

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.