

# Ottolenghi's sesame-crusted feta with honey syrup



These tangy chunks of baked feta make a brilliant brunch option. The recipe features in Shelf Love, the first Ottolenghi Test Kitchen cookbook – co-authored by renowned chef Yotam Ottolenghi and head of the OTK (as it's known) Noor

Murad, with recipe contributions from other team members. "This dish is a little bit sweet, a lotta bit salty, a tiny bit bitter and a whole bit crispy," say Yotam. "It's exactly what you'd serve for brunch (with bacon, if you like) and not much else, as it really is quite rich."



## INGREDIENTS


(serves 8)  
2 blocks of Greek feta (360g), each cut into four triangles (8 triangles in total)  
35g rice flour (or plain flour if gluten-free flour not needed)  
1 large egg, well beaten  
100g mixed black and white sesame seeds, lightly toasted  
2tbsp olive oil  
Half a tbsp picked lemon thyme leaves, or regular thyme leaves  
120g runny honey  
1tsp ground black lime (optional)  
3 lemons: 1 juiced to get 1tbsp and the other 2 left whole

## METHOD

1. Line a shallow baking dish (or baking tray with a slight lip), about 30cm x 20cm in size, with baking parchment.
2. Pat dry the feta pieces, then dip each piece in the flour, gently shaking off the excess. Coat in the egg, followed by the sesame seeds, making sure the feta pieces are completely coated. Transfer each piece to your prepared dish and refrigerate for at least 30 minutes, or longer if time allows.
3. Preheat the oven to 220°C fan. Drizzle the coated feta pieces with the oil and bake from cold, for 18 minutes, very gently flipping the pieces over halfway, or until golden and warmed through.
4. While the feta is

baking, put the honey and black lime, if using, into a small saucepan on a medium-high heat. Once it starts to bubble, turn the heat to medium and cook, stirring occasionally, until it turns a deep amber caramel, about six to seven minutes. Take off the heat and stir in the lemon juice. Set aside to cool for five minutes.

5. Use a small, sharp knife to peel and segment the remaining two lemons and stir the segments into the cooled honey mixture.
6. When ready, pour the lemon syrup directly over the feta in the baking dish, sprinkle with the thyme and serve at once, straight from the dish.

 **Ottolenghi Test Kitchen:** Shelf Love by Noor Murad and Yotam Ottolenghi is published by Ebury Press, priced £25.