

# Honey Feta Bites

from Carolina Galen

## Ingredients

- 2 blocks (350-400g) feta cheese, cube into bite-size pieces, about 16 cubes per block
- 200 grams or 0.5lb phyllo pastry
- 1 stick or 120 grams butter, melted or oil
- A drizzle of honey, infused

## Instructions

- Heat the oven to 350F or 175C.
- Run a clean kitchen towel under water. Drain the excess water and set the damp towel aside.
- Cut the phyllo dough, width-wise, into 3-4 strips. The strips should have 2-3 times feta's width.
- Take two strips, then cover the remaining phyllo with the damp towel to prevent it from drying out.
- Brush a small amount of butter on one strip. Place the second strip on top. Lightly brush more butter on the surface.
- Place a cube of feta in the middle of the strip. Wrap the feta cube like a little gift. Lightly brush with more butter to help the pastry stick onto each other.
- Place the cube on a large baking sheet. Repeat step 4, 5, 6 until you're out of the feta cheese to wrap.
- Bake the feta cubes for 25-30 minutes, or until lightly golden brown. Keep an eye and check on them halfway through baking.
- Once cooked, drizzle honey all over them and serve.

## Notes

Optionally, top with hemp hearts, sesame seeds or nuts for an extra crunch.