

# Phyllo Feta Parcels with Chilli Honey & Mango Rocket Salad

*The perfect dish for summer. It is fresh and light and full of delicious flavours. Served as a main or a starter, the little phyllo parcels add just the right amount of creamy goodness as an unexpected surprise.*

SERVES 8

**PHYLLO FETA PARCELS**

- 4 blocks feta, cut into quarters
- 4 sheets phyllo pastry (about 48 x 25cm), cut into quarters
- Extra virgin olive oil
- Chilli honey
- 2 tablespoons sesame seeds, toasted (optional)

**MANGO ROCKET SALAD**

- 100g rocket leaves
- 2 mangoes, sliced into thin strips
- 3 spring onions, sliced
- 2–3 bushy sprigs of fresh mint, leaves picked and sliced
- 1 small cucumber, sliced lengthways into ribbons with a Y-shaped peeler
- Salt and freshly ground black pepper

**CHILLI HONEY SALAD DRESSING**

- 2 cloves garlic, finely chopped
- Thumb-size piece of fresh ginger, finely chopped or grated
- 1 teaspoon dried chilli flakes
- ¼ cup soy sauce
- 1 tablespoon honey
- Juice of 2 limes
- 2 tablespoons water
- ¼ cup extra virgin olive oil

For the phyllo parcels, preheat the oven to 200°C.

Wrap each rectangle of feta in a piece of phyllo pastry and use a little oil or water to seal the seam on the underside. Brush each parcel with olive oil. Place them on a baking tray lined with baking paper and bake them for 20 minutes, until golden brown.

Make the salad dressing by placing the garlic, ginger and chilli in a small pan with the soy sauce, honey, lime juice and 2 tablespoons water. Heat slowly, stirring, for about 5 minutes, then remove from the heat and leave to cool. Whisk in the olive oil.

Toss all the salad ingredients together and drizzle with the dressing. Arrange the feta parcels on top, and drizzle with chilli honey and sesame seeds. Serve immediately.

