

Persian Fresh Herb Platter

Ingredients

8 ounces feta cheese
1 tablespoon coriander seeds
1 tablespoon cumin seeds
1 tablespoon caraway seeds
1/3 cup extra-virgin olive oil
coarse sea salt
3 or 4 bunches whole fresh herbs, in any combination: mint, basil, cilantro, flat-leaf parsley, dill, chives, or watercress
2 cups walnuts (see note)
1 bunch (6 to 8) radishes, trimmed and quartered
6 to 8 lavash, pitas, flour tortillas, or other flatbreads

Directions

Drain the feta and place it in a small bowl. Heat the coriander, cumin, and caraway seeds in a small skillet over high heat. Shake the pan continuously until the spices start to release their aroma, about 2 minutes. Pour seeds into a bowl and pour in the olive oil. Add a pinch of coarse salt. Let steep for a few minutes. Pour the mixture over the feta and set aside.

Wash and dry the herbs. Trim ragged ends off the stems, but leave sprigs whole. Place herbs on a large platter with the walnuts, radishes, and feta. Arrange the flatbread on the platter or in a bowl alongside.

To eat, tear off a manageable piece of flatbread and stuff it with some herbs, walnuts, a small piece of cheese, and some radishes. Fold and eat.

note: if you want to remove the bitterness from the walnuts, place them in a heatproof bowl and pour boiling water to cover over them. Add a pinch of salt and let sit for an hour or up to overnight. Drain nuts and pat dry before serving.

Source: <https://www.tuesdayrecipe.com/recipe-archives/appetizers/persian-fresh-herb-platter/>