

Pie and lasagna cooking instructions

These instructions are a loose guideline for all my oven baked dishes

For dishes made with thin filo pastry, check regularly that the dish is getting too brown and cover with tin foil as necessary

- Defrost the dish before cooking (or extend cooking time and cover dish with foil)
- Heat oven to 180°/190°C
- Place the defrosted dish in the oven and bake for approximately 35-45min until the pastry is golden/the dish is bubbling/the cheese is starting to go brown
- To check that the dish is hot throughout, poke a sharp knife into the middle of the dish, withdraw the knife and touch the tip of the knife to see if it's hot
- If you think the dish is getting too brown but is not yet hot enough, cover the top with tin foil and return to the oven
- Enjoy!

Serving suggestion:

Cheesy dishes (lasagna, Melanzane etc) go well with green salads and boiled or steamed vegetables are always a good accompaniment to pies. For Mediterranean filo pies a balsamic vinegar dressed tomato or Greek salad is a good match.