

Mediterranean Couscous Salad (Serves 4)

Ingredients : For the Couscous

225 g (8 oz) couscous
400 ml (14 fl oz) hot vegetable stock
10 sun-dried tomatoes, quartered
1-2 medium avocados
110 g (4 oz) black olives
handful of nuts such as pine nuts, cashews or almonds
225 g (8 oz) feta cheese
bag of green leaves

Ingredients : For the Dressing

5 tbsp olive oil
2 tbsp lemon juice

Method

1. Tip the couscous into a large bowl, stir in the hot stock, cover and leave to soak for 5 minutes.
2. Prepare the avocado, peel, stone and cut into large chunks. Pop the stone back into the salad until just before serving as it will prevent the avocado from browning.
3. Make a dressing with the olive oil, lemon juice and salt and pepper. Stir in 2 tablespoons of the dressing into the couscous.
4. Gently mix in the tomatoes, avocados, olives, nuts and crumbled feta cheese.
5. Toss salad leaves with the remaining dressing and remember to remove the avocado stone before serving!



I chose this recipe because it is a fun dish to make and a tasty salad to eat.

Amelia Dellamuro

Greek Salad (Serves 4)

Ingredients

8-10 tomatoes
1 red onion
6 tbsp olive oil
juice of 1 lemon
handful flat leaf parsley and mint leaves (kept whole)
200 g (7 oz) feta cheese
50 g (2 oz) black olives
Salt and freshly ground pepper

Method

1. Wash the tomatoes and cut into chunks.
2. Cut the red onion into thin slices. Break the feta cheese into chunks and then mix all the ingredients together in a bowl.
3. Just before serving, pour over the olive oil, season with salt and pepper and mix together.
4. Put all the ingredients into a salad bowl.
5. Just before serving pour over the olive oil season with salt and pepper and mix.

This is one of my favourite salads.

Sophie Wallis

Greek Salad with Halloumi

Ingredients

Substitute Halloumi cheese in place of the feta for a delicious alternative.

Method

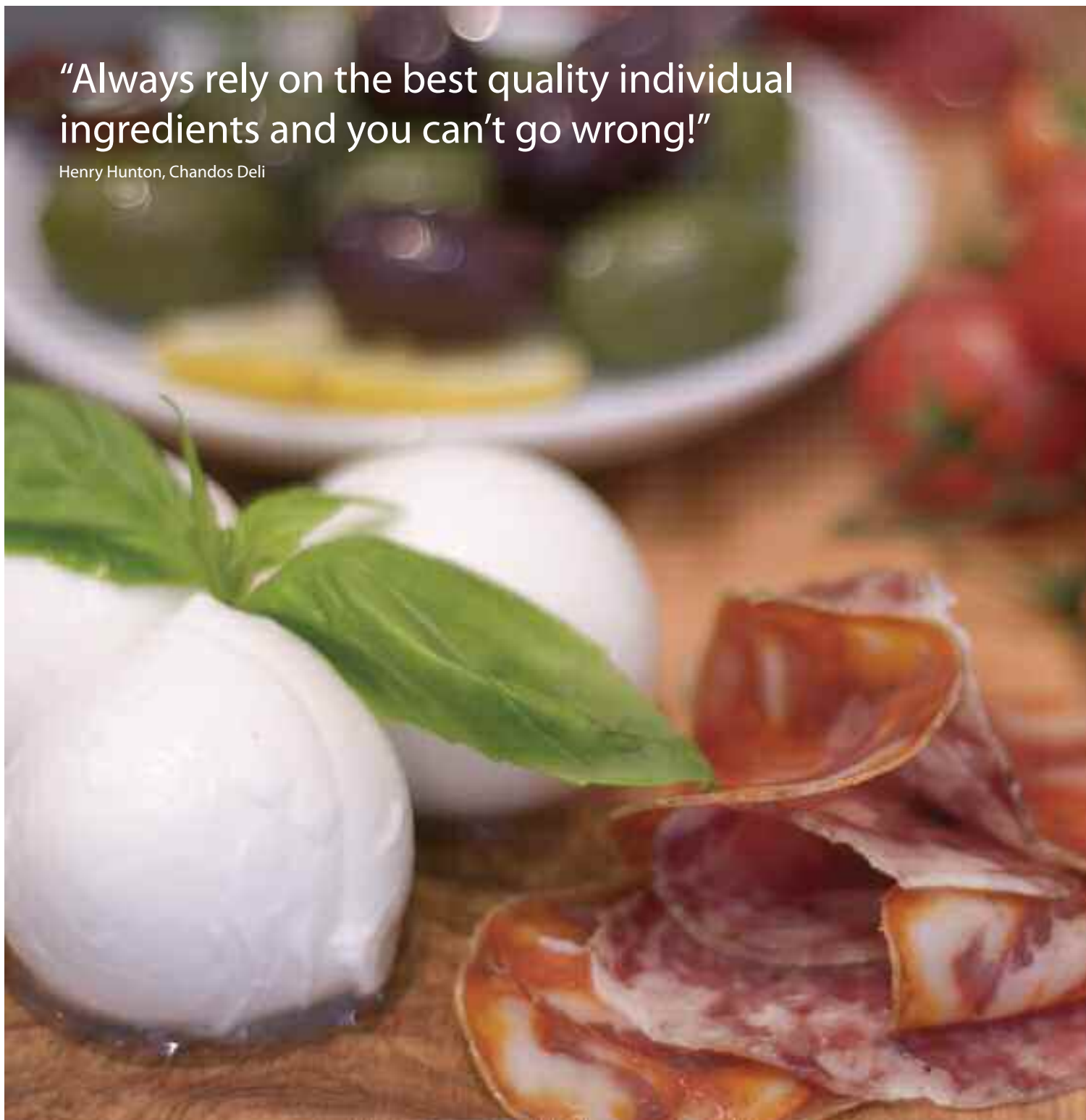
1. Simply slice and dry fry the halloumi and cut into chunks. Add to the salad ingredients. Delicious.



Maddie Whitehall

“Always rely on the best quality individual ingredients and you can’t go wrong!”

Henry Hunton, Chandos Deli





Pavlova (Serves 6)

Method

1. Preheat the oven to 150°C/300°F/Gas mark 2.
2. Line a baking tray with baking parchment.
3. Place the egg whites into a large bowl and whisk until they form soft peaks and you can turn the bowl upside down without them falling out (but don't over whisk). When that's done add the sugar in slowly (25 g at a time), whisking after each addition until all of the sugar is in.
4. Take a metal tablespoon and spoon the meringue mixture on to the prepared baking sheet, forming a circle, then spoon dollops next to each other to join a circle around the edge and make peaks with a fork.
5. Place the baking sheet in the oven, turning the heat down to 140°C/275°F/Gas mark 1 and leave to cook for 1 hour.
6. After the hour turn the heat off, but leave the Pavlova inside until cold. If you want a successful meringue leave in the oven overnight to dry out completely.
7. To serve the Pavlova, peel off the baking sheet and place it on a serving dish. Immediately before serving, spread the whipped cream on top, arrange the fruit on top of the cream and dust with icing sugar.
8. Serve cut into wedges.

Ingredients : For the Pavlova

3 large egg whites
6 oz (175 g) caster sugar

Ingredients : For the Topping

10 fl oz (275 ml) whipping or double cream, whipped
12 oz (350 g) prepared mixed soft fruits, such as raspberries, strawberries and redcurrants
a little icing sugar

This is a lovely pudding to have any time of the year.

Olivia Gray



Christmas Biscuits

Method

1. Preheat the oven to 170°C/325°F/Gas mark 3.
2. Cream together the caster sugar and the butter together in a bowl and mix together until soft and fluffy. Add the flour and mix until the mixture forms a smooth dough.
3. Roll the dough out and cut into different shapes using fancy cutters.
4. Bake for 15-20 minutes until firm and golden.
5. Set aside to cool a little. When they have cooled decorate with assorted icings and decorations.
6. Store in an air tight tin.

Ingredients

110 g (4 oz) plain flour
50 g (2 oz) caster sugar
110 g (4 oz) butter
icing in different colour to decorate
assorted topping to decorate

These biscuits can be made as biscuits for any occasion with different cutters and decorations. I hope you have fun making them, I did. They're good to hand around at parties.

Katie Grant and Ellie Guest