

## **MOROCCAN SPICED PIE**

Source: Angela Nilsen

Serves 6



- Coriander seeds – 1 tsp
- Cumin seeds – 1 tsp
- Paprika, plus extra for dusting – 1 tsp
- Ground cinnamon – ½ tsp
- Olive oil - 150ml
- Squash, peeled and cut into 2cm chunks – 900g
- Shallots, quartered - 12
- Root ginger, finely chopped – 4 cm
- Almonds, whole and blanched – 140g
- Pistachios, shelled – 140g
- Dried cranberries
- Clear honey – 2 TBSP
- Fresh spinach - 225g
- Chickpeas, drained and rinsed – 400g can
- Garlic – 2 cloves
- Ground cumin – 1 tsp
- Lemon juice – 3 TBSP
- Fresh coriander, chopped – 4 TBSP
- Butter – 100g
- Filo pastry - 8 large sheets
- Lemon wedges, to serve

### **Harissa yoghurt sauce**

- Greek yoghurt – 200g
- Milk – 6 TBSP
- Mint, leaves chopped – 3 large sprigs
- Coriander, chopped – 1 good handful
- Harissa paste – 2 to 3 tsp

comes out of the oven. Set aside.

**4.** In a food processor, whizz the chickpeas with the garlic, cumin, remaining oil, lemon juice, 2 TBSP water, salt and pepper to make houmous. Stir in the coriander.

Preheat the oven to 200°C (fan 180°C)

**1.** Dry fry the seeds briefly in a small pan over a medium heat until toasty (Don't let them burn).

Grind coarsely using a pestle and mortar, then mix in the paprika, cinnamon, ½ tsp salt and 4 TBSP oil.

**2.** Tip the squash into a roasting tin, pour over the spiced oil and toss. Roast for 20 minutes.

**3.** Meanwhile heat 2 TBSP of oil in a frying pan, add the shallots and cook, stirring, until they start to brown.

Stir in the ginger and 100g almonds and 100g of pistachios. When brown, toss in the cranberries, 2 TBSP honey, and the spinach so it wilts. Take off the heat and stir into the squash, when it

**5.** Melt the butter in a small pan. Put a loose-bottomed 28cm quiche tin on a baking sheet and brush with some butter. Keeping the filo covered with a damp cloth so it doesn't dry out, lay one sheet over half of the tin so that it hangs over the edge by about 10cm. Lay another sheet on the other side, so it overlaps the first in the centre and hangs over the opposite edge. Brush with butter. Lay two more filo sheets in the opposite direction in the same way and brush with more butter.

**6.** Build up two more layers in this way, so you use a total of 8 sheets of filo.

Pile half the squash mixture in the centre of the pastry. Spread over the houmous, and then the rest of the squash mixture. One at the time, bring the edge of each filo sheet up to the centre or cover the filling, creating voluptuous folds as you go. Brush carefully with more butter. *(if making a day ahead cover now with cling film and chill). To reheat, remove the pie from fridge, heat oven, then bake for 35-40 minutes)*

**7.** Bake for 30 – 35 minutes, until crisp and golden. Just before the pie is ready, reheat any remaining butter in the pan, tip in the rest of the nuts and fry until golden. Spoon in the 4 remaining TBSP of honey and when melts, take off the heat and pour over the pie.

*Serve with harissa yoghurt sauce and lemon wedges*

***How to make the yoghurt sauce:***

Mix yoghurt and milk together to make a thin sauce, stir in herbs and season. Swirl in the harissa to taste.