

Baked Feta Ghosts

Serves 4

INGREDIENTS

700g cherry tomatoes
100g pitted black olives
2 cloves garlic, minced
75ml extra virgin olive oil
¼ tsp salt
½ tsp black pepper
¼ tsp dried oregano
400g **feta cheese** (2 x blocks feta cheese)
300g courgetti (spiralized courgette) – you can usually buy this from larger supermarkets ready-spiralized

You will also need a small ghost-shaped cookie cutter or a template to cut around

ALLERGENS
HIGHLIGHTED IN BOLD



PREPARATION

Preheat the oven to CircoTherm® 180°C. Place the tomatoes, olives, garlic, all but 1 tablespoon of the olive oil, salt, pepper and oregano in a medium-sized baking dish. Toss together.

Place the feta cheese on a chopping board and use the ghost cookie cutter to cut out ghost shapes. You should get 7-9 shapes. Carefully nestle the feta shapes into the tomatoes and olives. You can also use little pieces of the black olives to make eyes for the ghosts if you like.

Drizzle the remaining tablespoon of oil over the feta ghosts. Place in the oven for 25-30 minutes, until the tomatoes start to burst and the feta browns slightly at the edges. Just before the tomatoes and feta are ready, place the courgetti in boiling water and boil for 1 minute, then drain. Remove the dish from the oven and place heaps of courgetti around the edges of the dish. Serve up at the table, so your guests can stir up their feta ghosts with the tomatoes and courgetti on their own plates.