

*Recipes for an Afternoon
in the Red Tent*



Gozleme with Spinach and Feta



Ingredients

3 cups plain flour
2 tsp salt
7 g sachet dried yeast
1 tsp castor sugar
1 1/4 cups warm water
olive oil cooking spray
freshly ground black pepper and sea salt flakes
2 lemons, cut into wedges

Preparation

Grease a large oven tray. Combine flour and salt in a large bowl.

Add yeast and sugar to warm water and whisk to dissolve.

Leave in a warm place for 10 minutes until bubbly.

Stir into flour and using your hands form mixture into a dough.

Turn onto a floured surface and knead for 5 minutes or until elastic and smooth.

Divide dough into 8 portions and place onto prepared tray.

Cover with a clean tea towel and stand in a warm place for 15 minutes or until doubled in size.

The Filling

1 cup grated feta cheese or a mixture of feta and another cheese (mozzarella, cheddar, ricotta)

2 cups finely chopped silver beet or spinach leaves (no stems)

½ cup chopped fresh mint leaves

½ cup chopped flat leaf parsley

½ tsp ground cumin

½ cup diced brown onion

Mixed with the following:

1 tsp white pepper

1 tsp allspice

1 tsp mixed dried herbs (e.g. oregano, sage)

Method

1. Preheat oven to 120C. Combine filling in a large bowl.
2. Roll out a dough portion to a 26cm x 20 cm rectangle.
3. Spread one-eighth of spinach mixture over half.
4. Fold over to enclose filling, pressing edges to seal. Repeat with remaining dough and filling.
5. Heat a large non-stick frying pan over medium heat. When hot, spray one side of gozleme.
6. Add to the pan, oil side down and cook for 2-3 minutes or until golden. Spray top side and turn over.
7. Cook for a further 2 minutes or until golden.

Transfer to baking tray and keep warm in oven. Cook remaining gozleme.

Sprinkle with salt and pepper and serve with lemon wedges. Makes 8.

Baked Lemon Goats Curd Cheesecake with Rosewater and Pomegranate



Base Ingredients:

250g shortbread biscuits
1/3 c pistachios
40 g butter

Filling Ingredients:

300G ricotta
200G cream cheese
200g fresh goats curd
1 c castor sugar
2 tsp lemon zest
1/2 lemon juice
1tsp tsp rosewater
3 eggs

Topping Ingredients:

1/2C pomegranate molasses
3/4C pistachios, chopped
3/4 C pomegranate seeds

Preheat oven to 140 degrees. Grease and line a 20 cm spring form tin.

Base:

- Blend all ingredients in food processor until breadcrumbs. Press mixture into tin.

Filling:

- Combine the cheeses, zest, lemon juice and rosewater in processor and blend

Add eggs and processes untill smooth.

Pour onto base. Bake 1 hour 10 mins or until cooked. Cool in tin

Topping:

- Remove cheesecake from tin.

Spread pomegranate molasses over about 6cm of the cake edge.

Place pistachios around on the molasses boarder and pomegranate seeds in centre of cake

Serve it with some Greek yoghurt mixed with rosewater

Persian Love Cake



Ingredients:

3 cups (360g) almond meal
3/4 cup raw sugar
3/4 cup brown sugar
120g unsalted butter, cut into small cubes
2 eggs, lightly beaten
1 cup Greek yoghurt
1 tablespoon freshly grated nutmeg
1/4 cup (45g) pistachios, coarsely chopped

Method:

Preheat oven to 180C. Combine almond meal, sugars, butter and 1 tsp salt in a bowl, then rub with fingertips until coarse crumbs form.

Spoon half the mixture into a lightly buttered and baking paper-lined 26cm-diameter springform pan, gently pressing to evenly cover base.

Add egg, yoghurt and nutmeg to remaining crumble mixture and beat with a wooden spoon until smooth and creamy and pour over prepared base.

Smooth top, scatter pistachios around edge and bake until golden (30-35 minutes.)

Cool completely in pan on a wire rack to room temperature. The cake will keep in an airtight container for up to a week.

Rosewater Yoghurt

1 cup Greek yoghurt
1 tablespoon rosewater

Mix together all ingredients and serve with cake.