Air Fryer Feta and Haloumi Spring Rolls with Hot Honey

MEDIUM • 45 MINS

Layered with flaky pastry, melted cheese and a kick of Hot Chilli Honey heat, these spring rolls turn simple ingredients into something seriously crave-worthy. Perfect straight from the air fryer, scattered with mint and ready to dunk.

SKILL LEVEL	PREP TIME	COOKING TIME	SERVINGS
Medium	25 mins	20 mins	12

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Ingredients

- 175g feta cheese, crumbled
- 75g haloumi cheese, grated
- ½ tsp dried thyme
- 6 sheets filo pastry, cut in half across the short length
- 100g butter, melted
- 1 egg, whisked with a splash of milk
- Sesame seeds
- Mint leaves, to serve
- Capilano Hot Chilli Honey, gently warmed to serve

Method

1. In a medium bowl add cheeses and thyme, mix to combine.

2. Place a half sheet of filo on a clean work surface, with the short edge facing you. Brush the surface with melted butter. Place a heaped tablespoon of the cheese mixture onto the bottom centre of the filo then roll the end to cover the filling.

3. Fold the two longer edges over to meet in the centre then roll the short edge up until almost at the end. Brush the inside edge with egg mixture then roll completely to enclose. Repeat with remaining filo and cheese to make 12 rolls.

4. Brush the surface of each roll with egg mixture, sprinkle with sesame seeds. In batches of 6 at a time, air fry at 180° for 14 mins or until crispy and golden.*

5. Arrange rolls on a platter and scatter with mint leaves. Squeeze the hot chilli honey into a ramekin and serve with the rolls.

6. *if you don't own an air fryer these can also be baked in a 200°C oven on a lined baking tray for 20 mins.

Used in this recipe

Capilano Hot Chilli Honey

Available at

coles woolworths

Honey with a Kick!

Capilano Hot Chilli Honey is crafted by our master honey blender, who expertly infuses premium Australian floral honey with firey flecks of habanero chilli to create a delicious, sweet heat.

Elevate Your Savoury Dishes

Seek out the taste of adventure of sweet and spicy with this hot honey on your pizza, wings, tacos, stir fries and Asian-inspired dishes. It's a convenient, fresh new way to add loads of flavour to any savoury dish.

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