



Recipe from: [My Catholic Tradition](#)

Israeli Cheese with Green Olives

SERVES FOUR

Ingredients

- 6 - 7 oz soft white (farmer's) cheese
- 2 1/2 oz feta cheese, preferably sheep's milk, lightly crumbled
- 20–30 pitted green olives, some chopped, the rest halved or quartered
- 2–3 large pinches of fresh thyme, plus extra to garnish

Place the soft white cheese in a mixing bowl.

Stir with the back of a spoon or a fork until soft and smooth.

Add the crumbled feta cheese.

Stir the two cheeses together until they are thoroughly combined.

Add the chopped, halved and quartered olives to the cheese mixture.

Then add the pinches of fresh thyme to the cheese mixture and mix thoroughly.

Spoon the mixture into a bowl.

Sprinkle with thyme and serve with crackers, toast, chunks of bread or bagels.