

## PERSIAN FETTA

# Sweet Potato Wedges & Whipped Persian Fetta

- Serves 6-8 (side dish) -



**Who said wedges were unhealthy?  
The better go-to option alongside  
your burger tonight.**

### Wedges

- 150g Persian Fetta tub - drain oil and reserve for cooking
- 4 regular sweet potatoes - peeled & cut longways into wedges
- 4 garlic cloves - minced
- 1 tsp cumin powder
- 1 tsp Aleppo pepper (or half a tsp chilli powder)
- 40gm (2 tbsp) coarse polenta
- 1 tsp sumac
- 2 tsp sea salt flakes

### Whipped Fetta

- Persian Fetta from 150gm tub
- 100gm sour cream
- pinch of sumac to garnish (optional)

- 1 Heat oven to 200 degrees.
- 2 Place garlic, polenta, spices, salt and oil from Persian Fetta tub in a small mixing bowl and stir thoroughly to form a smooth paste.
- 3 Place sweet potatoes in a large mixing bowl, add spice paste and mix through thoroughly with hands.
- 4 Spread onto a lined baking tray and place in the oven. Cook for about 25 minutes.
- 5 For the whipped Persian Fetta, combine reserved Fetta and sour cream in a food processor and combine (or mix with a fork until smooth). Serve Whipped Fetta in a small bowl sprinkled with a little sumac on the side of the sweet potatoes.

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