

Creamy Smoked Chicken Filo Pie (Dorothy)

2 medium red onions sliced
205 grams sliced button mushrooms
2 tbsp sliced sundried tomatoes
2 tbsp marjoram or oregano
1 Tegal smoked chicken
250g crème fraiche
Salt & pepper to season
12 filo sheets
3-4 tbsp melted butter
2 tsp sesame seeds



Method

Cook onions in oil until softened. Add mushrooms and cook a further few mins. Stir in herbs, sundried tomatoes. Cool. Tear chicken into bite size pieces and toss in the mushroom mixture with the crème fraiche. Season with salt and pepper.

Brush 8 sheets of filo pastry with melted butter and place in a dish. Fill with chicken mixture; flip over hanging filo pastry into the centre.

Brush further 4 sheets of filo pastry and place on top of the pie. Sprinkle with sesame seeds. Bake in oven for 40 mins at 190⁰

Picnic Pie (Beverly)

Grease a flan dish. Set oven to 150⁰ Spread 1 sheet of savoury pastry to line dish.

In a bowl mix the following ingredients:

Diced cooked potatoes – 2 or 3 leftovers or any leftovers e.g. pumpkin, carrots, kumera etc

Handful of chopped parsley

1 tbsp chopped chives or 1 chopped spring onion

2 rashers bacon cut into pieces

1 chopped tomato.

Pinch chili powder or 1 small chopped seedless chili



Mix all above with a spoon and spread inside pastry. Break 5 eggs over the above Sprinkle top liberally with grated cheese Bake approx. 40 minutes or until cooked. Pie can be eaten hot or cold.

THE CHOYSA CENTENNIAL TEA LOAF (Avril McDonald)

INGREDIENTS:

2 cups boiling water

2 Choysa teabags

500 g dried sultanas/ mixed fruit

200 g brown sugar

250 g self-raising flour

1 egg

½ tsp. mixed spice



Pour the boiling water into a mixing bowl and add the teabags. Brew for 5 minutes. Remove the bags then add the dried fruit – leave to soak for at least 2 hours (the longer the better, preferably overnight). Stir in the sugar, egg and the mixed spice. Lastly add the flour then mix thoroughly. Line a loaf tin with greaseproof paper and pour in the mixture. Bake in moderate oven (175deg C.) for 1 ½ hours. Be careful not to overcook it – you can test it buy poking it with a skewer, when it comes out clean it should be ready. Slice like a loaf of bread and serve with butter. Delicious warm from the oven!

Pony Club Slice (Coleen Palmer)

1 cup flour

1 cup coconut

1 cup chopped dates

½ cup sugar

1 teasp baking powder

½ teasp salt

125 grams butter

2 teasps golden syrup

3 drops vanilla



Put all dry ingredients into a bowl and mix. Melt butter and golden syrup, add to dry ingredients.

Put in greased sponge roll tin and bake 20 mins in moderate oven. Ice while hot with lemon icing made with of fruit & grated rind of a lemon.