

Cooking School

with the London Chef

Summer Mezze Platter - Fresh Flatbread Lemon, Garlic & Cilantro Hummus, Marinated Olives, Grilled Eggplant with Feta Dressing

For a true chef mis-en-place experience we suggest having the ingredients out, washed and measured, and the equipment ready to go before you begin cooking. Pour yourself a large glass of whatever you like to enjoy while cooking, and remember to have fun in the kitchen! These quantities can be easily doubled, but if you increase food quantity make sure to use appropriate sized pots/pans for the best outcome.

Ingredients

2 cups AP flour
Yeast
Access to warm water
2 lemons
Peeled garlic
1 bunch of cilantro
1 can chickpeas
2 cups(ish) nice mixed olives
1 large European eggplant or 2 Japanese
Block of feta
Sumac
Chilli flakes
Fennel seed
1/2 bunch mint

Cooking Equipment

Pre-heat oven to 425
Baking tray
Various mixing bowls
Hand blender with container
for mixing
Chargrill pan
Small pot
Wooden spoon
Knife
Cutting board
Olive oil
Salt

**GF friendly, sub gf flour*

***Vegetaria*