Posted on 23 November 2014

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Feta and mozzarella triangles



Ingredients

5 spring onions
60g red cherry peppers in brine
10g of toasted pinenuts
1 fat clove of garlic
Freshly ground black pepper
130g feta cheese
80g mozzarella cheese
Fresh basil
A 375g pack of ready rolled puff pastry
1 large egg
A little milk

Preparation

1. 1. Preheat the oven to 195 degrees, 175 degrees fan oven.
2. 2. Chop the spring onions finely. Drain and chop the cherry peppers. Chop the toasted pinenuts finely too. Peel and crush the clove of garlic. Combine them all in a bowl, then season with a grinding of black pepper.
3. 3. Crumble the feta cheese into the bowl with the other ingredients. Chop the mozzarella into small pieces and add that too. Break an egg into a small bowl and beat it, then tip most of it into the bowl and stir to mix everything really well and bind it together.
4. 4. Wash a handful of fresh basil leaves and chop finely, then stir that into the mixture too.
5. 5. Unroll the pastry on a lightly floured surface, rolling gently if necessary to make it into a square. [I used a pack of light puff pastry to cut down on the calories a little].Cut it carefully into 24 squares of equal size.
6. 6. Moisten the outside edges of each square with water, then place a small spoonful of the mixture into the middle. Fold a corner of the pastry over to the opposite corner and gently press the edges of the triangle together. To make sure that the triangles are sealed, press the edges again with a fork to seal in the filling.
7. 7. Pour a just a little milk into the small bowl that the egg was beaten in and stir the remaining egg and milk together. Glaze each triangle lightly with the mixture using a pastry brush.
8. 8. Lightly oil a baking tray and arrange the triangles on it, not too close together. Bake for 18-20 minutes, or until risen and golden in colour. Leave to cool on the tray for just a few minutes when taken out of the oven before transferring onto a cooling rack. Best served warm and crunchy!

Notes:

- You can vary the cheeses you use

try using ricotta or cottage cheese for a milder flavour, or feta alone for a strong salty taste.

- If you don’t have peppers in brine, try roasting and removing the skin from fresh peppers and using them instead.

- Try using other combinations of vegetables, such as roasted courgettes, spinach, mushrooms or sundried tomatoes.

- You could use oregano instead of basil, or any other herb of your choice.

Cooks Note

These tangy cheesy nibbles make ideal canapés and party food, or can be served with fresh salad as a light starter to a meal. Or, alternatively, make them larger and serve with roasted vegetables as a delicious vegetarian main course.
They are not difficult to make but are a bit fiddly; they are worth the trouble! They can be prepared well ahead of time and chilled in the fridge; at the last minute, when you are ready to bake them, just brush on the glaze and pop them in the oven. They need to be eaten whilst warm and crispy!