

## **Feta me Sousami (Sesame Feta)**

**Prep Time:** 20 minutes

**Serves:** 2-4

### **Ingredients**

- 200g feta (1 block)
  - 50g plain flour
  - 1 medium egg (whisked)
  - 50g sesame seeds
  - 100ml vegetable oil
  - 2-3 tbsp honey
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### **Method**

1. Coat feta: flour ? egg ? flour ? egg ? sesame seeds.
  2. Heat oil in pan.
  3. Fry 2 mins per large side, ~20 secs per edge.
  4. Serve warm with honey drizzle.
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### **Notes**

- Ensure full coating for best crunch
- Do not over-fry (max ~5 mins total)