



Pickled cheese



What will you need:

200g feta cheese

Fresh thyme

500ml white wine vinegar

50ml honey

Spoon

Measuring Jug

Knife

Sterilised glass jam jar

Small saucepan



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!

