

Strawberry Feta Phyllo Parcels

by Chef Brian Henry

Strawberry Feta Phyllo parcels are easy to prepare and makes for a lovely tapa's or can be served as an accompaniment to a salad. For those who are more adventuresome I have included a recipe on this website for making your own feta cheese at home.

Strawberry Feta Phyllo parcels:

6 sheets of phyllo dough
One-quarter cup butter melted
One-quarter cup strawberry jam
One-half cup crumbled feta

Place one sheet phyllo dough on a work surface; brush with melted butter. Repeat with 2 more sheets or phyllo, brushing each layer. Keep remaining phyllo dough covered with tea-towel to avoid drying out. Cut the phyllo into 4-inch squares. In the centre of each square place a teaspoon of feta. On top of the feta place a half teaspoon of the jam. Gather the four corners of the phyllo square and scrunch it together in the centre forming a parcel. Place on an a baking sheet lined with parchment paper. Repeat with remaining ingredients until finished. Bake at 350° for 8-12 minutes or until phyllo dough is golden brown. Yield: 16 parcels.



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