

PREMIUM ROSÉ PAIRING RECIPE



INGREDIENTS

*3/4 whole feta discs
1 cup crumbs (bread/cornflakes)
1 egg (lightly beaten)
¼ cup oil
50 ml honey
3 sprigs fresh thyme*

*For the baked pita:
extra virgin olive oil
pitas
dried herbs
salt and pepper*



LET'S GET STARTED

- 1 Heat oil in a non-stick frying pan.

Rinse and dry the feta.

Dip the feta in eggwash and then in your preferred crumb mix.

Fry until golden brown.

- 2 Heat the honey and fresh thyme in the microwave to infuse the honey. Allow to cool.

Serve over the pan-fried feta.

- 3 Add strawberries, stuffed peppadews, olives and Italian meats for serving purposes.

And of course, the perfect way to complete your platter is with a glass or two of Backsberg's sweet and refreshing Premium Rosé. Cheers!



QUICK TIP

Grind cornflakes in a coffee grinder to make the crumb.

BAKED PITA CHIPS

Preheat your oven to 200°C.

Cut your pita into 8 pieces.

Place each triangle onto a baking sheet and brush with extra virgin olive oil.

Sprinkle each batch with your desired herbs; such as thyme, oregano, rosemary etc. Salt to taste.

Bake until golden brown and crispy, being careful not to burn the edges.

See images for reference.

