



Leek, sweet potato and feta parcels

Equipment

- peeler
- chef knives
- chopping board
- sauce pan
- pastry brush
- measuring spoons
- greaseproof paper
- baking tray

Ingredients

- 30 sheets of filo pastry
- 75g melted butter
- 1 large sweet potato
- 2 large leeks
- 2 tbsp of olive oil
- 3 cloves garlic
- 200g feta cheese
- 1 tsp of italian herbs

From The Garden

- leeks

What to do

1. Peel the sweet potato and boil until just soft. When cooled down chop it into 2cm cubes.
2. Cut the leek lengthways and rinse well under running water. Slice the leek into 1cm slices and sauté with olive oil for five minutes.
3. Add the crushed garlic and herbs and sauté for a further five minutes.
4. Remove the pan from the heat and crumble in the feta cheese.
5. Unwrap the filo pastry and carefully lay the sheets out flat. Keep a damp cloth over them so they won't dry up during the working process.
6. With a pastry brush, brush one sheet with melted butter, then lay another sheet of the pastry directly on top and brush with butter again.
8. Spoon 2/3 tbsp of the filling on to one side of the pastry, fold sides of the pastry to the middle and wrap tightly into a parcel.
9. Place the parcels on a baking tray covered in greaseproof paper. Brush the top of each parcel with melted butter.
10. Bake them in 180°C for 20-30 minutes or until golden brown.