



# Pickled cheese



## What will you need:

200g feta cheese

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Fresh thyme

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500ml white wine vinegar

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50ml honey

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Spoon

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Measuring Jug

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Knife

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Sterilised glass jam jar

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Small saucepan

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## Method:

- 1 Cut the feta up into cubes.
- 2 Put the feta into the jam jar with the fresh thyme.
- 3 Measure out the white wine vinegar in a measuring jug and mix in the honey.
- 4 Pour the vinegar-honey mixture into the jam jar.
- 5 Screw the lid on the jar and leave it for a whole day (not in direct sunlight).
- 6 Now you can enjoy your Roman pickled cheese – why not try it with your oatcakes for a real Romano-British experience!

