

# COOK WITH HONEY

## WRAPTASTIC: GOAT'S CHEESE, HONEY AND THYME WEDGES

by Ali Ray – Serves 2

Ideal for the camping stove, this delicious recipe uses just a few ingredients, including local honey to add flavour and a sweet finish.

### Ingredients

- 2 Soft tortilla wraps
- 125g Goat's or sheep's cheese
- 2tsp Runny local honey
- A sprig of fresh thyme
- Salt and pepper

### Alternatives and additions

Sun-dried tomatoes, rocket leaves, thinly sliced spring onion, walnuts, fresh pear slices

### Method

- 1 Put a wrap into a large dry frying pan, and begin to heat gently.
- 2 Crumble half the goat's cheese on to the wrap, leaving about 2cm clear of the edges. Drizzle a teaspoon of honey evenly over the cheese. Sprinkle on a couple of pinches of fresh thyme leaves. Season with salt and pepper.
- 3 Now fold the wrap in half and push it down with a spatula. Keep the heat low and keep it there just long enough for the cheese to start to melt.
- 4 Flip the wrap over and warm it through on the other side.
- 4 Slide on to a plate and cut into wedges. Keep warm while you repeat with the other wrap and serve.

