



PRAWN FILO PIES

WITH LATE SUMMER SALAD

DIFFICULTY: Easy | **SERVES:** 4 | **READY IN:** 40 minutes

The creamy, cheesy filling in these prawn fillo pies is so good! Perfect paired with the light, crisp pastry and a flavoursome salad made with the last of the delicious summer produce.



PRAWNS

- 2 cloves garlic
- 1 tsp butter
- 250g raw prawn cutlets, tails removed (8.8oz)

FILO PARCELS

- 50g butter, divided (1.8oz)
- 2 1/2 Tbsp plain flour
- 1 tsp chicken stock powder dissolved in 1/2 cup boiling water (125ml)
- 1 cup milk (250ml)
- 1/2 tsp apple cider vinegar

- 1/2 tsp dried dill
- 1/2 tsp dried oregano
- 3/4 cup grated cheddar cheese (75g)
- 185g can tuna in spring water, drained (6.5oz)
- 6 sheets fillo pastry (150g)

SALAD

- 1 ear corn
- 1 Lebanese cucumber
- 2 stalks celery
- 2 tomatoes
- 1/2 small red onion
- Handful fresh basil
- 1/2 Tbsp olive oil

1. COOK PRAWNS

Crush garlic. Melt butter in a large non-stick pot over medium heat. Add prawns and garlic and cook until prawns turn pink. Remove from pot and set aside.

2. MAKE FILO PARCELS

Preheat oven to 180°C (360°F) fan bake. Melt half the butter (25g) in the same pot used to cook prawns. Stir in flour and cook for 1 minute. Gradually whisk in chicken stock, then milk. Stir in vinegar, dill and oregano and simmer gently for 2 minutes, stirring. Add cheese and tuna and stir until cheese has melted. Remove from heat and season with salt and pepper to taste.

3. Place remaining 25g butter in a small microwave-safe dish and microwave in short bursts until melted. Using a pastry brush and a little melted butter, lightly grease a 6-hole Texas muffin pan. Brush one side of four of the fillo pastry sheets with butter and stack on top of each other. Cut into quarters (squares) and gently press into the muffin holes. Brush remaining two sheets of pastry with butter and stack on top of each other. Cut in half, stack again, then cut in half to form two more squares. Press into remaining muffin holes.

4. Spoon filling and prawns into pastry cases. Scrunch overhanging pastry over the top and brush with any remaining butter. Bake for 15 minutes, until golden.

5. PREPARE SALAD

Microwave corn for 4 minutes. Dice cucumber, slice celery, cut tomatoes into wedges and finely dice onion. Shuck cooked corn and run a knife down the edges to remove kernels. Place prepared salad ingredients in a bowl with basil, drizzle with oil, season with salt and pepper and toss to combine.

6. SERVE

Carefully remove pies from tin and serve with salad on the side.



WINE MATCH: An unoaked Chardonnay.

PRAWN FILO PIES RECIPE NOTES

GLUTEN-FREE OPTION: Replace plain flour with plain gluten-free flour. Use gluten-free stock powder. Try gluten-free wraps or gluten-free pastry instead of filo pastry.

INGREDIENT SWAPS / NOTES: Flaked smoked fish, hot smoked salmon or tinned salmon can be used instead of tuna. For a non-seafood option, try cooked, diced bacon and chicken. Smoked chicken would be nice too.

STORING AND REHEATING: Store pies and salad separately. Pies can be reheated in the microwave but are best in the oven, so that the filo retains its light, crisp texture.