
RECIPE

Baked Goats Cheese in Filo Pastry

These delicious little pastries are the perfect appetizer to serve with Lightning Sauvignon Blanc. They are created in the tradition of Greek and Turkish Borek, typically, seasoned cheese wrapped in filo pastry. Goats milk cheese is an all-round excellent partner for Sauvignon Blanc.

For each serving, you will need:

1 sheet of filo pastry approx. 40cm x 30cm
2 tablespoons melted butter
½ a Chevin-type cheese.

Heat the oven to 180 degrees. Place a sheet of filo on a clean surface and brush with melted butter. Fold the sheet crosswise in half and brush with butter. Fold in half again the opposite way and brush with more butter.

Cut a chevin cheese in half through the barrel and place the cheese toward the bottom of the filo. Fold the short end of the filo over the cheese and then fold the short sides over and roll into a squat barrel shape. Brush with a little more butter. Place each filo pastry onto a small baking sheet, brush with more melted butter. Bake for approx. 10 to 12 mins until the pastry is golden brown.

You can make your little filo pastries ahead of time. Place on a baking sheet lined with baking paper – cover loosely with foil or a sheet of baking paper and store in a cool place until you are ready to pop them in the oven.

Once these little treats come out of the oven, you need to serve them immediately. They can be simply offered with a selection of one or all the following: Ripe figs, green grapes, or melon slices. Alternatively, they pair beautifully with a salad such as one of the following:



Lightly blanched green bean, watercress, avocado, spring onion and walnuts dressed with a little lemon juice, extra-virgin olive oil and salt and pepper to season.

Ripe heirloom tomatoes, sliced about 1cm thick, very thinly sliced raw fennel and orange segments. Season with a little salt and pepper and drizzled with extra-virgin olive oil.

Rocket and sundried tomatoes (you can cheat and use sundried tomato pesto) Place a couple of tablespoons of the pesto in a metal bowl, add a splash of extra-virgin olive oil and a little squeeze of lemon and incorporate into the pesto. Toss the rocket in the dressing and serve.

Painted Wolf Wines supports the conservation of the highly endangered painted wolf (African wild dog) and the protection of the diminishing wild spaces of Africa, through its donations to the EWT – www.ewt.org.za and Tusk – www.tusk.org