



Filo Cheese Triangles



Makes

18



Prep Time

10-15 mins



Cook Time

15-20 mins

Great for brunches, light lunches, picnics, nibbles with drinks and all sorts! A freshly baked plate of these does not last long.

Ingredients

**1 packet filo pastry,
ready to use as per
packet directions**

**200gms full fat cottage
cheese**

200gms feta

2 eggs, lightly beaten

**1 tbspn finely chopped
parsley**

**2 tbsps finely chopped
mint**

Salt & Pepper

**100gms unsalted butter,
melted**

Method

1. Preheat the oven to 200C fan. Line a baking tray with baking paper.
2. In a large bowl combine the cottage cheese and feta. Mix using a hand-held electric mixer on a low speed until well combined, but don't worry about making it smooth.
3. Add in the eggs, parsley, mint & season with the salt & pepper and mix with a wooden spoon until well combined.
4. Lay a single sheet of filo pastry on the bench with the short side facing you. Brush lightly all over with melted butter. Fold into thirds so you have a long narrow rectangle. Brush lightly again with the melted butter.
5. Take 1tbspn of the mixture and place it in one bottom corner of the rectangle, being careful not to place it too close to the edge. Carefully take the corner and fold it to the opposite side of the filo sheet to make a triangle, enclosing the filling. Continue folding all the way to the top in a triangular pattern; and place seam side down on the baking tray.
6. Repeat until you have used all your pastry and filling.
7. Brush the tops again with melted butter and bake for 15 – 20 minutes until the pastry is puffed and golden.
8. Remove from the oven and using tongs or an egg slide gently lift off the tray and onto a cooling rack.

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Notes & Serving Suggestions

- You can choose whichever feta you like - I like Danish feta! Just watch the seasoning as feta can be very salty. I also recommend using full fat cheese in cooking.
- Replace the mint with dill; or you can even add a little lemon zest to this mix.
- Serve with a rich tomato relish if you like.
- Don't worry if the filling bursts through a little while cooking; it's still going to be delicious.
- May be eaten warm or at room temperature but these do need to be eaten on the day they're made. You can make the filling the day before and store in an airtight container in the fridge. Give it a quick stir through before using.

