



## PARSLEY PESTO, WHIPPED GOAT FETA & MINI TOASTS

**MAKES** 1 cup each    **PREP** 10 minutes    **COOK** 5 minutes

### Ingredients

#### *Parsley pesto*

1 cup parsley leaves, tightly packed  
juice and zest of a lemon  
1/2 cup cashew nuts  
1/4 cup olive oil  
1 garlic clove  
salt and pepper

#### *Whipped goat feta*

150g goats cheese feta  
1/2 cup natural yoghurt

#### *Pan-fried ciabatta toasts*

2 mini loaves of ciabatta (or similar bread rolls)  
1/4 cup olive oil



### Method

#### *Parsley pesto*

Take a food processor; add parsley, lemon juice and zest, cashew nuts and salt. Process to chop, with the motor still running slowly drizzle in the olive oil till a smooth paste forms.

#### *Whipped goat feta*

Mix together in a bowl until smooth and creamy.

#### *Pan-fried ciabatta toast*

Finely slice the bread.

Take a fry pan, splash in some olive oil, then lay the bread in. Cook on both sides until golden. Repeat until all the toasts are cooked.

Serve the pesto, whipped feta and pan fried toasts on a platter.

*Tip: The parsley pesto will keep well in an airtight container in the fridge.*