A Greek Menu

Baklava (Makes 20 squares)

Ingredients
- 250 gm walnut pieces (very finely chopped)
- 60 gm light muscavado sugar
- 1 teaspoon ground cinnamon
- 175 gm butter, melted, plus a little extra for greasing
- 24 sheets of filo pastry, weighing 450-500 grams (2 packets)
- 100 ml clear honey
- 2 – 3 table spoons lemon juice
- A shallow, rectangular baking tray (29 x 21 cm)

Method
1. Mix together the walnuts, sugar and cinnamon.
2. Lightly butter the baking tray and lay one sheet of filo pastry in the bottom of the tin, allowing the pastry to come up the sides. Brush the pastry with a little melted butter.
3. Repeat with 5 more sheets in the same way. Sprinkle with one third of the nut mixture. Repeat the process twice i.e. after every 6 sheets of filo pastry, not forgetting to brush each sheet with melted butter, put a layer of the nut mixture. Finish with the last 6 sheets of filo pastry, lightly brushing the top with melted butter.
4. Using a sharp knife cut about half way through the pastry layers to make 20 squares.
5. Bake in a pre-heated oven at 220°C (gas mark 7) for 15 minutes, then reduce the oven temperature to 180°C (gas mark 4) and bake for 10-15 minutes until the pastry is crisp and golden brown. Remove from the oven.
6. Heat the honey and lemon juice in a heavy saucepan until the honey has melted. Spoon over the hot baklava. Leave to cool in the tin for 1 to 2 hours. Cut into the marked square. Note – it tastes better after being in the fridge for a while.

Halloumi salad with orange & mint

Ingredients
- 3 medium oranges, segments and juice
- A small bunch of mint, chopped
- 4 teaspoons of white wine vinegar
- 3 tbsp. olive oil
- 2 x 250gm packs of halloumi cheese
- 50 gm walnut pieces (toasted)
- 145 gm rocket, watercress and spinach

Method
1. Heat a large griddle or frying pan over a high heat. In a large bowl, combine the orange segments and juice, mint leaves, vinegar and olive oil. Season, then gently toss together. *
2. Slice each block of halloumi into 8-10 pieces, then griddle or fry for 1-2 mins on each side until charred and beginning to melt.
3. Add the walnuts and salad leaves to the orange and mint, then toss together. Top with the griddled halloumi slices and season with some black pepper.

* You can make strips of rind from the orange peel. Cut these into thin julienne strips. Cook in boiling water for a few minutes. These can be sprinkled over the salad before serving. Slices of fennel bulb is a nice addition to this salad.
Pitta Bread Chips

Ingredients
- 6 pitta bread rounds
- ¼ cup olive oil
- 1 teaspoon ground cumin
- ½ teaspoon garlic powder
- ½ teaspoon paprika
- ½ teaspoon salt
- Large baking sheet

Method
1. Preheat your oven to 200°C (gas mark 6). Line a baking sheet with parchment paper.
2. Cut each of the pitta bread rounds into 8 wedges using a large knife. If you want extra-crispy pita chips, separate the pitta bread wedges into thinner triangles by pulling the pockets apart.
3. Arrange wedges on a prepared baking sheet.
4. Brush pitta wedges with olive oil. In a small bowl, whisk together cumin, garlic powder, paprika and salt. Sprinkle seasoning mixture lightly over the wedges.
5. Bake for 5-10 minutes, or until light golden and crisp. Allow chips to cool before serving.