**Fınger wraps**

3 sheets of phyllo pastry

300 gr feta cheese

½ cup milk

First divide each pastry sheet to four equal triangles, then divide each tringle to three equal triangles. Mix crumbled feta cheese with milk, place 2 teaspoons of mixture over the wide side of each triangle, fold ends and roll loosly. Dip top end to cold water to seal.

Heat olive oil in a deep frying pan, fry wraps lightly, placing five to six pieces at a time , remove over paper napkin before arranging on service plate.