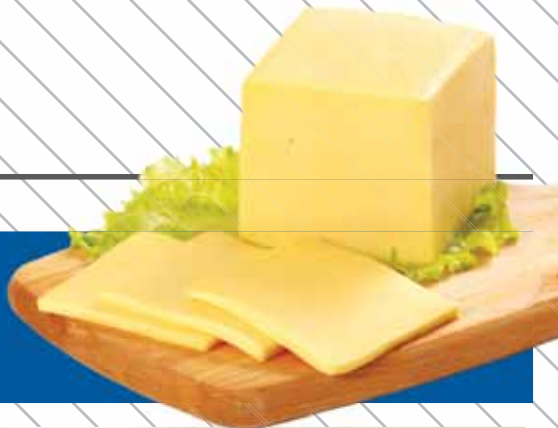


MEAT-FREE STARTERS



Boreks

These small cigar-shaped cheese pastries from Turkey are seen on Middle Eastern menus all over the world

makes 24
 prep 25 mins
• cook 10-12 mins

6oz (175g) feta cheese, finely crumbled
1 tsp dried mint or 1 tbsp chopped fresh mint
pinch of ground nutmeg
freshly ground black pepper
8 thawed frozen filo sheets
4 tbsp butter, melted

Prepare ahead The pastries can be prepared up to 24 hours in advance of baking.

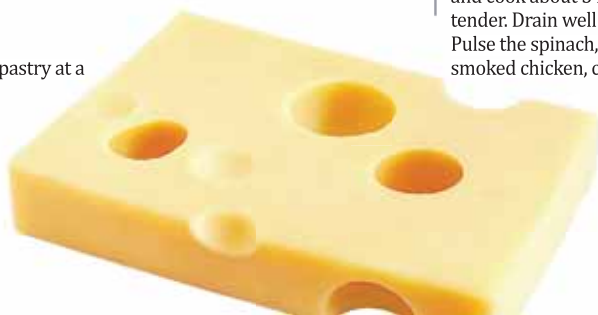
1. Preheat the oven to 350°F (180°C). Combine the feta, mint, and nutmeg, and season with black pepper.
2. lay the filo sheets on top of each other and cut into 3 long strips, 4in (10cm) wide.
3. taking one strip of pastry at a

time, brush with butter.

4. Place a heaping teaspoon of the cheese mixture at one end. Roll up the pastry into a cylinder, stopping after rolling one-third to fold over the long sides of the filo to completely enclose the filling, then finish rolling. Make sure the ends are tightly sealed. Transfer to the baking sheet and cover with a damp paper towel. Do not let the pastries touch each other.

5. lightly brush another baking sheet with the butter. Arrange with the remaining butter. Bake for 10-12 minutes, or until crisp and golden. Serve hot or warm.

Good with Middle Eastern dishes as part of a meze platter.



Smoked Chicken and Spinach Filo Triangles

These flaky parcels are delicious served hot or cold as an appetizer

makes 6 servings
 prep 25 mins • cook 20 mins
 suitable for freezing before baking

1 tsp olive oil
8oz (225g) fresh spinach, washed, tough stems removed
4 scallions, white and green parts, finely chopped
4oz (115g) smoked chicken
3 1/2 cup crème fraîche or heavy cream
1 tbsp chopped tarragon
1 tsp Dijon mustard
grated zest of 1 large lemon
2 1/2 cup toasted pine nuts
freshly ground black pepper
4 thawed frozen filo sheets
4 tbsp butter, melted
4 1/2 cup Parmesan cheese, grated

Prepare ahead The triangles can be covered and refrigerated for up to 1 day.

1. Preheat the oven to 350°F (180°C). Heat the oil in a medium saucepan over medium heat. Add the spinach, cover, and cook about 5 minutes, until tender. Drain well and let cool. Pulse the spinach, scallions, smoked chicken, crème fraîche,

tarragon, mustard, and lemon zest in a food processor until coarsely chopped. Stir in the pine nuts and season with pepper.

2. line a baking sheet with wax paper. Place 1 filo sheet on the work surface, with the short side running horizontally. Cover the remaining filo with a damp paper towel to prevent drying. Brush the filo sheet with melted butter. Top with a second sheet and brush again with butter. Cut the filo pastry into three 4in (10cm) strips. Place a heaping spoonful of the chicken mixture about 1/2in (13mm) below the top of a strip. Fold the right corner of the strip diagonally to the left to form a triangle that covers the filling. Fold the triangle with the filling down, and repeat folding down and over until you reach the end of the strip. Brush with butter and place on the baking sheet. Repeat with the other 3 strips, then with 2 more filo sheets and the remaining filling. Sprinkle with the Parmesan.
3. transfer to a lightly oiled baking sheet. Bake for 20 minutes, until golden brown. Serve hot or warm.


Pastry- and Bread-based Appetizers


COOKING TECHNIQUES

Wild Mushroom Tartlets

Earthy mushroom tartlets get an elegant accent with chive hollandaise sauce

 prep 40 mins, plus chilling

 cook 40 mins

 six 4 in (10cm) tart pans with removable bottoms, baking beans

For the filling

21/ cup boiling water
21/ oz (15g) dried porcini mushrooms
2 tbsp butter
14oz (400g) cremini mushrooms, sliced
1 small onion, finely chopped
1 tbsp fresh lemon juice
4oz (115g) cream cheese
salt and freshly ground black pepper
6 tbsp chive hollandaise sauce
chopped fresh chives, for garnish

For the pastry

1¼ cups all-purpose flour, plus extra for dusting
6 tbsp butter, chilled and diced
1 egg yolk mixed with 2 tbsp water

1. dried mushrooms in the boiling water for 20 minutes to soften. Drain and chop the soaked mushrooms. Heat the butter in a frying pan over medium-high heat. Add the

mushrooms and onion and cook 5 minutes, until the mushrooms are softened. Add the soaked mushrooms and cook about 5 minutes more, until the mushrooms are sizzling. Stir in the lemon juice. Let cool. Pulse the mushroom mixture and cream cheese in a food processor until combined. Season with salt and pepper.

2. meanwhile, make the pastry. processor until it resembles coarse bread crumbs. Add the egg mixture and pulse just until it clumps together. Gather into a disk, wrap in plastic wrap, and refrigerate for 30 minutes. Have ready the tart pans with removable bottoms. Divide the dough into 6 portions, and roll out each on a lightly floured work surface into a 18/ in (3mm) thick round. Line each pan with a round, trimming the excess dough. Prick the dough with a fork. Refrigerate for 30 minutes.

3. Have ready the tart pans with removable bottoms. Divide the dough into 6 portions, and roll out each on a lightly floured work

surface into a 81/ in (3mm) thick round. Line each pan with a round, trimming the excess dough. Prick the dough with a fork. Refrigerate for 30 minutes.

4. Preheat the oven to 400°F (200°C). Line each tart pan with parchment paper and fill with baking beans. Bake for 10 minutes. Remove the paper and beans and bake until the crusts are lightly browned, about 5 minutes more. Remove the pans from the oven. Reduce the oven temperature to 375°F (190°C).
5. spread the mushroom mixture in the pastry shells. Top each with 1 tbsp hollandaise sauce. Bake for 10 minutes, until the hollandaise glazes. Remove the tarts from the pans and transfer to plates. Sprinkle

with chives and serve hot.

LeFtover HoLLandaiSe
You will have leftover hollandaise sauce. Refrigerate the sauce for up to 1 day. Spoon the cold sauce over hot food, and the warmth of the food will heat and melt the sauce.

