

Unscramble

HOW many words can you make out of these nine letters? Every word needs to include the centre letter, have four letters or more and not be a proper noun or a plural. You can only use each letter once.

R	E	V
U	L	N
T	O	E

Good – 18 words
 Very good – 27 words
 Excellent – 36 words

NOTE: We've used Chambers Dictionary to decide what words are acceptable.

Famous faces



THERE are three different faces that make up this picture.

They are a mixture of famous celebrities and travel names.

Can you figure out who the

eyes, nose and mouth in this picture belong to?

And don't worry if you can't guess them all, two out of three ain't bad!

ANSWERS 10 MAY

Where in the world: Jungfrauoch, Switzerland

Pick the nation: China

Whose mascot is this: Wally the Green Monster - Boston Red Sox (baseball)

3	7	4	2	5	1	8	6	9
2	1	8	9	6	7	5	4	3
5	9	6	3	4	8	7	2	1
8	3	7	5	1	2	6	9	4
1	6	9	7	8	4	3	5	2
4	5	2	6	9	3	1	7	8
9	4	3	8	7	5	2	1	6
6	2	5	1	3	9	4	8	7
7	8	1	4	2	6	9	3	5

Eyes on the pies



PIES can take many forms, as this recipe for spanokopita proves.

The spiral-shaped classic Greek pie is made using filo pastry and baked into flaky perfection.

This recipe comes from Wendy Ellis of Journey on Travel and is a plant-based version of the traditional

recipe, but you can make it the usual way by replacing the tofu with eggs and feta.

Send your pie recipes to pie@traveldaily.com.au.

xx *Jenny*

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Plant-based spanokopita

INGREDIENTS

TOFU 'CHEESE'

- 300g firm tofu, pressed (to take out excess water)
- 100g firm silken tofu, drained
- 1 tsp salt (omit if using a salty feta)
- 4 tbsp lemon juice
- (If not plant based) 300g plus 1 or 2 eggs

PIE

- 600g fresh spinach
- 7 spring onions, sliced finely
- 4 small garlic cloves, chopped finely
- Zest of 1-2 lemons
- 15g mint, finely chopped
- 15g dill, finely chopped
- 15g flat leaf parsley, finely chopped
- ½ tsp ground nutmeg
- ½ tsp freshly ground black pepper
- ¼ cup nutritional yeast* (omit if using feta)
- 10 - 15 sheets of filo pastry (depending on how many layers you want)
- 1 tbsp extra virgin olive oil, plus extra for brushing
- Nigella or sesame seeds, to garnish

METHOD

Preheat oven to 180°C. Crumble the firm tofu into a large mixing bowl with a fork, mix in silken tofu (or feta & egg). Season with salt & lemon.

Wash the spinach and sauté in a large pot until the stalks have softened. Allow spinach to cool completely and then wring dry, making sure to get out as much as possible. Chop the spinach finely. On a low to medium heat add olive oil to a pan and cook spring onions and garlic until soft, add to cooked spinach. Add tofu mixture (or feta), zest, all herbs & spices and nutritional yeast (omit if using feta). Mix together really well. Taste and adjust seasoning if required.

Grease or spray with oil a round baking tin (25cm). To assemble the pie, clear a large area on your bench to make a long row of filo sheets joined together. Put a damp tea towel over filo sheets to prevent them from drying out. Remove one sheet of filo at a time with the long end in front of you. Then place another sheet to its right overlapping the ends by 5cm, then again (3 sheets overlapping). You should end up with a very long rectangle of filo sheets. Use a pastry brush to lightly brush the entire area with the oil. Repeat for a second and third layer.

Put a long snake of half the filling along the long edge of the pastry leaving a 5cm margin at the bottom, making the filling amount the same everywhere. Starting from the bottom, gently roll the pastry into a long snake. Gently coil the snake, seam down, and place in the greased baking tin. Repeat the assembly with another large rectangle of filo two sheets wide (rather than three). Put this new coil in the tin tucking its beginning onto the end of the first coil. Brush the filo with some more olive oil and sprinkle with nigella or sesame seeds (or both). Bake for about 40 minutes, until golden brown. Let it cool a little, cut and serve warm.