



Creamy, spicy, and sweet—this is the next evolution of the viral feta bake. Juicy cherry tomatoes roast until jammy, cradling a bubbling block of Kouzina Feta that's finished with a sticky drizzle of hot honey for an unforgettable flavour hit.

Ingredients:

- 200g Kouzina Feta
- 300g cherry tomatoes
- 2 cloves garlic, thinly sliced
- 2 tbsp olive oil
- 1 tbsp hot honey (store-bought or homemade – see below)
- ½ tsp chilli flakes (optional)
- Fresh thyme or basil, to garnish
- Cracked black pepper, to taste
- For homemade hot honey:
- Gently heat 3 tbsp honey with ½ tsp chilli flakes and a pinch of salt. Let infuse for 5 minutes, then strain.

Method:

- Preheat oven to 200°C (fan 180°C).
- In a small baking dish, add the cherry tomatoes and garlic. Nestle the block of Kouzina Feta in the centre.
- Drizzle everything with olive oil and sprinkle with chilli flakes, if using.
- Bake for 25 minutes, or until the feta is soft and lightly golden and the tomatoes are bursting.
- Drizzle generously with hot honey while still warm.
- Garnish with cracked black pepper and fresh herbs.

Serving Suggestion:

Perfect with toasted sourdough or pita chips as a shared starter—or stir through hot pasta for a full meal with a twist.