

Fried Mainland Haloumi & warm lemon Laban

Loukaniko sausage, crispy chickpeas & poached eggs

Greek Loukaniko Sausage Mince

INGREDIENTS

- 350g lamb mince
- 600g pork mince
- 250g pork fat, fine diced
- 15g kosher salt, about 2 tablespoons
- 15g sugar, about 2 tablespoons
- 2 tablespoons minced fresh garlic
- 1 tspn ground coriander seed
- 1 tspn cracked black pepper
- 2 tspn fennel seeds
- 1 tspn crushed dried oregano
- 1 tspn dried thyme
- 1 Tbspn grated fresh orange zest
- 60ml red wine



METHOD

1. Mix the pork fat, and both minces together with salt, and sugar. Put this in the fridge overnight if possible or for at least an hour.
2. Add coriander, black pepper, fennel seeds, orange zest and the wine, mix the sausage mince well by hand for 2 minutes.
3. Refrigerate for 1 hour.
4. Remove from refrigerator and break up into loosely gathered pieces (like rough mini meatballs)
5. Lay on to a lined tray and bake in the oven for 10 mins at 160c to seal and par cook ready for service
6. To serve: Pan fry and finish with lemon juice, chopped fresh herbs and season to taste.

Green Herb Oil

INGREDIENTS

- 50g (1 bunch) Parsley leaves
- 50g Coriander leaves
- 150ml Extra Virgin Olive Oil
- 1g Salt

METHOD

1. Blanche and refresh herbs in iced water
2. Wring herbs of extra moisture
3. Puree all ingredients together, cover and refrigerate overnight
4. In a fine strainer with oil filter strain the bulk of the herbs out, leaving you with a beautiful green herb oil

Warm Lemon Laban (Yoghurt Sauce)

INGREDIENTS

- 1 bunch coriander, finely chopped.
- 6-8 garlic cloves, crushed
- 1L DeWinkel Natural Yoghurt
- 1 egg
- 1 Tbspn corn flour
- 1 tsp salt
- 100 ml Anchor Fresh Cream

METHOD

1. Heat a small skillet over medium high heat, and saute the coriander and the garlic with a pinch of salt until the garlic has just turned golden.
2. Mix the amount of cornstarch with just enough cold water to form a paste.
3. Using a blender, blend together the yogurt, the egg, the cornstarch paste, cream, and the salt until well combined.
4. Pour yogurt mixture into a heavy saucepan over medium heat and immediately start whisking. Keep whisking and don't stop or the sauce will separate.
5. After around 10 minutes, the sauce will begin to boil and as soon as that happens take it off the heat.
6. Add the fried garlic and coriander mix, stir and taste for seasoning. Add more cream or yoghurt if sauce is too thick.

