

Four Ch(easy) Party Snacks

Crispy Sweet Chilli Feta Fingers

Ingredients:

- 1 package frozen phyllo pastry
- 1 square President Feta cheese
- ½ cup President cream cheese
- 2 - 3 tbsp sweet chilli sauce
- Salt & pepper to taste
- Oil for frying

Method:

1. If you are using frozen phyllo, thaw it gently according to the package directions.
2. In a small bowl, crumble feta with your fingers. Add the cream cheese, sweet chilli sauce and salt and pepper to taste.
3. Place one sheet of the phyllo on the counter, brush it with olive oil, and cover it with a second sheet of phyllo. Cut these into 4-6 strips and repeat with the rest of the sheets.
4. Spread about 1 ½ - 2 teaspoons of the feta filling along the edge nearest to you. Fold in the edges and roll the dough away from you so it forms a small roll, resembling a cigar.
5. Brush a little olive oil along the edge just before finishing, to ensure the phyllo sticks together at the final roll.
6. Deep fry the feta fingers in hot oil until golden and crispy, roughly 5 – 8 minutes.
7. Top with crumbled feta and serve with sweet chilli dipping sauce & ENJOY!

Biltong & Feta Jalapeño Poppers

Ingredients:

- 6 Jalapeños from a jar
- ¼ cup President cream cheese
- ½ square President feta cheese
- 2 tbsp biltong shavings
- 2 tbsp cake flour
- 2 eggs, lightly beaten
- ½ cup bread crumbs
- Oil for frying

Method:

1. Take one whole jalapeno and using a sharp knife make an incision along the length without cutting all the way through. Open up the jalapeno and using the end of a teaspoon scrape out and discard the seeds.

2. Mix the cream cheese with the feta and the biltong shavings, spoon the cheese mixture into each jalapeño. Push the jalapeños gently to close them up and wipe off any excess.
3. Put the flour, egg and breadcrumbs in separate shallow bowls or dishes and roll the stuffed jalapeños first in the flour then egg then breadcrumbs then repeat so that each is coated twice.
4. Heat the oil in a large saucepan and carefully lower the jalapeños into the oil using a slotted spoon and deep fry in batches for around 2-3 mins or until deep golden brown.
5. Transfer to a plate lined with kitchen paper to soak up the excess oil.
6. Serve with a side of sriracha mayo & ENJOY!

Spinach & Feta Phyllo Cups:

Ingredients:

- 1 pack of phyllo pastry, thawed
- 1 tbsp olive oil
- 1 onion, finely diced
- 500g chopped swiss chard spinach
- 2 squares President feta, roughly crumbled into large chunks
- 1 tsp black pepper
- 3 eggs
- 2 tbsp cake flour

Method:

1. Preheat oven to 210°C.
2. Lightly brush the insides of a 12 cup muffin tin with oil or butter,
3. Roll out the phyllo pastry and divide the layers to make two piles (3 or 4 sheets in each pile). Cut into squares that will fit the muffin tin holes.
4. Line each muffin well with a square of phyllo.
5. Heat olive oil in a pan. Fry onions until translucent and set aside. Wilt the spinach for 2-3 minutes. Squeeze the spinach of its excess water by pressing it again the side of the pan with your wooden spoon and tilting the pan, then drain the excess water. Set aside.
6. In a large mixing bowl combine the spinach, diced onion, feta and black pepper and stir well. Then add the eggs and flour and mix well.
7. Spoon the spinach mixture evenly into the phyllo lined muffin cups, sprinkle chunks of extra feta onto the top of each cup and bake for 20 minutes, until the phyllo is golden brown on the edges and the spinach mixture is cooked in the center.
8. Remove the Spinach & Feta Cups from the muffin tin, allow to cool slightly & ENJOY!

Cheesy Stuffed Peppadew Balls

Ingredients:

- 1 square President feta, crumbled
- ¼ cup Galbani creamy mozzarella, grated (approx ½ 300g ball)
- 1 tbsp chopped chives
- 12 Peppadew peppers from a jar
- ½ cup cake flour
- 2 eggs, lightly beaten
- ¾ cup bread crumbs
- Oil, for frying

Method:

1. In a small bowl, use a fork to combine the crumbled feta with the mozzarella.
2. Using your fingers, pack the center of each peppadew with the cheese mixture.
3. Put the flour, egg and breadcrumbs in separate shallow bowls or dishes and roll the stuffed peppadews first in the flour then egg then breadcrumbs then repeat so that each is coated twice.
4. Heat the oil in a large saucepan and carefully lower the peppadews into the oil using a slotted spoon and deep fry in batches for around 2-3 mins or until deep golden brown.
5. Remove from the oil and drain the peppadews on a paper towel-lined plate.
6. Serve with a mayonnaise aioli & ENJOY!