

Manouri PDO marinated in honey and herbs

Informations

People : 4

Preparation : 10



Ingredients

- 200 g Manouri PDO
- 130 g runny honey
- 2 star anise
- 1 cinnamon stick
- Black and pink peppercorns
- 1 sprig of rosemary
- 1 sprig of fresh thyme

Preparation steps

1. Pour the honey into a mason jar.



2. Cut the cheese into even cubes.
3. Place the cheese and the other ingredients in the honey.
4. Close the jar and allow to marinate for 3 days in the fridge before serving.

? **Tip:** This honey-marinated cheese can be used in lots of different recipes, such as alongside a summer salad, grilled on top of bread, or blended into a vegetable purée.