

Curried Potato/Chick'n Salad in Mini Flower Filo Cups OR on Crostini OR on Filo Bird Nests

Makes 36 flower cups or crostini or 36 bird nests

Ingredients:

5 medium yukon gold potatoes (yield 4-5 cups cooked potatoes) or 1 lb. soy chicken
3 stalks celery, finely chopped
1 cup roasted unsalted cashews, finely chopped
1 cup currants or raisins
1/2 cup dried cranberries

Seasoning:

1 Tbsp. Sesame Oil
3 Tbsp. vegetable oil (olive oil, Grapeseed oil, etc.)
1 Tbsp. + 1 tsp. curry powder

Dressing:

1/2 cup [Vegenaise](#) or other vegan mayonnaise
1/3 cup lemon juice, from 1 lemon
grated lemon rind from 1 lemon
3-4 Tbsp. maple syrup (use 3 for less sweet)
1/2 tsp sea salt

1. Peel and boil/steam potatoes in water for 25 minutes. Make sure that potato is cooked but still firm, not mushy. Let it cool.
2. While potato is cooling, chop all the ingredients into uniform small-size morsels.
3. Prepare the salad dressing by combining all dressing ingredients in a small bowl until they are thoroughly mixed.
4. Chop cooked potatoes into small cubes.
5. Heat sesame and vegetable oil in a large saucepan. Add curry powder, stir. Then, add potatoes or small cubes of soy chicken. Stir and combine with the seasoning and oil for 1-2 minutes. Take it off heat and let it cool.
6. Add all the salad ingredients into the seasoned potatoes.
7. Add combined salad dressing. Toss and combine everything together.
8. Fill mini flower filo cups or bird nests with 1-2 tablespoons of salad each OR spread 1-2 tablespoons of salad on crostini. Best served immediately or up to 2 hours.

Making flower cups:

Similar to the filling above, these flower cups can be prepared ahead of time then stored in tight containers for a few days. On the day of the event, fill them up with the filling above about 1-2 hours before the event.

8 filo pastry sheets

1/4 cup oil (olive, grapeseed, vegetable)
mini muffin pans or tart pans
pastry brush

1. Use a pastry brush, spread oil onto a layer of filo pastry, then top with another layer. Repeat until 4 layers are piled on top of each other. Brush the top layer with oil.
2. Cut oiled filo sheets into uniform sizes 3 x 3 inches. Repeat steps 1 and 2 until there are enough for 36 flower cups.
3. Form into a cup on a mini muffin pan(oiled side down). These can be done in batches. Bake at 350 F for 15 minutes or until golden brown.



Making filo bird nests:

You will need 1 lb shredded filo dough or called Kataifi. Please follow the instructions on the box to thaw it before you start. These filo bird nests can be prepared ahead of time then stored in tight containers for a few days. On the day of the event, fill them up with the filling above about 1-2 hours before the event.



Shredded Filo Dough or Kataifi found in a frozen section in Middle Eastern market.

Oil spray in can (canola oil or olive oil)

Regular muffin pans or brioche pans (silicone is ok too)

1. Separate strands of shredded filo, cut into about 5 inches long. Use a damp cloth to cover the rest of the shredded filo dough while working with some strands to form the bird nests.
2. Spray the filo strands with oil spray.
3. Wrap the sprayed strands around 2 fingers to form an O shape.
4. Transfer the filo onto the muffin pan or silicone pan. Spread it around to make the nests
5. Repeat step 1-4 and fill out all the pans.
6. Bake in 350 F (preheated oven) for 10-15 minutes or until golden brown.
7. Use a fork to gently lift the nests out of the pans. Let them cool then store in a tight container or serve.

