



RECIPE OF THE WEEK: 15/02/2021
Chonia Filoy Me Thiafora Moura Ke Saltza Me Vatomoura
(Filo Funnels With Mixed Berries And Raspberry Sauce)

Serves 6

Ingredients

6 large sheets filo pastry, thawed if frozen
100g unsalted butter, melted, plus extra for greasing
200g unsalted fresh anari, mizithra or ricotta cheese
1 tbsp of thyme- scented Greek honey
30g ground almonds, toasted
650g mixed summer berries

Sauce

250g fresh raspberries and thawed if frozen
2 tbsp kumquat liqueur from Corfu or filfar from Cyprus or orange liqueur (optional)
3 tbsp icing sugar, plus extra for dusting



To decorate

30g toasted flaked almonds

Method

1. Preheat the oven to 190°C / 170°C fan/ gas 5.
2. Cut each sheet of filo pastry into 2x 15cm squares, brush each square with butter and fold in half diagonally to form 12 triangles. Turn one side of the triangle towards the other side to form a funnel.
3. Repeat this for the rest of the triangles, brush them with the remaining butter and place on a large lightly greased baking sheet, with the side where the filo pastry joins facing down.
4. Bake the filo funnels in the preheated oven for 15 minutes until crisp and golden. Leave to cool.
5. In a large bowl beat the cheese, honey and almonds with a fork.
6. Hull and slice the summer berries if too big.

Make the sauce

1. Place the raspberries into a blender and process until smooth.
2. Pass through a fine sieve and whisk in the liqueur if using and the icing sugar.
3. Fill the filo funnels with the cheese, honey and almond mixture and arrange the summer berries on top.
4. Pour a little sauce round the plate, sprinkle with some icing sugar and scatter over the filo funnels with toasted flake almonds.