

CRANBERRY FETA PUFF PASTRY

Pair with
Chateau Ste. Michelle Riesling
Columbia Valley

The bright acidity and stone fruit flavors cut through the richness of the feta and pastry. The wine's citrus and pear notes elevate the cranberry's tartness, while its crisp finish balances the feta's tangy, salty qualities, creating a refreshing and well-rounded pairing.

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Ingredients

- 1 package frozen puff pastry, thawed
- 1 6oz container Athenos Crumbled Feta Cheese
- 1 cup cranberry sauce
- 1 tbsp fresh rosemary, minced + more for garnish
- 1 Bottle of Chateau Ste. Michelle Riesling (to pair)

Directions

1. Preheat to 375 F.
2. Cut puff pastry sheets into 9 squares each. Take each square and press into each center of a baking muffin tin.
3. Fill each puff with 2 tsp of cranberry sauce, 1-2 tsp of feta cheese crumbles and ½ tsp of minced rosemary.
4. Bake for 10-15 minutes or until puff pastry is puffed and golden brown. Top with a small sprig of fresh rosemary for garnish before serving.
5. Serve and enjoy with a glass of Chateau Ste. Michelle Riesling