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Summer Grilling

Nice salad with grilled salmon

Orzopasta-zucchini-halloum cheese salad

Broiler gyros

Grilled pita breads

Tzatziki

Whole grilled lamb chop

Spiced butter: with fresh herbs and sea salt

Rhubarb-Brita

Event Villa Sofia Oy, Kullervonkatu 28, Tampere
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Nice salad with grilled salmon (for 14 people)

800 g	salmon
1 kg	new potatoes
8 pcs	eggs
1 pack	kalamata olives
250 g	green beans
8 pcs	tomatoes
6 pcs	heart lettuce
1 pack	Anchovies
2.5 tsp	salt and pepper
2 pots	leaf parsley for garnish

Sauce:

2 tbsp	Dijon mustard
3 pcs	garlic cloves
1 tbsp	lemon zest
3 dl	olive oil
3 tbsp	balsamic vinegar
3 tbsp	lemon juice
2 tbsp	sugar
1.5 tsp	salt
1.5 tsp	ground black pepper

Wash the new potatoes well. Boil the potatoes until tender (be careful not to overcook). Cool until fridge cold. Boil the eggs. Peel the cooled eggs and cut into wedges. Put the beans in a saucepan and a splash of water at the bottom of the pot. Cook for a few minutes.

Make the sauce. Peel the garlic and cut it into small pieces. Wash the lemon and grate the yellow part of the peel. After this, squeeze the juice from the lemon. On the bottom of the bowl, put mustard, chopped garlic and lemon zest. Pour the oil in a thin strip while stirring constantly. Add vinegar and lemon juice. Season with sugar, salt and black pepper. Put in the cold to season.

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Cut the washed tomatoes into wedges and cut them in half.

Make a few crosswise incisions in the salmon and season the fish with salt and pepper. Fold the foil and place the seasoned fish on top. Turn the edges of the foil so that the fat from the fish cannot drain into the grill. Grill the salmon on low heat (approx. 170-180 degrees), about 15-20 minutes (depending on the thickness and size of the fish).

Also grill boiled potatoes and stir-fry beans in the grill's wok pan quickly. Cool the potatoes and slice them.

Wash the lettuce and spin it dry. Tear the well-dried lettuce to the bottom of the serving platter. Assemble the other salad ingredients in layers. Leave the egg halves in the top layer. Sprinkle the sauce between the layers.

Orzopasta-zucchini-halloum cheese salad (for 14 people)

1 bag	orzo pasta
5 pcs	small zucchini
4 pcs	Organic lemon
800 g	Halloum cheese
	oil for greasing the slices

Sauce:

2.5 dl	olive oil
2 1/2 tsp	salt
1 tbsp	sugar
2 1/2 tsp	black pepper
less than 1 dl	lemon juice
1.5 pots	mint

Boil the orzo pasta in salted water until cooked (2 teaspoons of salt / 2 liters of water).

Cut the zucchini lengthwise into thin slices. Brush the zucchini slices with olive oil. Wash the lemons well and cut them into thin slices. Rinse off excess surface salt from the cheese with cold water. Cut the cheese into slices about half a centimeter thick.

Make the sauce: Put a deciliter of oil and spices in a bowl. Squeeze in just under a dl of lemon juice.

Grill the zucchini and lemon slices over medium heat for about 3 minutes. Turn the slices once during grilling. Brush the cheese slices with oil just before grilling. Also grill the cheese slices for a few minutes and turn them once during grilling.

Chop the grilled cheese and zucchini slices into smaller pieces. Chop the mint. If the stems are delicate, you can use them as well. Thick, woody stems should be left unused.

Stir the sauce and mint into the orzo. Carefully fold in the zucchini, lemon and halloum cheese slices as well.

Broiler gyros (for 14 people)

1.8 kg	Chicken roast cuts
1 tbsp	salt
1 tbsp	ground black pepper
3 tbsp	lemon juice
3 tbsp	oil
3 tbsp	light balsamic vinegar
1 tbsp	oregano
1 tbsp	paprika powder
1 tbsp	thyme
6 pcs	garlic cloves
7 pcs	tomatoes
3 pcs	red onion
1.5 pcs	iceberg lettuce

In a bowl, mix the lemon juice, oil, balsamic vinegar and spices. Turn the steak slices in spice oil and let marinate for about half an hour at room temperature.

Slice the tomatoes and red onions and chop the salad before grilling.

Grill the chickens until cooked and slice when slightly cooled.

Fill the pita breads with tzatziki, vegetables and chicken.

Pita bread (for 14 people)

6-8 dl	lukewarm water
1 pack	yeast
2 tsp	salt
1 tsp	baking powder
2 tbsp	sugar
1 kg	durum wheat flour

Add the yeast to lukewarm water. Add salt and sugar. Mix the baking powder with the flour and add the flour in small batches. Double in size. Roll out with a pie stick approx. 15 cm in diameter and approx. 0,75 cm thick breads. Let it rise under a cloth.

Fry pita breads on a hot grill on both sides until dark spots form on the surface. Cover the finished pita bread with a baking cloth.

Tzatziki (for 14 people)

1,5	cucumber
6 dl	Greek yogurt
2 pots	chopped mint
6	garlic cloves
1 1/2 tsp	salt
1 tsp	ground black pepper
(1 tbsp	sugar or honey)

Grate the cucumber. Drain the grated cucumber and yoghurt in a colander. Peel the garlic and finely chop. Also chop the mint.

Place the drained grated cucumber and yoghurt in a bowl and stir in the chopped garlic, salt and pepper. Check the taste and season more if necessary. Leave to season in a cool place.

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Whole grilled lamb chop (for 14 people)

2.8 kg lamb loin or 2.5 kg lamb sirloin

Brush whole lamb chops with oil. Heat the grill hot first and then drop to medium heat. Place the karee on the grill and close the lid. Turn over after a few minutes when the frying surface is formed. If necessary, lower the heat of the grill and continue cooking for about 15 minutes/half. Remove the meat from the grill and season with salt and grind black pepper on top. Let it rest for a few minutes before cutting.

When using sirloins, grill for a couple of minutes on a hot grill and then lower the temperature and continue grilling for 3-5 minutes. Allow to retreat before cutting.

Spiced butter (for 14 people)

250 g soft butter
1 pot of fresh basil
1 tbsp sun-dried tomatoes

250 g soft butter
coarse sea salt
1/4 pot of fresh thyme

Spiced butter can be easily made with a hand blender when you put the drained tomatoes, basil and soft butter in a bowl.

Sea salt and fresh chopped thyme should be kneaded into the butter by hand so that the structure of the salt does not break.

You can serve the spiced butter in the usual way from a bowl, or make a stick out of it with cling film. When the stick has solidified in the fridge for half an hour, you can remove the cling film and cut the butter into discs and enjoy with grilled meat.

Brita cake (with tray, 12 people)

Base:

125 g	Butter
1 dl	sugar
2	yolks
1 1/2 dl	wheat flour (when you want the cake to be gluten-free, replace the wheat flour with potato flour in the same proportion)
2 tsp	baking powder
1 dl	lactose-free milk

Meringue:

6	egg whites (you can use the egg whites left over from the bottom for this)
about 4-5 dl	sugar
2 tsp	vanilla sugar
50 g	almond flakes

Rhubarb filling:

8 dl	rhubarb pieces
2 dl	sugar
Splash	water

2 dl	lactose-free whipping cream
0.5 packs	cream cheese
Pinch	salt
4 tbsp	sugar
Pinch	vanilla sugar

Fresh berries for garnish

Base:

Mix the dry ingredients of the base together (wheat flour + baking flour). Whisk the butter and sugar until foamy. Add the yolks to the foam, one by one, whisking well. Save the egg whites for the meringue. Mix the dry ingredients into the butter-sugar mixture, alternating with the milk. Spread the dough evenly on a baking sheet lined with baking paper (25x30cm). Cook the crust in the oven at medium 180 degrees for about 10 minutes.

Meringue:

Separate the yolks and egg whites (also use the egg whites left over from the bottom). NOTE! When making meringue, there should not be any yolks among the whites. Once you have separated the yolks and egg whites (nothing is done with the yolks), beat the egg whites until stiff. During whipping, add the sugar in small batches, whisking all the time. Whisk the egg whites until it stays in the bowl even if you turn the bowl upside down. Spread the meringue on top of the cooked base and sprinkle the almond flakes on top. Bake the crust for about 15 more minutes in the middle of the oven at 175 degrees until the surface is nicely browned. Cool.

Filling:

Peel and chop the rhubarb zest. Put the rhubarb, sugar and a splash of water in a saucepan. Soften the mixture for about 5-8 minutes. Cool and drain off excess liquid (use the liquid for e.g. kissel).

Add cream cheese, sugar and a pinch of salt to the cream. Whisk until stiff. Taste and add sugar if necessary at the end of whipping.

Assemble the cake on top of the second base. First, add the whipped cream and top with the rhubarb compote. Lift the meringue lid on top and garnish with fresh berries.