KALI OREXI

sharing our Greek culinary heritage

KO's Fillo-Wrapped Feta

as shared by To Kanoni Restaurant, Monemvasia, Greece

For the fillo-wrapped feta

Block of feta – approximately 10cm wide and 7cm long

2 sheets of fillo pastry

Extra virgin olive oil

Honey

Oregano

Toasted sesame seeds

Making the fillo-wrapped feta

Preheat your oven to 200°C.

Place two sheets of fillo pastry on your work surface – with one sheet directly on top of the other.

Cut a slice of feta, no more than 1cm in thickness, from the feta block. It is important not to cut it any thicker, as it will not soften adequately while baking.

Place the slice of feta centrally at the base of the fillo.

Wrap the fillo around the feta, using the entire length of the fillo.

Cut away excess fillo, leaving approximately 5cm on either side of the feta block.

Baste all the fillo with olive oil.

Fold the extra fillo lengths under the fillo-feta block.

Place the fillo-feta block on a baking dish and bake in a preheated oven for 10 minutes or until golden brown.

Remove from the baking dish and place on a serving dish.

Drizzle generously with honey and season liberally with oregano and toasted sesame seeds.

Serve and enjoy!