

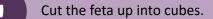


What will you need:

200g feta cheese	Spoon
Fresh thyme	Measuring Jug
500ml white wine vinegar	Knife
50ml honey	Sterilised glass jam jar
	Small saucepan



Method:



Put the feta into the jam jar with the fresh thyme.



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- 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.



- 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!

