

## **Marinated Feta Cheese**

Easy to put together, great on pita or slices of baguette, or even use in a salad. Use a creamy sheep or goat's milk feta for the best flavour, also it spreads more readily. The cheese will keep up to 5 days in the fridge. I like to serve this in the summer but anytime is the right time!

1 tsp. each whole fennel seeds & coriander seeds, toasted  
2/3 cup EVO  
1 Tbsp. chopped fresh rosemary or thyme  
1 tsp. lemon rind  
1 Tbsp. lemon juice  
½ tsp. red pepper flakes or to taste  
3 cups of feta cut into ½" cubes (approx. 400 grams)

In a small dry skillet, toast fennel & coriander seeds over medium heat, swirling the pan, until fragrant, about 3 minutes; transfer to a large glass jar or bowl.

Add the oil, rosemary, lemon rind, lemon juice & red pepper flakes; seal with a lid & shake to combine.

Add the cheese; cover with a lid. Gently turn jar over once or twice to combine. Refrigerate for 12 hours, turning jar over occasionally.

Let come to room temperature before serving.