Baked feta with lavender, thyme and honey

- 200g block of feta
- Leaves from 4 sprigs broad leaf thyme
- About 10 English lavender heads
- 4 tbsp runny honey
- Salt and black pepper
- More lavender heads to garnish

If you have time, wrap the feta in kitchen paper for up to an hour to draw out any excess moisture.

Pre-heat your grill to high.

Choose a small oven proof dish which will just hold the feta block and sprinkle the thyme and lavender on top of the cheese. Season with pepper and a little salt — remember feta is quite salty already.

Drizzle over the honey and grill the dish for about 5 minutes until golden and bubbling. All grills are different so keep and eye on it so it doesn't overcook.

Leave for a couple of minutes before serving, garnished with the extra lavender flowers.

This is a really easy recipe to double or even triple depending on your number of guests.