



There's a Chef in My Kitchen, LLC

## **Crispy Feta with Sun Dried Tomatoes, Citrus & Spice Topping**

*Serves 4 to 10 depending on quantity of cheese*

*'Frying' feta is a fun way to present an old favorite – feta with an herb and spice topping. I'd be remiss if I didn't note that frying cheese requires a swift hand and a bit of patience. One moment too long in the pan and your lovely golden crust will slip off; you'll be left with a lusciously warm, but otherwise naked piece of cheese! Feel free to skip the frying treatment and simply marinate the feta with a generous layer of the topping at least 4 hours before serving. Or, place the feta into an oven safe serving dish, then work about 1/4 cup of softened butter through the panko bread crumbs and sprinkle on top of the feta. Slip into a 350° F preheated oven and bake until browned and bubbly, about 20 to 30 minutes.*



Cassafina Madeira Harvest Oblong Tray  
Courtesy [www.ProperSetting.com](http://www.ProperSetting.com)

*As for the topping, just about any plump – not overly sweet – fruit will work. I use sun dried tomatoes here, but apricots are another wonderful alternative. And while the crispy feta is the centerpiece of this dish, this versatile topping is the real star.*

### **Ingredients**

- 1/3 cup sun dried tomatoes
- 2 tablespoons Madeira
- Zest of 1 orange
- Zest of 1/2 of a lemon
- 2 cloves garlic, finely chopped
- 1/2 cup loosely packed parsley leaves, coarsely chopped
- 2 tablespoons fresh thyme leaves, coarsely chopped
- 1 tablespoon fresh rosemary leaves, coarsely chopped
- 1 teaspoon finely chopped sage leaves
- 1 1/2 teaspoons finely chopped ginger
- 1 teaspoon coriander seeds, crushed
- 1 teaspoon fennel seeds, crushed
- 1/2 teaspoon red pepper flakes
- 1/3 cup high quality, fruity olive oil
  
- 1 block 8 to 12 ounces fresh Feta cheese, drained and cut into quarters
- 1/2 cup flour
- 2 eggs, lightly beaten
- 3/4 cup panko breadcrumbs
- 2 tablespoons butter
- 1/3 cup olive oil
- Toasted Marcona almonds, lightly toasted and coarsely chopped, to garnish

### **Preparation**

---

*courtesy of: [www.TheresAChefinMyKitchen.com](http://www.TheresAChefinMyKitchen.com)*

Recipe and Photograph Copyright © 2008 by Donna Marie Desfor & There's a Chef in My Kitchen, LLC.  
All Rights Reserved.



There's a Chef in My Kitchen, LLC

Place 1 cup of water into a small saucepan. Add the sun dried tomatoes, the Madeira and bring to a boil over medium high heat. Once at a boil, remove the saucepan from the heat and let the tomatoes rehydrate until plump, about 15 minutes.

While the tomatoes are rehydrating, combine the remaining ingredients (orange zest through red pepper flakes) in a medium non-reactive bowl. Gently stir in the olive oil. Set aside to allow the flavors to meld, about 20 minutes.

Meanwhile, dredge the feta pieces in flour, then into the egg, and finally through the breadcrumbs. Place on a plate and return to refrigerator for 15 minutes, or until ready to use. Heat the butter and olive oil in a non-stick skillet over medium heat. When hot and butter has stopped bubbling, add a few pieces of feta into your skillet and cook for about 1 minute on each side until golden. Carefully remove with a spatula and drain on a plate lined with paper towels. Repeat with remaining feta.

### **Service**

Arrange the fried feta pieces on a serving platter. Gently toss the topping and spoon equal but generous amounts on top. Sprinkle the toasted almonds over the feta and platter to garnish, and serve.

---

*courtesy of: [www.TheresAChefinMyKitchen.com](http://www.TheresAChefinMyKitchen.com)*

Recipe and Photograph Copyright © 2008 by Donna Marie Desfor & There's a Chef in My Kitchen, LLC.  
All Rights Reserved.