



RECIPE

Savoury Feta and Herb Filo Rolls

Recipe Created For
4.9 L
Rectangular
Roaster

Main Ingredient
Dairy

Cook Time
Under 2
Hours

Serving Size
10

RECIPE NOTES

A filo appetizer is always a fan favourite for family gatherings. Satisfying for those who crave both flavour and texture, slicing through the perfectly browned rolled filo crust will reveal a light and savoury filling. Tenderly baked and served in our elegant oven-to-table [Rectangular Roaster](#), hosts should be prepared to serve second helpings.

INGREDIENTS

- 2/3 cup (160 ml) dried currants
- 2/3 cup (160 ml) diced dried figs (stems removed)
- 2 shallots, peeled and finely chopped
- Zest and juice of 1 lemon
- 1 tbsp (15 ml) honey, plus more for serving
- 3/4 cup (180 ml) melted unsalted butter, approx.
- 3 cups (750 ml) crumbled feta cheese
- 1 cup (250 ml) labneh
- 1 ½ cups (375 ml) packed chopped fresh herbs (parsley, mint, cilantro, dill)
- 1 tbsp (15 ml) poppy seeds, plus more for sprinkling
- 1 tbsp (15 ml) sesame seeds, plus more for sprinkling
- 30 frozen filo sheets, thawed (about 2 boxes, each 1 lb/450 g)

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INSTRUCTIONS

In a bowl, combine the currants, figs, shallots, lemon zest and juice, and honey. Let sit for 10 minutes, stirring occasionally.

Meanwhile, preheat the oven to 400°F (200°C). Brush the bottom and sides of [4.9 L Rectangular Roaster](#) with some of the butter.

In a large bowl, beat the feta and labneh until smooth. Add the herbs, poppy seeds and sesame seeds. Season to taste with pepper. Add the currant mixture. Mix to combine and adjust the seasoning.

For each roll, you will need to stack 6 sheets of filo dough, brushing each one with melted butter before adding the next sheet. Place about $\frac{3}{4}$ cup (180 ml) of the filling along one of the short edges of the filo stack. Starting with the same short edge, roll the sheets up around the filling into a cylinder about 1 $\frac{1}{2}$ inches (4 cm) wide. Place the roll, seam-side down, in the prepared Roaster, cutting off the edges of the roll to fit as needed. Repeat with the remaining filo sheets, butter and filling, placing the filo rolls side-by-side in the Roaster as you go.

Brush the top of the rolls with melted butter and sprinkle with more poppy seeds and sesame seeds. Bake for 40 minutes or until nicely golden. Serve hot or at room temperature drizzled with honey.

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