

SILVERBEET AND FETA PIDE

Equipment needed –

Small knives, chopping boards, grater, measuring cups, measuring spoons, large bowl and measuring jug.

Ingredients from the Garden –

- 300 grams of silverbeet
- 100 grams of feta cheese, crumbled
- 90 grams of haloumi cheese

Ingredients from the Pantry –

- 1 teaspoon of dried yeast
- 1 teaspoon of caster sugar
- 2 tablespoons of warm milk
- 180 ml of warm water
- 2 cups of plain flour
- 1 teaspoon of salt
- 1 tablespoon of olive oil

What to do –

1. Preheat the oven to 220°C.
2. Combine the yeast, sugar, milk and the water in a jug. Let stand in a warm place for 10 minutes or until foamy.
3. Place ½ cup of flour in a bowl. Whisk in the yeast mixture. Cover and let stand in a warm place for 1 hour until the mixture becomes a little foamier.
4. Stir the remaining flour (1 ½ cups) and salt into the yeast mixture and add the oil.
5. Knead the dough in a floured surface until smooth. Place in an oiled bowl for an hour until it doubles in size.
6. Divide the dough into 3 pieces and roll each piece out into a 12cmx30 cm rectangle.
7. Crumble the feta cheese and set aside.
8. Grate the haloumi and set aside.
9. Remove the silverbeet leaves from the stems. Finely shred the silverbeet leaves. Place in a glass measuring jug and microwave for a few minutes until wilted.
10. Cool under a cold running tap, drain then squeeze out the excess water.
11. Combine the silverbeet and cheeses in a bowl. Spread the filling across the centre of each pide, leaving a 2cm border.
12. Heat 3 oven trays for 3 minutes, place the pide on the trays and bake for 15 minutes.

Serves –

- 28 students.