon extra virgin olive oil
- 2 teaspoons runny honey (plus extra for drizzling)
- 1 teaspoon white sesame seeds
- 1 teaspoon black sesame seeds
- ¼ teaspoon chill flakes
- A few sprigs fresh thyme or oregano leaves, roughly chopped
- Warm pita bread, crackers, or crusty sourdough, to serve

## Method

1. Preheat your oven to 180°C
2. Place the block of feta in a small ovenproof dish. Drizzle the olive oil and 1½ teaspoons of honey evenly over the top.
3. Sprinkle the sesame seeds and chilli flakes over the feta, then scatter the chopped herbs on top.
4. Bake for 18 minutes, until the feta is soft and just starting to turn golden at the edges.
5. Remove from the oven and drizzle with the remaining honey for a glossy, sweet finish. Add an extra drizzle of olive oil, if desired.
6. Serve warm with your choice of bread or crackers and a simple green salad on the side to balance the richness.

