

Feta in Filo with Almonds and Dill

© Janet Fletcher / Planet Cheese

www.janetfletcher.com

Serve with a salad of mixed greens and golden beets.

Ingredients

- Extra virgin olive oil
- Four 9 x 13-inch filo sheets
- Fresh dill
- Freshly ground black pepper
- 4 ounces feta, sliced about 3/4 inch thick
- 2 to 3 tablespoons toasted sliced almonds
- Honey for drizzling, optional



© Planet Cheese Photography

Directions

Preheat the oven to 375°F or 350°F with a convection fan. (I used the fan.) Brush a small baking sheet with olive oil. Work with 1 filo sheet at a time and keep the remaining sheets covered so they don't dry out.

Cut a filo sheet in half on the long side so you have 2 half-sheets each measuring 9 x 6-1/2 inches. Put one half-sheet on a dry work surface and brush well with olive oil. Scatter dill fronds over the sheet then grind a little pepper over it. Top with the other half-sheet and repeat: olive oil, dill and pepper. Cut another filo sheet in half and make two more layers: filo, olive oil, dill and pepper. So now you have 4 stacked filo half-sheets.

Put half the feta on top, then fold the filo over the feta and tuck the ends under as if you were making a burrito. Place the packet on the baking sheet and brush the top with olive oil. Repeat to make a second packet.

Bake until the pastry is golden brown, 13 to 15 minutes with convection. Transfer to salad plates and sprinkle the almonds on top. Drizzle with honey if desired. Serve immediately.

Serves 2