

Smoky Marinated Feta

ingredients

10 garlic cloves,
peeled
1 lemon; skin peeled
into 6 strips
4 bay leaves
2½ tsp chipotle chili
flakes
250 ml olive oil
1 tsp flaky sea salt
1¼ tsp paprika
2 blocks Greek feta
(360 g), cut into ½-
inch cubes

Serves 4 to 6 • This flavor bomb is made by letting feta sit in an oil bath infused with garlic, lemon, bay leaves, and charred chili flakes. Charring the aromatics adds an intense, smoky flavor to the oil, which the feta absorbs to beautiful effect.

You'll use this condiment in Yotam's recipe for Pea Spread With Smoky Marinated Feta (see page 23), but the yield here is more than what you'll need for that dish. That's okay—marinated feta keeps for up to 5 days in the refrigerator (the flavors only get better the longer it sits), and it's equally delicious on toast or in a salad.

method

Place a small sauté pan over medium-high heat. Once the pan is very hot, add the garlic and cook for 3 to 4 minutes, turning halfway, until cloves are charred.

Add the lemon strips and bay leaves, and cook for about 90 seconds until lightly charred.

Add the chipotle chili flakes and cook, stirring continuously, until well-toasted and fragrant, about 30 seconds. Remove the pan from the heat, then add the oil, salt, and paprika. Stir for about 30 seconds to combine.

Add the feta to the oil and stir gently so that each piece of cheese is coated in oil, then transfer the cheese and liquid to a shallow container. Allow the feta to marinate at room temperature if you'll be eating it within a few hours. Otherwise, refrigerate it in an airtight container. (If using later, take the feta out of the refrigerator about an hour or so before you want to serve it to allow the oil to come back up to room temperature and desolidify.) Smoky Marinated Feta keeps in the refrigerator for up to 5 days.

