**Feta in Herby Oil**



**INGREDIENTS**

**2 tbs chopped parsley2 tsp chopped thyme450 ml best green virgin olive oil575 g British Feta Cheese6 green olives6 sprigs each of: thyme, marjoram and rosemary8 black peppercornsFew pieces of tinned pimento**

**METHOD**

Grind the parley and thyme into a paste with a little oil with pestle and mortar.  
Add the rest of the oil and store in an airtight jar at room temperature for 2 weeks, shaking daily Then cut the Feta cheese into small squares. Line a sterilised open necked jar with herbs, olives etc.  
Put in the Feta pieces and cover with well strained olive oil. Leave 2 weeks and serve with drinks or on top of salads.