

**Miele**

# Baked feta with mandarin, fennel and witlof salad

By Miele

**25**

Preparation time

**25 minutes**

Cooking time

**4 serves**

Serves



## INGREDIENTS

### Baked feta

600 g firm feta, cut into large pieces  
1 tbsp honey  
1 tbsp (20 ml) extra virgin olive oil  
Salt and pepper, to taste  
100 g (2/3 cup) hazelnuts, roughly chopped

### Dressing

1 tbsp coriander seeds  
1 mandarin, juiced  
1 tbsp finely chopped fennel fronds  
1 tbsp honey  
80 ml (1/3 cup) extra virgin olive oil  
60 ml (1/4 cup) apple cider vinegar  
Salt and pepper, to taste

### Salad

2 mandarins, peeled and segmented  
2 small witlof, leaves separated  
1 baby fennel, thinly sliced  
1/2 cup micro sorrel leaves, optional

## **METHOD**

### **Baked feta**

1. Preheat the oven on Fan Plus at 200°C.
2. Pat feta dry with paper towel and place on a universal tray lined with baking paper.
3. Combine the honey and oil in a small bowl. Season to taste and pour evenly over the feta.
4. Place into the oven on shelf position 2 and bake for 15 minutes, or until feta is soft and golden.
5. Add the hazelnuts to the tray and continue to cook for a further 5 minutes.

### **Dressing**

1. In a small frying pan on medium heat, induction setting 5, add coriander seeds and toast for 2 minutes, or until fragrant.
2. Combine all ingredients, mix well and season to taste.

### **Salad**

1. In a large bowl, combine peeled mandarin segments, witlof leaves, fennel and sorrel.
2. Add half of the dressing and toss to combine.

### **To serve**

1. Arrange salad on a serving plate with pieces of warm feta on top.
2. Drizzle with remaining dressing and sprinkle with hazelnuts. Serve with bread or croutes, if desired.

### **Hints and tips**

- Baking feta transforms the texture from crumbly to soft and creamy.
- Oranges can be substituted for mandarins.
- Herbs such as dill, chervil or parsley can replace sorrel, if not available.
- Don't discard the mandarin peels, they can be dried in the oven on Fan Plus at 85°C and used to flavour some Asian dishes.
- Please note our recipes are developed using tablespoons that hold 20 ml (4 teaspoons).