

## FILO, SPINACH AND DILL TART

This simple and easy tart can take all kinds of variations. You could swap silverbeet or kale for the spinach, and add a little cooked chicken or smoked salmon to the ricotta mixture.

*1/4 cup (60 ml) olive oil*  
*1 red onion, finely diced*  
*8 handfuls English spinach (about 1 big bunch), roughly chopped, stalks discarded*  
*A few pinches of salt*  
*1 cup (230 g) ricotta cheese*  
*1/2 cup (65 g) crumbled feta cheese*  
*4 eggs*  
*Grated zest of 1 lemon*  
*1 handful dill, finely chopped*  
*100 g (3 1/2 oz) butter, melted*  
*6 sheets filo pastry*  
*2/3 cup (100 g) pine nuts, toasted*  
*1/4 cup (40 g) sesame seeds*

Preheat the oven to 220°C (425°F). Heat the olive oil in a frying pan over medium heat and cook the onion for 5 minutes or until soft. Add the spinach, a handful at a time, waiting for it to wilt a little before adding more. Add a few pinches of salt as you go and cook until all of the spinach has just wilted. Remove from the heat and set aside.

Put the ricotta in a large bowl and whisk in the feta, eggs, lemon zest and dill. Season to taste.

Grease a 24 cm (9 1/2 inch) spring-form cake tin with a little of the melted butter. Lay the pastry out on a work surface. Brush one pastry sheet with the melted butter and gently lay it across the tin, then press into the tin so the excess pastry is hanging over the side. Repeat with the remaining pastry sheets.

Spoon the spinach mixture into the pastry, top with the ricotta mixture and sprinkle with the pine nuts. Bring the pastry edges over the top to make a rough lid. Brush with a little more butter and sprinkle with the sesame seeds. Bake for 35 minutes or until the pastry top is golden brown.

SERVES 6-8

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## QUICK TOMATO CHUTNEY

Chop 1 kg (2 lb 4 oz) tomatoes and 4 red onions. Seed and chop 2 bird's eye chillies (or to taste). Combine the tomato, onion and chilli in a large saucepan over medium heat. Stir in 1 1/4 cups (280 g) firmly packed soft brown sugar, 1 Tbsp sea salt and 2/3 cup (170 ml) apple cider vinegar. Bring to the boil and cook, stirring often (so you don't burn the base of the pan), for 40 minutes or until the chutney is thick and glossy. Divide among sterilised jars and seal. Makes about 4 cups

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... heartfelt and lush,  
the cookbook equivalent  
of a friend's open arms ...  
*Emiko Davies*

Sophie  
Hansen

**A BASKET  
BY THE DOOR**

Recipes for comforting gifts and joyful gatherings

# JAM PASTRIES

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Few home-made treats are more appreciated than a batch of warm pastries filled with jam or vanilla custard. They do, I concede, require terrifying amounts of butter, but... needs must! Fill them with jam as I've done here, or with custard, a layer of frangipane and some thin slices of poached pear or apple. Or try apple and custard, sprinkled with some slivered almonds. Fresh berries are also delicious.

The pastries are best on the day they're made, but can be reheated the next day. If you're freezing them, pop them in the oven straight from the freezer to reheat.

1 Tbsp (15 g) dried yeast  
150 ml (5 fl oz) lukewarm water  
A pinch of salt  
2 Tbsp caster sugar, plus extra for sprinkling  
1 egg  
350 g (2<sup>1</sup>/<sub>3</sub> cups) plain flour, plus extra for dusting  
320 g (11<sup>1</sup>/<sub>4</sub> oz) chilled unsalted butter, cut into thin strips  
1/2 cup (165 g) jam (quince is particularly good)

### Egg wash

1 egg  
2 Tbsp single (pure) cream

Mix the yeast with the water. Add the salt, sugar and egg and, using your hand shaped like a claw, bring everything together into a lovely shaggy mess. Add the flour and turn the mixture out onto a lightly floured surface. Knead until smooth and elastic, about 5 minutes. Place the dough in a lightly oiled bowl, cover with plastic wrap and leave it to rest in the fridge for 30 minutes.

Roll out the dough on a lightly floured surface into a large rectangle, about 40 x 30 cm (16 x 12 inches). Arrange all of the butter in the centre. (I know it looks like a lot, and it is, but it's worth it.) Fold the dough edges over the butter to meet in the middle, as if you're making a dough envelope.

Turn the dough over so the seam is sitting underneath, then gently roll into a 40 x 30 cm (16 x 12 inch) rectangle again. Fold a third of the dough into the centre, then fold the other third over the top so that you have three layers of dough. Wrap in plastic and pop back in the fridge for 20 minutes. Take out, reroll and return to the fridge for another 20 minutes. Repeat the rolling and chilling once more.

Line a large baking tray with baking paper. Gently roll out the pastry into a 48 x 36 cm (19 x 4<sup>1</sup>/<sub>4</sub> inch) rectangle and cut this into 12 cm (4<sup>1</sup>/<sub>2</sub> inch) squares. Place a dollop of jam in the centre of one pastry square, fold the edges over to make a little parcel and place on the tray. Repeat with the remaining pastry squares. Let the pastries rest in a warm place for 20 minutes. Meanwhile, preheat the oven to 220°C (425°F).

Whisk the egg and cream together to make an egg wash. Brush over the pastries, sprinkle with a little extra sugar and bake for 15 minutes or until golden brown.

MAKES 12

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