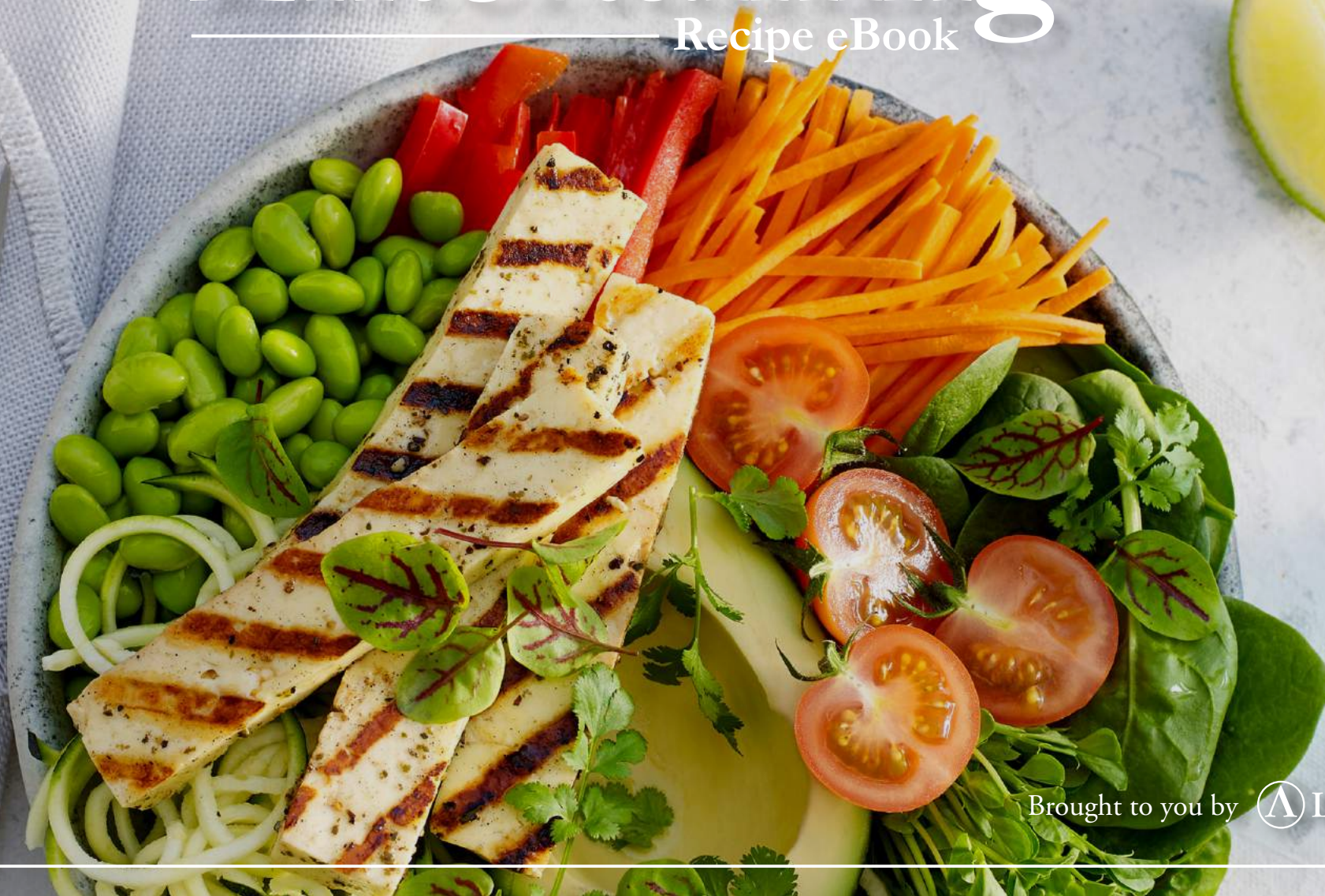


# Summer Entertaining

Recipe eBook



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# Celebrate summer the Mediterranean way

Welcome the warm weather by celebrating with friends, family and Lemnos. Summer is all about embracing the sunshine and sharing easy, healthy and delicious meals together.

Be inspired by the laid-back Mediterranean lifestyle and serve up these simple recipes, perfect for entertaining family and friends on those warmer days and brighter nights.

Lemnos has created the new Summer Entertaining Recipe eBook with all occasions in mind. Ten recipes across Canapés, Sides and Snacks and Mains will have you ready to entertain all season long.

Featuring our own Haloumi and Fetta cheese, give your guests a true taste of the Mediterranean this summer.

**Celebrate life the Mediterranean way!**

## Contents

### Canapés

Prawn & Haloumi Skewers	4
Fetta Salsa Verde Yoghurt Dip	5
Spicy Baked Fetta with Tomatoes	6

### Sides and Snacks

Grilled Lamb & Haloumi Pitas	8
Corn, Bean, Zucchini and Fetta Nachos	9
Watermelon, Fetta and Black Olive Salad	10

### Mains

Lime & Pepper Haloumi Poke Bowl	12
Lime & Pepper Haloumi and Zucchini Pappardelle Pasta	13
Minted Lamb with Fetta and Yoghurt	14
Pulled Chicken with Lime & Pepper Haloumi Wraps	15





# Canapés

Start your celebrations off the right way with these colourful canapé recipes





# Prawn & Haloumi Skewers

Barbecued prawns with haloumi and basil olive oil will be the perfect start at your next special gathering.

**Serves 8**

**Preparation time: 10 minutes**

**Cooking time: 10 minutes**

16 large peeled prawns

180g Lemnos Haloumi, cut into cubes

1 lemon, cut into 8 wedges

**For the basil oil**

½ cup basil leaves

¼ cup olive oil

Sea salt and freshly ground black pepper

8 soaked wooden skewers

1. Thread the prawns and haloumi cubes on the skewers.
2. Place the olive oil and basil leaves in a small food processor and blitz until smooth. Season to taste with salt and pepper.
3. Heat a BBQ hot plate, large griddle or fry pan over a medium to high heat, add the skewers and fry, turning once, until the prawns are cooked through and the haloumi is golden.
4. Serve drizzled with a little basil oil.

**Tip:** This recipe can be served as a canapé, entrée or main depending on the size of your party.



# Fetta Salsa Verde Yoghurt Dip

Tasty fetta yoghurt and garlic dip with a swirl of herb filled salsa verde.

**Serves 6**

**Preparation time: 15 minutes**

**Cooking time: 10 minutes**

180g Lemnos Smooth Fetta, crumbled

¾ cup Greek yogurt

Freshly ground black pepper

1 small garlic clove, crushed

**For the seeded bread**

1 baguette or bread stick

2 tbsps extra virgin olive oil

1 tsp sea salt crystals

1 tbsp sesame seeds

1 tsp black sesame seeds

**For the salsa verde**

1 small clove garlic, crushed

2 anchovy fillets (optional)

½ cup flat leaved parsley, roughly chopped

½ cup basil leaves, roughly chopped

½ cup mint leaves, roughly chopped

1 tbsp red wine vinegar

½ tsp Dijon mustard

3 tbsps extra virgin olive oil

1. Preheat oven to 170°C.
2. Brush the bread with olive oil and scatter with sea salt crystals and sesame seeds. Bake for about 10 minutes or until golden and crisp.
3. For the salsa verde, place all the ingredients in the bowl of a food processor and process until well combined. Season with salt and pepper. Cover and refrigerate until required.
4. Place the yoghurt in a medium deep bowl add three quarters of the smooth fetta, crushed garlic and black pepper. Mash until smooth.
5. Transfer the fetta yoghurt dip to a serving bowl. Using the back of a spoon, very gently pour the salsa verde into the dip in a swirl.
6. Scatter the remaining fetta over the top. Serve immediately with the crisp seeded bread.

**Tip:** For a lighter option, serve with your favourite colourful vegetables cut in batons instead of bread.





# Spicy Baked Fetta with Tomatoes

Tangy baked fetta with tomato, chilli and fresh herbs. Perfect for sharing on a warm summer night.

**Serves 4**

**Preparation time: 5 minutes**

**Cooking time: 20 minutes**

## Wet mix

180g Lemnos Traditional Fetta, cut in half

1 large ripe tomato, finely diced

1 large shallot or small red onion, cut into fine slices

1 long red chilli, finely sliced

2 tbsps extra virgin olive oil

1 tsp dried oregano

1. Preheat oven to 180°C.
2. Combine diced onion, chilli and tomato.
3. Using 2 large sheets of baking paper, place the fetta in the centre of each sheet. Top each with half of the tomato and chilli mixture. Drizzle with extra virgin olive oil and sprinkle with dried oregano. Gather up the edges of the baking paper and scrunch to make tight parcels. Transfer both parcels to an ovenproof dish that just fits them.
4. Bake in preheated oven until both the vegetables and fetta have softened, about 20 minutes.
5. Open the parcels and serve the baked fetta hot with warm crusty bread for dipping.





# Sides and Snacks

Smaller serve recipes to inspire all your party guests



# Grilled Lamb and Haloumi Pitas

Mini flat breads, filled with grilled tender lean lamb strips and golden Lime & Pepper Haloumi, red capsicum and a simple dill, garlic, and yoghurt sauce.

**Makes 6**

**Preparation time: 20 minutes**

**Cooking time: 12 minutes**

180g Lemnos Lime & Pepper Haloumi, cut in to 12 slices, width ways

3 tbsps extra virgin olive oil

400g lean lamb leg steaks or lamb rump steaks, cut about 1cm thick

1 medium garlic clove, crushed

2 tsps dried oregano

1 lemon

Sea salt and freshly ground black pepper

½ large red capsicum cut in 1cm wide strips

**Dill sauce**

2/3 cup Greek yoghurt

1 tablespoon fresh dill, finely chopped

1 small garlic clove, crushed

**To serve**

6 mini oval pita flat bread, warmed

2 small handfuls of rocket leaves

½ small red onion, finely sliced

1. In a medium bowl, whisk together 2 tablespoons of olive oil, the juice of half the lemon, oregano, a pinch of salt, and black pepper.
2. Roll the lamb leg in the marinade. Cover and marinate for 15 minutes.
3. In a small bowl combine the yoghurt, garlic, chopped dill and season to taste.
4. Cut the remaining lemon half in wedges.
5. Heat oil in a griddle or heavy frying pan over medium heat.
6. Spread lime & pepper seasoning evenly over haloumi, add the haloumi and red capsicum to pan and cook until haloumi is golden on both sides and the capsicum is slightly soft (note, this may take longer than the haloumi). Remove from the pan and cover with foil.
7. Turn the heat up high and sear the lamb steaks on both sides for about 2 to 3 minutes or until cooked to your liking. Remove from the pan and cover with foil.
8. Place a dollop of dill sauce on each pita. Layer up rocket leaves, onion slices, charred red capsicum, slices of the cooked lamb and grilled haloumi, top with a little extra dill sauce and a few fronts of dill.
9. Serve immediately with wedges of lemon.

**Tip: Serve sauce on the side and let your guests dollop according to their preference.**



# Corn, Bean, Zucchini and Fetta Nachos

Homemade always tastes better. This smoky, home cooked, veggie filled nacho dish, topped with tangy Lemnos Fetta will have them coming back for more everytime.

**Serves 4**

**Preparation time: 20 minutes**

**Cooking time: 22 minutes**

## For the nacho sauce

- 1 small red onion, finely diced
- 2 tbsps olive oil
- 2 medium garlic cloves, finely chopped
- 2 tsp ground cumin
- 2 tsp smoked red paprika
- ½ red capsicum, cut in 1cm squares
- 1 small zucchini, cut in 1cm cubes
- 2 tbsps finely chopped oregano or 2 teaspoons dried oregano
- 400g can crushed tomatoes
- 2 tbsps pickled jalapenos or 1 fresh jalapeño chilli sliced (optional)

- 1 cup red kidney beans, cooked
- sea salt and freshly ground black pepper

## For the nachos

- 120g Lemnos Traditional Fetta, crumbled
- ½ cup cheddar cheese, grated (optional)
- 12 slices Galbani Fresh Mozzarella Pre-Sliced
- 150g plain corn chips

## To serve

- ½ cup sour cream
- fresh coriander leaves (optional)
- sliced red chilli (optional)
- sliced baby cucumber (optional)

1. Heat oil in a medium frying pan over medium heat. Add onion, stirring occasionally for about 4 minutes or until the onion is soft and just starting to turn golden.
2. Add the cumin, capsicum and garlic and cook for 15-30 seconds or until fragrant.
3. Add the tomatoes, zucchini, jalapenos and oregano and cook stirring a few times, for about 10 minutes until all the flavours are combined and the vegetables are tender.
4. Add the red kidney beans, cook for another 5 minutes. Season with salt and pepper to taste
5. Arrange the corn chips in a large microwave proof dish, place a pile of the fresh nacho sauce in the center scatter the top with grated cheddar cheese, mozzarella slices and crumbled fetta.
6. Place in the microwave on high for 2 minutes or until the cheese has melted.
7. Serve immediately, decorated with coriander leaves and a side of sour cream.

**Tip: Make a double batch of this nacho sauce and freeze for an easy, healthy snack or another meal.**





# Watermelon, Fetta and Black Olive Salad

Perfect for an Australia Day barbecue, or to bring to parties in the warmer months. Crisp, juicy chunks of watermelon are contrasted with crumbled, tangy feta and mint to make the perfect spring taste combination.

**Serves: 6-8**

**Preparation time: 10 minutes**

500g seedless watermelon, cut into 2-3 cm cubes  
180g Lemnos Traditional Fetta, cut into 1.5-2 cm cubes  
100g pitted kalamata olives  
50g baby spinach leaves, washed  
½ medium red onion, finely sliced  
½ cup each, parsley leaves and mint leaves  
1 tbsps olive oil  
2 tbsps fresh lemon juice  
Sea salt and freshly ground black pepper

1. Combine the watermelon, olives, spinach and herbs together in a large bowl and gently toss. Transfer to a serving dish.
2. Top with the cubes of feta and olives.
3. Squeeze fresh lemon juice over the top and drizzle with olive oil. Season to taste.
4. Serve chilled.

**Tip: Serve with lemon wedges or squeeze on top to accentuate the flavours.**





# Mains

Indulge in these filling meals inspired by the Mediterranean and created for sharing.





# Lime & Pepper Haloumi Poke Bowl

A healthy vegetarian poke bowl, topped with Lime & Pepper Haloumi, colourful vegetables, served with a spicy jalapeño sour cream salsa dressing.

**Serves 2**

**Preparation time: 15 minutes**

**Cooking time: 2 minutes**

180g Lemnos Lime & Pepper Haloumi, cut in to 12 slices

3 tbsps extra virgin olive oil

½ small zucchini, cut in batons or spirals

½ cup cooked green peas or edamame beans

1 medium carrot, peeled, cut in fine batons

¼ large red capsicum, cut in strips

1 ripe firm avocado, stone removed, cut in half and flesh removed from skin

a small bunch snow pea sprouts (optional)

1 small handful of washed baby spinach leaves

4 cherry tomatoes, cut in half

juice from ½ a lime

## **Jalapeño sour cream salsa**

1 tbsp finely pickled jalapeño chilies (add more if you like spicy food)

3 tbsps sour cream

2 tbsps good quality tomato salsa

½ cup chopped coriander leaves (optional)

sea salt

1. Divide the vegetables in a decorative way between two 17cm bowls, leaving room for the haloumi.
2. In a small bowl mix the jalapeño sour cream salsa ingredients and add salt to taste.
3. Heat oil in a griddle or heavy frying pan over medium heat. Spread lime & pepper seasoning evenly over haloumi, add to pan and cook until golden on both sides. Divide between the two bowls.
4. Whisk together the remaining lime juice and olive oil. Season with salt and pepper, then drizzle lightly over each bowl.
5. Serve immediately with the salsa either dolloped over the salad or on the side

**Tip: To cater to guests who like a little less spice, serve the salsa on the side.**





# Lime & Pepper Haloumi and Zucchini Pappardelle Pasta

Looking for a tasty sharing meal you can have on the table in 15 minutes? Look no further. Zesty citrus flavours, ribbons of zucchini, Lime & Pepper Haloumi and shaved parmesan and ready in the time it takes to lay the table for your guests.

**Serves 4**

**Preparation time: 10 minutes**

**Cooking time: 15-20 minutes**

350g pappardelle pasta

180g Lemnos Lime & Pepper Haloumi, cut in cubes

2 small zucchini, cut in to long thin ribbons with a vegetable peeler

½ cup fresh chives, finely chopped

2 medium garlic cloves, crushed

4 tbsps extra virgin olive oil

3 tbsps pine nuts, toasted

grated zest of 1 lime

2/3 cup grated Parmesan cheese

sea salt and freshly ground black pepper

**To serve**

a few chive spears or basil leaves

1. Cook the pasta following the pack instructions for al dente. Drain and reserve a little of the cooking water.
2. Heat oil in a griddle or heavy frying pan over medium heat. Spread lime & pepper seasoning over haloumi, add to pan and cook until golden on both sides. Remove from the pan and cover with foil.
3. Heat remaining oil in pan over medium heat, add crushed garlic. As soon as it is fragrant, but before it changes colour, add the zucchini ribbons,

chopped chives, 2 tablespoons of pine nuts, half the haloumi and the lime zest. Use a little of the reserved pasta cooking water to 'loosen' the pasta if needed. Stir through the hot pasta and grated parmesan. Season to taste with black pepper and a little salt.

4. Divide into 4 bowls and top each with the remaining haloumi, pine nuts, and a couple of chive spears or basil leaves.
5. Serve immediately.

**Tip:** Serve in one giant bowl in the middle of the table for a true sharing experience.



# Minted Lamb with Fetta & Yoghurt

Barbecued lamb back strap served sliced and drizzled with spiced fetta, pomegranate seeds and yoghurt.

**Serves 4**

**Preparation time: 15 minutes**

**Cooking time: 10 minutes plus resting time**

2 lamb back straps  
100g Lemnos Smooth Fetta  
3 tbs Greek style natural yoghurt  
3 tbs extra virgin olive oil  
3 cloves garlic, crushed  
½ lemon, juiced  
1 tsp ground cumin  
Sea salt and freshly ground pepper

## To serve

½ cup fresh mint leaves, torn  
1 lemon, cut into wedges  
½ small red onion, thinly sliced  
Seeds from ½ pomegranate (optional)

1. Place the lamb in a nonreactive bowl and make the simple marinade with olive oil, lemon juice, 2/3 of the crushed garlic, salt and pepper. Turn the lamb back straps several times to ensure the meat is well coated, cover with cling film and refrigerate until you're ready to cook (this can be overnight).
2. In a medium bowl, add the remaining crushed garlic and fetta. Using a fork, mash the fetta until smooth. Stir in spices and natural yoghurt. Combine well and season with salt and pepper. Cover and refrigerate until ready to use.
3. Heat large frying pan or BBQ flat plate over medium heat. Cook the lamb for about 3-4 minutes on each side for medium rare (longer if you prefer well done). Remove from heat and scatter with half the mint leaves. Rest covered for ten minutes.
4. Slice lamb diagonally and plate with dollops of fetta and yoghurt sauce. Garnish with remaining mint leaves, pomegranate seeds and onion slices.

**Tip:** Use this recipe with any cut of lamb you prefer. It also works particularly well with lamb leg steaks, chump chops and even a rack of lamb.



# Pulled Chicken with Lime & Pepper Haloumi Wraps

Flatbread wraps filled with golden Lime & Pepper Haloumi, shredded roast chicken, spicy guacamole and crisp salad leaves.

**Makes 4**

**Preparation time: 15 minutes**

**Cooking time: 2 minutes**

2 cups roast chicken, shredded

180g Lemnos Lime & Pepper Haloumi, cut in to 12 slices

1 tbsp olive oil

## Guacamole

1 ripe avocado, stone removed

1 medium ripe tomato, finely diced

Tabasco sauce to taste

1 small garlic clove, crushed

½ small red onion, finely diced

sea salt and freshly ground black pepper

lime juice to taste

## To serve

fresh coriander leaves (optional)

2 small handfuls of washed salad leaves

4 herb and spinach wraps

1. In a medium bowl add the avocado and roughly mash with a fork.
2. Stir through the crushed garlic, diced tomato and red onion.
3. Season to taste with lime juice, salt and pepper and Tabasco. Cover and refrigerate until required.
4. Heat oil in a griddle or heavy frying pan over medium heat. Spread lime & pepper seasoning evenly over haloumi, add to pan and cook until golden on both sides. Remove from pan.
5. Spread each wrap generously with guacamole, then layer up the salad leaves, coriander leaves about ½ cup of shredded chicken and 3 slices of haloumi, roll and repeat with the remaining ingredients and wraps.
6. Serve immediately or wrap in baking paper for a yummy picnic or lunch.

**Tip: Always keep refrigerated before serving**





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