

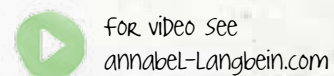
# SPINACH and FETA DIP

I HARDLY EVER BUY PROCESSED DIPS — they're so simple to make so you know exactly what's in there. Here, the spinach can be swapped for roasted PEPPERS OR COOKED PUMPKIN.

Fridge Fixing™ / see menu Page 18 // PREP time 5 mins / Makes about 1¼ CUPS

- 250g feta, coarsely chopped or crumbled
- 2 big handfuls baby spinach leaves
- ¼ cup boutique extra virgin olive oil
- 1 clove garlic, crushed
- 1 tsp roasted fennel seeds, finely chopped (optional)
- ground black pepper, to taste

Place all ingredients in a food processor and whizz until smooth. If not using immediately, cover and store in the fridge for up to 4 days. Serve with crispbreads or fresh vegetable bites.



# CHERMOULA STUFFED EGGS

FOR EASY PEELING, ROLL boiled eggs on the bench to crack the shells, then peel them UNDER COLD WATER. AVOID using very fresh eggs as they are hard to peel.

see menu Page 18 // PREP time 15 mins / Cook time 10 mins / Makes 16

- 10 eggs
- 1 tsp smoked paprika
- 3-4 tbsp mayonnaise, plus extra if needed
- 2 tsp lemon juice
- 2 tbsp finely chopped coriander leaves
- salt and ground black pepper, to taste

Place eggs in a pot, cover with cold water, bring to a simmer and simmer for 8 minutes. Drain, cool under cold water, then peel. Cut 8 in half lengthwise and carefully remove the yolks. Place yolks in a bowl with the two whole eggs and mash finely. Mix in remaining ingredients, adding more mayonnaise to soften if needed (larger eggs have bigger yolks). Spoon back into egg-white halves. If not serving within half an hour, store covered in the fridge for up to 2 days.



FOR A MEDITERRANEAN PLATTER, SERVE SPINACH DIP AND STUFFED EGGS WITH LENTIL KOFTE (SEE PAGE 26), BABY VEGETABLES AND PITA WEDGES.