

Spanakopita

Ingredients:

Filling:

- 2 pkts Frozen Spinach
- 175g Greek Feta- crumbled
- ½ cup Greek yoghurt
- 2 spring onions- finely sliced
- 1 egg
- 2 tablespoons mint- finely chopped
- 1 tablespoon dill- finely chopped
- ½ teaspoon lemon zest
- ½ tablespoon lemon juice
- 2 garlic cloves- crushed
- ½ teaspoon nutmeg
- ¼ teaspoon black pepper
- ¼ teaspoon salt
- ¼ teaspoon cayenne pepper

Pastry:

- 16 sheets of filo pastry
- 120g butter- melted
- 2/3 cup grated parmesan cheese

Equipment:

- Baking tray
- Baking paper
- Medium mixing bowl
- Measuring cups
- Measuring spoons
- Knife
- Chopping board
- Garlic press
- Grater- zester side
- Pastry brush
- Mixing spoon



Method

1. Preheat the oven to 200 degrees Celsius and line a tray with baking paper.
2. Squeeze spinach to remove excess water and then place in a medium bowl.
3. Add the remaining prepared filling ingredients in with the spinach and mix well to combine.
4. To assemble, take 8 of the 16 sheets of pastry out from between the damp towels. Layer them on the baking tray one by one on top of each other, brushing melted butter between each layer.
5. Now spread the filling across the top of the 8 sheets of filo pastry, leaving a 2.5cm border all the way around the sheets of filo.
6. Now take the remaining 8 sheets of filo pastry and layer them one at a time on top of the filling, brushing with butter and a sprinkle of Parmesan cheese on the first 5 sheets and then just butter on the final 3 sheets.
7. Once all the sheets of filo are layered, seal it up by pressing the edges down all the way around the Spanakopita.
8. Brush the top with butter and then place in the oven, baking for 25 minutes or until golden brown on the surface.
9. Serve immediately and enjoy!

Revani Cake

Ingredients:

Syrup:

- 1 cup sugar
- 1 1/2 cups water
- 1 teaspoon vanilla extract
- Juice of 1 lime
- 1/2 cup honey

Cake:

- 4 Large eggs
- 1/2 cup sugar
- 55g butter- melted
- 1 teaspoon vanilla extract
- 3/4 cup fine semolina flour
- 3/4 cup plain flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt

Equipment:

- Medium saucepan
- Wooden spoon
- Measuring cups
- Measuring spoons
- Juicer
- Round springform cake pan
- Baking paper
- Large mixing bowl
- Hand mixer
- Medium bowl
- Toothpicks
- Serving plate



Method

1. Make the syrup- combine the syrup ingredients in a medium saucepan and bring to a boil. Once it comes to a boil, reduce the heat and simmer for 5 minutes. Set aside to cool completely.
2. Preheat the oven to 180 degrees Celsius and line a round springform cake pan with baking paper.
3. In a large mixing bowl, add the eggs and sugar. Using the hand mixer, whip on high speed until the mixture triples in volume and gets pale, yellow and fluffy (approx. 4-5 minutes).
4. Add the butter and vanilla extract and mix again.
5. In a separate medium bowl, combine the flour, semolina, baking powder and salt.
6. Fold the dry ingredients into the wet ingredients with a mixing spoon.
7. Pour into the prepared cake tin and bake in the oven for 25-30 minutes or until a toothpick comes out clean when inserted into the middle.
8. When the cake is out of the oven, use a toothpick to poke holes all over the cake. Pour over the prepared syrup and allow the cake to cool down/ syrup to absorb into the cake.
9. When ready, invert the cake onto a plate/platter and serve. Enjoy!