

# Cypriot Tiropita – Halloumi & Mint Cake

*w/ pork afelia, zhoug, haloumi crisps*

## Cypriot Tiropita – Halloumi & Mint Cake

### INGREDIENTS

- 5 eggs, room temperature
- 1tspn caster sugar
- 250g Mainland Unsalted Butter, melted
- 250ml Anchor Blue Top Milk
- 250g Mainland Tasty Cheese, grated
- 250g Mainland Haloumi, grated
- 500g self raising flour
- Small bunch of mint leaves, fresh (1 cup) or dried mint (5Tbspn)
- 2 Tbspn sesame seeds



### METHOD

1. Preheat oven to 170C and grease a ring tin (bundt tin) well
2. Beat the eggs and sugar in a bowl with a whisk until combined and add in the melted butter, milk and two cheeses, mix until combined.
3. Switch to a spatula and add the flour in 3 lots making sure there are no lumps.
4. Add the mint and stir to combine but do not over work your dough.
5. Transfer the mix to your greased individual bundt tins and sprinkle with sesame seeds.
6. Bake for 20 mins or until golden and cooked through.



## Zhoug

### INGREDIENTS

- 2ea large fresh jalapeno or large green chilli's, coarsely chopped
- 1.5 cups fresh cilantro leaves
- 1.5 cups fresh flat-leaf parsley leaves
- 2 cloves peeled garlic
- 1 tspn flakey sea salt
- 1 tspn ground coriander
- 1 tspn ground cumin
- 125ml extra-virgin olive oil
- 2 tspn sherry vinegar

### METHOD

1. Combine all the ingredients in a blender and blend until very smooth.
2. Use immediately or cover and refrigerate in an airtight container for up to 5 days.

## Pork Afelia

### INGREDIENTS

- 1 onion, sliced
- 2-3 garlic cloves, sliced
- 2 Tbspn coriander seeds, lightly crushed
- 4 Tbspn olive oil
- 1.5kg pork shoulder or belly, cut into 5cm pieces
- 375ml red wine
- 200ml passata

### METHOD

1. In a large fry pan over a medium heat with oil, seal the pork; in batches, stirring occasionally until browned (5 to 7 minutes), adding a little more oil if necessary.
2. Add the onion, garlic and coriander seeds and cook, stirring occasionally, until softened.
3. Return the pork to the pan, stir in the wine and passata, season with sea salt and black pepper, and reduce wine by half.
4. Cover with a folded piece of baking paper, bring to the boil, then simmer for 1½ to 2 hours, or till the pork is tender and sauce has thickened.
5. To serve – pan-fry pork pieces to crisp edges, great with Tiropita, orzo, rice or crispy garlic potatoes.

