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Abigail's 12 CHRISTMAS BAKES • Ottolenghi's CAULI-CHEESE PHYLLO PIE Hannah's GAMMON MASTERCLASS • Khanya's GIANT CHURRO CAKE Jamie Oliver's ALL-VEG CURRY BUFFET

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EVERYTHING IN OUR 9-PAGE GIFT GUIDE (almost), PLUS LUXURY BEACH BREAKS & MORE WORTH OVER

WIN

Chuckles malt ice cream and chocolate babka meringue bombe

PLUS!

Marmalade roast duck • Stuffed roast beef • Brussels sprouts with miso Supersized mince pie • Butterscotch-and-ginger ale trifle • Speculaas cookies



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NOVEMBER / DECEMBER 2021 CONTENTS

ON THE FIRST DAY OF CHRISTMAS...

We count down to Christmas with 12 magical cakes, tarts, biscuits, desserts and a partridge in a pear tree. **20**

CHRISTMAS 2021 GIFT GUIDE

We've got your shopping all wrapped with ideas for everyone from food nerds to horticulturists... and a surprise just for you. **59**

A NEW KIND OF MAGIC

Break with (some) traditions this year with Abigail Donnelly's thoroughly modern menu. **76**

CHRISTMAS STEP BY STEP

Master the classics with Hannah Lewry's guide to the ultimate gammon, roast potatoes and more. 91

THANKS FOR SHARING

Host a pot-luck buffet with Khanya Mzongwana's festive dishes for under R50 a head. **104**

YES, CHEF!

Show your leftovers more love with these ideas from the pros – from golden fried rice and lamb prego rolls, to an all-pudding milkshake. **126**

CURRY QUEST

Throw an all-veg curry party with this exclusive menu from Jamie Oliver's *Together*. **134**

LOVE YOUR SHELF

Khanya Mzongwana spoke to Ottolenghi himself about his new book, a collab with Noor Murad, that could change the way you cook. **144**

DINNER PLANS

Mogau Seshoene's new cookbook, *Hosting with the Lazy Makoti*, holds all the secrets you need to easy weekday and weekend hosting. **155**

THE GREAT ESCAPE

Take a road trip to St Francis Bay and discover why former Mother City chefs Wes and Juliet Randles chose it as their new home town. **164**



FAMILY TIES If you're looking for new ideas for Hannukah, deli owner Tal Smith's much-loved Sephardicstyle recipes will light up your table. 114

• TABLE TALK •

35 Thirst trap New local drinks and great garnishes

36 On our radar Rooibos seltzers, and a cool new Joburg wine bar

38 Anatomy of a dish The Woolies yule log

40 Step by step Christmas fairy-cake biscuits

42 Food hero Brandy custard

44 Everything you need to know about ... watermelon

46 DIY gift ideas Woolies food kits and home-made sauces, oils, pickles and marinades to match

48 Happy hour Make hot pink strawberry liqueur as a home-made Christmas gift.

50 In your glass: All you need to know about choosing, storing and pouring Cap Classique.

52 Perfect pairings: Sommelier and wine judge Joseph Dhafana chooses three wines perfect for entertaining.

54 The Taste Case Wine expert Pearl Oliver-Mbumba's pick of the best holiday bubblies.

• REGULARS •

8 Editor's letter

12 Our winning reader receives a R1 000 Woolies gift card, plus a Be Bright hamper worth R1 000.

14 Visit taste.co.za for recipes by Meg Lagerwey (@the_good_gut_ guru) containing no refined sugar.

16 Subscribe to TASTE, save 25% (pay R315 for six issues) and stand to win one of four REN skincare hampers worth R3 445.

18 Three lucky readers will each win a two-night stay at Last Word Constantia, Franschhoek or Long Beach worth R11 000 each.

176 Watch Mogau Seshoene (The Lazy Makoti) make her showstopping chocolate brownie trifle on TASTETube (on YouTube and all TASTE channels).

• COLUMNS •

68 TASTES THAT BIND

Sam Woulidge's decadently cheesy potato tartiflette earns the humble spud the title of Last Carb Standing.

70 CHEAP EATS

Mogau Seshoene pays tribute to late local food icon Dorah Sitole with a recipe inspired by her seafood samp.

72 TASTES LIKE MORE

Jonathan Ancer finally makes peace with the most embarrassing meal of his life.



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'Twas right before Christmas...



SOME OF MY FONDEST CHRISTMAS MEMORIES

are of the themed shop-window displays my mother used to create for my parents' interiors business when I was a child.

The mall always awarded a prize for the best window and my mom won it several times. One year, the theme was the 12 Days of Christmas and I remember how she stayed up into the night illustrating each day's gifts with cut-outs of hens and swans and dancing ladies. Then she had a large cut-out tree made, complete with partridge, and hung 12 golden pears from its branches. A sign in the window said that if a child passed the the tree, they could come in and claim a Christmas prize. (Great marketing, right?)

So, a few months back, when Abi said: "I was thinking of doing a sweet story around the 12 days of Christmas this year..." I felt as though I was walking past that long-ago window and had just seen a golden pear fall.

And then, on the day of the shoot, when I saw Abi's beautiful creations, it occured to me that what they needed, what they *deserved*, was that little bit of extra magic. Which is how my mom came out of retirement for a week in October and gave me a joyful piece of my childhood back, just when I needed it the most (p20).

Christmas issues are like groundhog day in food-mag land, it's not easy to do the same thing over and over and still deliver that extra magic. Beause there must always be gammon, gravy, duck-fat roast potatoes and Jamie Oliver (p134) – but we raise you Mogau Seshoene (p155) and Ottolenghi (p 144)! There should also be at least two more roast birds, lamb, oxtail and veg options in equal quantities. People expect a vast number of desserts, cakes, biscuits, tarts and trifles, and all of this has to make sense in the middle of a South African summer when people are stretched in every possible way and may not feel like cooking at all.

If you're wondering how we do this, year after year, even in the toughest of times, this story might explain it.

A few months ago, I entered TASTE into the prestigious New York Folio Awards. Knowing what I do about each of their individual challenges this past year, I thought we might have a shot at winning team of the year. Turns out I was right. For every issue we have put out remotely since May 2020 (15), for the 1 000+ recipes uploaded to taste.co.za,



for the videos on all our platforms (220+) and on Woolworths' own channels (60+), for all the Zoom virtual tastings (29) with the WCellar Wine Club, for the shoots, brainstorms and WhatsApp jokes, for all the long hours and personal trials, we received two special recognition awards – out of only 14 that were awarded – for team of the year and overall editorial excellence for 2021.

That's how we do it. Or to quote Ted Lasso (because why wouldn't you?): "The harder you work, the luckier you get."

At 176 pages, with 79 new recipes and over R100 000 worth of prizes, this issue of Woolworths TASTE is the biggest ever produced. And it is brought to you by the team of the year – and my team of every year – right when you need it most.

PORTRAIT MYBURGH DU PLESSIS PHOTOC

shop and happened to see a pear "fall" off

"There must always be gammon, gravy, roast potatoes and Jamie Oliver"



Follow me on Instagram @KateWilsonZA



AWARD WINNING WINES FROM THE SLOPES OF THE HELDERBERG



42



NOT FOR SALE TO PERSONS UNDER THE AGE OF 18. DRINK RESPONSIBLY



Which fresh produce announces the start of summer for you?

"The sight of the first punnets of litchis makes me giddy. The season is short so I make the most of them – eating them on the beach (I do cover the remnants with sand), or I eat them ice-cold with vanilla ice cream." – Abigail Donnelly

" "I can never wait for mango season. I love making mango salsa for a Mexican feast with sweetcorn, chilli, avo and lime juice. They're also great as a quick pudding with pineapple, lime zest, brown sugar and Woolies' coconut yoghurt. And one of my all-time favourite dishes from my travels is Thai mango sticky rice." – Katharine Pope

"The ultimate taste of summer is biting into a beautiful, ripe, impossibly fragrant geelperske (yellow cling peach). Eaten as is or baked with brown sugar and vanilla and served with a dollop of mascarpone." – Jeanne Calitz

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EVECUTIVE TEAM

"I love nectarines in a salad, with red onion, soft burrata-style mozzarella and lots of fresh basil." – Hannah Lewry

"I'm really looking forward to prickly pears. I make a magnificent salad with peeled prickly pears and cucumber, a sweet, herby vinaigrette and chunks of feta. It's the perfect braai salad!" — Khanya Mzongwana

"Plums! I have been counting down the days until I can show up at braais with a casual plum galette in tow." – Jess Spiro

#Fresh, plump, juicy figs with a sticky, sweet centre. They're delicious raw or cooked. I love serving fresh figs on a cheeseboard with cured meat and a drizzle of balsamic vinegar." – Yvette Samaai

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COMPETITION TERMS AND CONDITIONS

The winners will be the first correct entries drawn after the closing date. In the event of the judges not being able to contact the selected winner on contact details supplied, an alternative winner will be selected. The judges' decision is final and no correspondence will be entered into. The prize is not transferable and may not be converted into cash. Employees of Woolworths, New Media and the prize sponsor company, their families, agencies or any other parties associated with the competition may not enter. Only one entry per person will be allowed. All details correct at time of going to print. Note that some expenses may not be included in the prize. Visit taste.co.za for prize-specific information and terms and conditions. Entry is limited to South African residents over the age of 18. Unless otherwise specified, the closing date for all giveaways and competitions in this issue is 23 December 2021. Terms and conditions apply, see above.

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250 ml = 1 cup	125 ml = ½ cup	65 ml = ¼ cup	15 ml = 1 tablespoon	45 ml = 3 tablespoons
190 ml = ¾ cup	85 ml = ⅓ cup	5 ml = 1 teaspoon	30 ml = 2 tablespoons	60 ml = 4 tablespoons

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FROM FACEBOOK:

We asked what your unpopular food opinion was. The replies were interesting to say the least...

.....

WINNING COMMENT

"Atchar and peanut butter make a killer sandwich combo, or pickles and peanut butter." – Sisi Wenu Gosh Sisi, that does sound interesting! We'll let you know if anyone on the team is brave enough to try it! "Avo should be eaten with condensed milk." - Sandipah Shah "Try eating prosciutto and lemon curd on toast. Delicious." – Dale Gray "Avo and eggs are GROSS together! As well as any warm banana – cannot! I do love avo, and eggs and fresh banana on toasted wholewheat bread." - Elize Aucamp





Thanks for your sandwich suggestion Sisi! You win a Be Bright collagen hamper worth R1 000, plus a R1 000 Woolworths gift card.

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Sweet swaps

Want to indulge this holiday season, without completely falling off the wagon? We asked certified wellness and nutrition coach Meg Lagerwey (@the_good_gut_guru) to come up with four sweet treats entirely devoid of refined sugar that will satisfy that craving with benefits on the side – think added protein, gut support or hidden veg. Head to taste.co.za to find the recipes.



HEAD TO TASTE.CO.ZA FOR THESE EXCLUSIVE RECIPES



ALMOND BUTTER FUDGE Vegetarian, gluten-free, refined-sugar-free Featuring an oat-and-almond flour shortbread base, and an almond butterbased "fudge", this makes a great snack.





SALTED CARAMEL CHIA SEED PUDDING Vegan, gluten-free, sugar-free

"I love chia seed pudding because it's so versatile and packed with protein," says Meg. This version features a caramel made of dates.





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VEGAN SWEET POTATO CRUMPETS Vegan, refined-sugar-free

These beauties rely on the natural sweetness of sweet potatoes (plus a little maple syrup). Serve with the nut butter of your choice.

O YOGHURT BARK

Gluten-free, egg-free, sugar-free

Berries, honey, nuts, coconut and yoghurt are all you need for this fun freezer snack. "It's a real gut-loving option," says Meg.



How do you seize possibilities? Sometimes all it takes is a different take.

New year. New opportunities. But who's to say which is the right one for you? Well, working with people who know you, think differently and have a real sense of urgency is a good start. Let's talk.

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Last Word Constantia Last Word Constantia in South Africa's first-ever wine region, and Cape Town's sophisticated suburb of Constantia, is a



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THE PRIZE: Three lucky TASTE readers will each win a two-night stay at Last Word Constantia, Franschhoek or Long Beach, worth R11 000 each. **To enter, visit taste.co.za. Terms and conditions apply.**



Enjoy Responsibly. Not for sale to persons under the age of 18.



A partridge in a pear tree

Serve this pretty pear tart as part of a cheeseboard with classic Stilton or Brie.

ON THE FIRST DAY OF CHRISTMAS...

PHOTOGRAPHS **MYBURGH DU PLESSIS** RECIPES AND PRODUCTION **ABIGAIL DONNELLY** FOOD ASSISTANTS **BIANCA STRYDOM** AND **NADIA MEYER**

These are all the cakes, tarts, puddings, biscuits and treats you need for your Christmas countdown, courtesy of Abigail Donnelly

PEAR, RICOTTA AND SAFFRON SABLÉ

R19 PER SERVING

- FESTIVE BAKING -



PEAR, RICOTTA AND SAFFRON SABLÉ

"Freeze the pastry and defrost overnight in the fridge when you're ready to bake. If you like, use readymade puff pastry."

Serves 6 EASY <u>GREAT VALUE</u> Preparation: 20 minutes,

WHAT IS A SABLÉ?

"Sablé" means sand in French and refers to a mixture with a breadcrumb-like texture that's sandy in colour. It's often flavoured with citrus or almonds. 습

Woolworths Ayrshire ricotta 250 g **pears** 4, very thinly sliced

wrap in clingwrap and chill for 30 minutes.
4 Roll out the pastry to a thickness of 5 mm and cut into your desired shape.
Blind bake for 10 minutes. Spoon the ricotta onto the pastry and layer the pears over it. Drizzle with maple syrup, then bake for a further 15 minutes.

CHOCOLATE SMUDGES/ TURTLE BROWNIES

"These are a childhood favourite. Cut into squares, wrap in baking paper and tie with string. They can be made a week ahead and stored in the fridge. Add Marie biscuits, Tennis biscuits and even chopped nuts."

Makes 8 EASY GREAT VALUE

Preparation: 20 minutes Cooking: 5 minutes

butter 250 g, melted icing sugar 500 g cocoa powder 80 g Woolworths white chocolate-chip biscuits 200 g, crushed into chunks

1 Combine the butter, icing sugar and cocoa powder. Add the biscuits and mix well. 2 Press into a baking tray lined with baking paper and set in the fridge until set. Cut into your desired shape.

CHUCKLES MALT ICE CREAM AND CHOCOLATE BABKA MERINGUE BOMBE

"You can use any cake or ice cream to line the bombe. If you like, add raspberries to the ice cream or use two different flavours to create a two-tone effect. Make the bombe up to a week in advance and freeze. Make the meringue and brûlée just before serving."

Serves 8 EASY GREAT VALUE

plus 30 minutes' chilling time Baking: 25 minutes

For the sablé: free-range egg yolk 1 saffron ½ t cake flour 150 g cold butter 75 g, diced icing sugar 50 g ground cardamom 1 t maple syrup 3 T

1 Preheat the oven to 180°C. To make the sablé, mix the egg yolk with the saffron and set aside. 2 Place the flour and butter in a bowl and rub in the butter using your fingertips. Add the icing sugar and cardamom and mix through. 3 Add the egg mixture and gently combine until a ball of dough forms. Shape into a circle, Preparation: 45 minutes, plus overnight freezing time Cooking: 5 minutes

Woolworths chocolate-and-nut babka 1, sliced Woolworths Chuckles malt ice cream 2 litres Woolworths Chuckles 125 g, roughly crushed

white chocolate 200 g, melted

For the meringue: free-range egg whites 4 caster sugar 225 g

1 Line a 2-litre capacity bowl with clingwrap, then line the sides with slices of babka. 2 Gently soften the ice cream and add the Chuckles. Spoon the mixture into the lined bowl and freeze overnight. 3 To make the meringue, beat the egg whites until foamy, then gradually add the sugar, whisking until glossy and stiff. Invert the bombe onto a serving plate and remove the clingwrap. 4 Spoon dollops of meringue onto the outside of the bombe and smooth. Brûlée the outside using a blowtorch or place in a hot oven for 5 minutes. **5** Spread the melted chocolate onto a sheet of greaseproof paper. Chill until set. Dip a star-shaped cookie cutter into hot water and gently cut out stars. **6** Keep the stars in the freezer between layers of clingwrap until you are ready to decorate the bombe.

MINCE PIE TART WITH DARK BROWN SUGAR PASTRY

"I like to jazz up readymade fruit mince with chopped apples, pears or oranges, dried prunes, zest and nuts. You can make individual tartlets, too!"

Serves 8 to 10 EASY GREAT VALUE

Preparation: 20 minutes, plus 30 minutes' chilling time Cooking: 30 minutes For the brown sugar pastry: flour 375 g butter 260 g, softened Muscovado sugar 125 g ground cinnamon 2 t free-range egg 1, beaten

For the filling, mix: fruit mince 450 g oranges 2, segmented dried prunes 100 g, chopped lemon 1, zested free-range egg 1, beaten and mixed with 1 T water icing sugar, for dusting

> CHUCKLES MALT ICE CREAM AND CHOCOLATE BABKA MERINGUE BOMBE R27 PER SERVING



Three French hens

This version of baked Alaska is covered with cloud of Italian meringue made of egg whites.

- FESTIVE BAKING -

1 Preheat the oven to 180°C. To make the pastry, combine all the ingredients in a mixer until a dough forms. 2 Shape the pastry into a ball, wrap it in clingwrap and chill for 30 minutes. 3 Grease a 25 cm pie dish with cooking spray and line with baking paper. Roll the pastry out to a thickness of 7 mm and transfer to the pie dish. Trim the edges and chill until needed. Use the pastry offcuts to make shapes to decorate the tart. 4 Spoon the filling into the dish, top with the pastry shapes, brush with the beaten egg and bake for 30 minutes. Allow to cool and dust with icing sugar before serving.

BROWN BUTTER HOT-MILK SPONGE WITH CARAMEL GANACHE BUTTERCREAM

"We used different sized tins: a 23 cm, 20 cm and 18 cm to create some magic. Halve the amounts to make a 23 cm double-layered cake."

Serves 10 EASY GREAT VALUE

Preparation: 45 minutes Cooking: 30 minutes

For the hot-milk sponge: free-range eggs 8 caster sugar 500 g warm brown butter 1 cup flour 560 g salt ½ t **baking powder** 2 T **milk** 2 cups **vanilla paste** 2 t

For the caramel ganache buttercream: cream 1 cup Woolworths caramel chocolate drops 200 g



Four calling birds

Serve a giant mince pie and use a pie bird for some nursery-rhyme whimsy.

MINCE PIE TART WITH DARK BROWN SUGAR PASTRY R25 PER SERVING

To make chocolate curls, pour melted chocolate onto the back of a large, greased baking tray. Chill. Using a large, sharp knife, hold the tray firmly against your body and carefully drag the knife towards you to make curls. Freeze until ready to use. To make the spun sugar, melt 200 g sugar and 4 T water in a pan and cook until golden brown. Leave to cool for a minute. Dip a fork into the caramel and whip the sugar back and forth over the handle of a rolling pin from a height. Pick it up and bring together and decorate the cake. Do this just before serving or it will melt.

To make brown butter, gently heat it until it turns golden brown, swirling it occasionally.



BROWN BUTTER HOT-MILK SPONGE WITH CARAMEL GANACHE BUTTERCREAM R21 PER SERVING

Five gold rings Who doesn't love a layer cake? Make three or four golden layers and top with

a crown of spun sugar.



BAY CREME CARAMEL



Six geese a-laying

You'll need six eggs for these wobbly little custards.

butter 200 g, softened **icing sugar** 380 g, sifted

 Preheat the oven to 180°C. Grease and line 3 cake tins of varying sizes. Beat the eggs and sugar until light and creamy.
 Slowly fold in the warm brown butter.
 Fold in the dry ingredients and gently add the milk and vanilla. Divide the mixture between the cake tins and bake for 20 minutes (10 cm cake tins) or 30 minutes (15 cm+ cake tins). Cool in the tins before removing. 3 To make the caramel ganache buttercream, bring the cream to a simmer in a saucepan and pour over the chocolate. Allow to stand for 1 minute, then mix until smooth and glossy. Place a sheet of clingwrap directly on the surface and chill until completely cooled. Whisk the butter until light and fluffy, slowly adding the icing sugar. Whisk in the chocolate until well combined and fluffy. Ice the cakes and top with white chocolate curls and spun sugar.

BAY CREME CARAMEL

"Make the caramel a few days before and set in ramekins. Serve with pineapple shavings."

Serves 4 EASY GREAT VALUE

Preparation: 25 minutes, plus overnight chilling time Cooking: 45 minutes

For the custard:

cream 1 cup milk 2 cups vanilla paste 1 t bay leaves 2, crushed sugar 130 g free-range eggs 6 (2 separated)

27





AND GINGER TRIFLE

R20 PER SERVING

salt a pinch

For the caramel: sugar 120 g water ¼ cup

1 To make the custard, heat the cream, milk, vanilla paste and bay leaves in a saucepan over a medium heat. Bring to a simmer. **2** In a separate bowl, whisk together the sugar, eggs, egg yolks and salt. Slowly add the warm milk mixture to the egg mixture while whisking. Strain and chill for 10 minutes. Preheat the oven to 180°C and spray 6 ramekins with nonstick cooking spray. **3** To make the caramel, bring the sugar and water to a boil in a saucepan over a medium heat and cook until caramel brown. **4** Spoon 1 T caramel into each ramekin and allow to set. Divide the cooled custard between the ramekins. Bake the custard in a water bath for 25-35 minutes. The custard should still be very wobbly. Chill overnight or for at least 3 hours.

WHEAT- AND GLUTEN-FREE

LEMON POSSET, SALTY BUTTERSCOTCH AND GINGER TRIFLE

"If you don't want to make the lemon posset, fold lemon curd into whipped cream. You can also use a sweet sparkling wine instead of ginger ale. Make the posset two days ahead and the butterscotch sauce up to a month before. Make a double batch, add some sea salt and pour into little jars to give as gifts."

Serves 10 EASY

GREAT VALUE

Preparation: 45 minutes, plus overnight chilling time Cooking: 10 minutes Woolworths long-life whipping cream 2 cups sugar 130 g large lemons 2, juiced (about 6 T)

For the salted butterscotch: butter 4 T Muscovado sugar 200 g salt flakes ½ t cream ¾ cup

1 To make the jelly, mix the gelatine powder with the water. Allow to stand for 5 minutes, or until softened. Heat the ginger ale in a pan. Remove from the heat and whisk in the gelatine. Cool slightly and pour into a trifle bowl. Chill to set. 2 To make the lemon posset, heat the cream and sugar in a saucepan. Bring to the boil , then remove from the heat and whisk in

"Make a double batch of the butterscotch sauce and pour into jars to give as gifts"

the lemon juice. Cool. Cover and chill overnight to thicken. **3** To make the salted butterscotch, melt the butter in a pan, then add the sugar and stir over a low heat until smooth. Add the salt and cream and cook for 5 minutes, whisking so that it doesn't stick. Cool and cover until needed. **4** Drizzle the cake with the sherry, liqueur or orange juice. To assemble the trifle, layer the cake, lemon posset and butterscotch sauce. Finish with the crème fraîche and decorate with chocolate stars or shavings (see the bombe recipe on p 22).

ALMOND-AND-ESPRESSO DACQUOISE CHEESECAKE

"The dacquoise layers can be made a few

Cooking: 40 minutes

For the dacquoise: instant coffee granules 2 t water ½ t cornflour 1 T almond flour 180 g free-range egg whites 6 caster sugar 220 g

For the cheesecake filling: espresso 1 T plain full-cream cream cheese 250 g lemon 1, juiced cream 1 cup, whipped

icing sugar, for dusting

1 To make the dacquoise, preheat the oven to 120°C. Mix the coffee and water and set aside. Combine the cornflour and almond flour and set aside. 2 Whisk the egg whites with the sugar until stiff peaks form, then add the almond mixture and fold through. Add the coffee mixture and fold through. Spoon or pipe 4 x 23 cm circles onto a tray lined with baking paper, then bake for 40 minutes. 3 To make the filling, beat the espresso, cream cheese and lemon juice until smooth. Gently fold in the whipped cream. 4 To assemble, layer the dacquoise and the cheesecake filling in a lined, 23 cm loose-bottomed cake tin starting and finishing with a dacquoise layer. If the dacquoise circles don't fit, trim them with a knife. Chill overnight to set. 5 To serve, loosen the sides of the cake tin and gently lift the cheesecake onto a serving dish. Dust with icing sugar.

WHEAT- AND GLUTEN-FREE

SPECULAAS COOKIES

"This is a different take on the traditional Christmas gingerbread house and figures. They can be made up to a week before so you could give them as gifts, or sandwich them

gelatine powder 3½ t water ¼ cup ginger ale 3 cups Woolworths Madeira butter cake 260 g, cut into 5 cm cubes sherry, almond liqueur or orange juice 5 T crème fraîche 250 g

For the lemon posset:

days in advance and kept wrapped in clingwrap. The cheesecake mixture can be made two days ahead and kept covered in the fridge. Serve with raspberries."

Serves 10 EASY

GREAT VALUE

Preparation: 30 minutes, plus overnight chilling time

with ice cream to serve as a holiday dessert.'

Makes approximately 8 EASY GREAT VALUE Preparation: 30 minutes, plus

30 minutes' chilling time Cooking: 20 minutes

flour 260 g

FESTIVE BAKING





The creamiest, dreamiest, milkiest, silkiest cheesecake ever.

ALMOND-AND-ESPRESSO DACQUOISE CHEESECAKE

R21 PER SERVING

- FESTIVE BAKING -



SPECULAAS COOKIES

Muscovado sugar 140 g butter 140 g, diced milk 4 T ground cinnamon 2 t ground cloves 1 t ground nutmeg 1 t ground ginger 2 t salt ½ t chocolate, melted, to decorate

1 Preheat the oven to 180°C. Combine all ingredients in an electric mixer until a dough has formed. Shape into a ball and wrap in clingwrap. Chill for 30 minutes. 2 Roll out the dough to a thickness of 5 mm and use cookie cutters



Nine ladies dancing, ten lords a-leaping

Make dancing-lady cookies for your tree, or bake speculaas lords with the kids for fun.

30 TASTE NOVEMBER/DECEMBER 2021

100 N. 100 P.

to cut out gingerbread men and women. Bake on a tray lined with baking paper for 20 minutes, or until golden brown and crisp. Once cooled, dip the legs and hands into melted chocolate. To make gingerbread houses, double the batch and cut out houses using a ruler.

CARAMEL PUFFS FILLED WITH TAHINI-AND-HONEY CREAM

"If you don't fancy tahini, use peanut butter or any nut butter, but melt it first so that you don't lose any moisture."

Makes 12 EASY GREAT VALUE

Preparation: 25 minutes Cooking: 15 minutes

For the caramel puffs: water ¾ cup butter 75 g, cubed salt ¼ t

"If you don't fancy tahini, use peanut butter or any nut butter"

flour 90 g free-range eggs 3

For the tahini-and-honey cream, beat: Woolworths tahini 1 T honey 2 T cream 1¼ cups

Preheat the oven to 200°C. To make the caramel puffs, bring the water, butter and salt to a boil in a saucepan with the lid on.
 Quickly add the flour all at once and mix with a wooden spoon. Cook until the



paper. Wet your fingers and smooth out the top of the puffs. Bake for 15 minutes, then reduce the oven's temperature to 170°C and bake for a further 20 minutes. Allow to cool completely before slicing open and piping in the filling.

GREAT VALUE

Preparation: 45 minutes, plus 2½ hours' rising time Cooking: 1 hour 20 minutes

instant yeast 21/2 t

mixture forms a ball and does not stick to the sides of the pan. **3** Remove from the saucepan and cool in the bowl of an electric mixer. To speed up the process, start mixing the dough to cool it down. Once cool enough to touch, add the eggs one at a time and mix thoroughly. **4** Spoon the mixture into a piping bag with a round nozzle. Pipe 3 cm rounds onto a baking tray lined with baking

ORANGE-AND-LEMON PANETTONE-STYLE CHRISTMAS BREAD

"Serve with espresso and glasses of chilled sweet sherry. If you have any left over, use it to make bacon-and-marmalade toast."

Makes 2 EASY lukewarm milk ⅓ cuplemon juice 1 tflour 330 gcaster sugar 50 gvanilla paste 2 thoney 1 Tsalt 1 tfree-range eggs 3orange zest 1 Tlemon zest 1 T

"If the panettones get too brown while baking, cover the tops with tin foil"

butter 250 g, chopped free-range egg yolk 1 flaked almonds 50 g

1 Combine the yeast, milk and lemon juice, then allow to stand for 5 minutes until foamy. Add 70 g flour and 1 T caster sugar and mix well. Cover with a damp cloth and rest for 30 minutes, or until doubled in size. 2 Place the mixture into an electric mixer and add the remaining ingredients, except the citrus zest, butter, egg yolk and flaked almonds. Knead until smooth. **3** Add the citrus zest and butter and mix until incorporated. Cover with a cloth and allow to rise for 2 hours, or until doubled in size. 4 Preheat the oven to 220°C. Grease and line 2 x 16 cm tins (we used an empty tomato can) with baking paper. Knead the panettone until smooth, then shape into 2 balls. Place into the tins and cover for 30 minutes. 5 Bake for 10 minutes, then reduce the oven's temperature to 200°C and bake for a further 20 minutes. Reduce the temperature to 170°C and brush the panettones with the egg yolk and sprinkle with the almonds. Bake for 40 minutes until completely cooked through. If they get too brown, cover the tops with tin foil.

Twelve drummers drumming

Instead of one big shopbought panettone, try these little drum-shaped Christmas buns.

ORANGE-AND-LEMON PANETTONE-STYLE CHRISTMAS BREAD R11 PER SERVING

LE LUDE

CAP CLASSIQUE

with be bude



LE LUDE BRUT AVAILABLE AT SELECTED WOOLWORTHS STORES

ENJOY RESPONSIBLY. ALCOHOL NOT FOR SALE TO PERSONS UNDER 18

SUMARER LOVANIA

SPRITZER Berry Rome

REALGOROLIASD ROSP

CELEBRATE SUMMER WITH DUCHESS

0.0%





THE REFRESHING, ALCOHOL-FREE WINE SPRITZER

Crisp and bursting in two delectable flavours: Elderflower White & Berry Rosé.



the faith the


EAT THIS, DRINK THAT, BUY THESE. RIGHT NOW.

COMPILED BY ANNETTE KLINGER

THIRST TRAP

Table

Did someone say happy hour? Our summer plans are shaping up nicely thanks to some noteworthy newcomers to the local drinks arena. Think hard seltzers, pour-and-party cocktail pouches, tee-totally delicious zero-proof alternatives and some edible blooms and botanicals to ensure your sips look the part on #drinksfeed.





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ULTRA-COOL RIGHT NOW On our radar

Whether you're entertaining at home or heading out this season, make sure you're ordering rooibos seltzers



Puttin' on the spritz

Hard seltzers – flavoured carbonated water with a kick – are all the rage. Here's why.

Sprix Hard Rooibos

It may be caffeine-free, but this rooibos has a kick! It was while working in the US that Megan Swart came up with the concept for an alcoholic rooibos seltzer. The market for both seltzers and rooibos is exploding there. On her return, she founded the company with her father, Corius Swart, producing cold-brewed rooibos in a variety of delicious flavours. "I recommend drinking it in a tall, thin glass with lots of ice", says Megan. @sprikbev

Southfields Hard Seltzer

"The explosion of the hard seltzer category internationally is impossible to ignore," says Rob McCulloch of Southfields. "People want to have fun, but they do care about what they put into their bodies, how things are made, who makes them, and how these products affect the environment." Southfields is low in sugar and calories, and packaged with the environment in mind. Try it over ice with a wedge of lemon. @drinksouthfields



PHOTOGRAPHS JAN RAS PRODUCTION BIANCA STRYDOM FOOD ASSISTANT NADIA MEYER

Spirited away

Pienaar & Sons distiller Andre Pienaar says he took inspiration from Woolies' baby food pouches when struggling to find appropriately sized packaging for his "ugly negroni". "The honest and funny truth is that I have a one-year-old and we often buy him the Woolies pouches. It dawned on me that the packaging is super convenient, it's not fragile or bulky and it comes in any size your heart desires." Perfect for a picnic, braai or weekend away. Pour over ice, stir and add a little orange peel or slice of grapefruit. @pienaarandson





Move over, twist of lime! This season we're dressing our drinks in flowers and fynbos. Woolies' new handpicked blossom and botanical garnishing kits are available in yellow, pink and red and include edible flowers (freeze them in ice cubes!), swizzle sticks and botanical leaves. Think spekboom, hibiscus, lemon verbena and amaranth.



Handpicked blossoms for drinks, R28.99.



Pace yourself Stock up on our non-alcoholic faves

😂 Savanna lemon nonalcoholic, R99.99 for 6 x 330 ml.



Sparkling non-alcoholic cranberry cosmo mocktail, R69.99 for 4 x 275 ml.





"You can tell a lot about a person by the way they handle three things: a rainy day, lost luggage, and tangled **Christmas**

😋 What's a synonym for a new gastro wine bar in JHB?

Antonym is chef-proprietor James Diack's new hole-inthe-wall wine bar inside Coobs. Thanks to the Coravin preservation system – used to extract wine from bottles – you can try several boutique wines by the glass. Feeling peckish? Order some small plates, or go with James's recommendation: the Antonym charcuterie board (salami, mortadella, duck liver pâté and halloumi) paired with Lowerland's Die Verlore Bokooi. 19, 4th Avenue, Parktown North; @antonymwinebar



S Malabar spinach vine swizzle sticks for drinks (part of pack above).

tree lights" – Maya Angelou

Pastry goals

Woolies' chocolate-and-hazelnut croissant wreath (right) is exactly the type of tear-and-share festive decoration we can get behind.

Chocolate-andhazelnut croissant wreath, R89.99.



ANATOMY OF A DISH

If minimum effort, maximum pay-off is your entertaining mantra, allow us to introduce Woolies' all-new yule log, starring honeycomb, sponge and a trifecta of chocolate – as all good puds should • The crunch factor: A layer of honeycomb pieces, made with local wild-blossom honey and crunchie cookies, is enveloped in an intense ganache made with dark couverture chocolate, milk couverture chocolate, local butter and cream.

The sponge: Sandwiching a white

choc mousse and cocoa ganache are two layers of moist dark chocolate Madeira sponge, made with free-range eggs and responsibly sourced cocoa.

• The chocolate: The shell is moulded from dark chocolate made with responsibly sourced cocoa.

• The dark chocolate mousse: A combination of dark couverture chocolate and milk couverture chocolate star in the velvety chocolate mousse that envelops the dessert's layers of deliciousness.

38 TASTE NOVEMBER/DECEMBER 2021

• The white choc mousse: A layer of airy white choc mousse, made using fresh cream and white choc, contrasts with the milk and dark chocolate.

ADVERTISING PROMOTION

BE A CAKE BOSS

Whether you're celebrating a birthday at home or just need to add a bit of sparkle to your life, Woolworths has the baking accessories for you. Add a little flair to cupcakes served in brightly coloured or foil cases in various sizes, topped with impressively piped icing, or let your cake do all the talking with a birthday-themed topper. And is it even a birthday party if you don't have candles? Bring back the magic this festive season with Woolies.

woolworths.co.za







STEP BY STEP Christmas fairy-cake biscuits

For the kids and the kids at heart, these buttery, rainbow sprinkled biccies offer pure, unadulterated joy in the making and eating

> Swap the rainbow pearls for chocolate vermicelli or silver balls.



CHRISTMAS FAIRY-CAKE BISCUITS

"Inspired by Abigail's pretty fairy cookies from TASTE's last Christmas issue, these are easy (and fun) to make as gifts or holiday treats." – Bianca Strydom

butter 280 g, chilled and cubed icing sugar 300 g free-range eggs 5, separated vanilla paste 2 T flour 400 g salt 1 t Woolworths rainbow soft-centred pearls, for rolling white chocolate 100 g, melted

1 Preheat the oven to 180°C. Using an electric mixer at a medium-high speed, cream the butter and icing sugar until light and fluffy. Add the egg yolks and vanilla paste and mix until combined. Fold in the flour and salt, then mix until a dough forms. 2 Roll the dough into a log about 5 cm thick, then place in the freezer for 15–20 minutes. **3** Roll the dough in the rainbow sprinkles. 4 Cut the log into 1 cmthick discs. 5 Place on a lined baking tray, then bake for 10–15 minutes, or until golden. 6 Allow the cookies to cool, then sandwich with the melted chocolate. Finally, partially dip the sandwiched cookies into the melted chocolate again and set aside to firm up.

YES, YOU CAN!

It's tricky to get the traditional cupola shape of a panettone without a special baking tin (see page 31), so we used clean, empty food cans to make small ones. Just be sure to rinse them well before using!















FOOD HERO Brandy custard

Creamy, flecked with vanilla and now spiked with everyone's favourite festive spirit, the TASTE team is all over Woolies' new brandy custard. But how will we make the most of this fresh punnet of ingenuity?

 "I'll probably be enjoying it by the mugful! Failing that, on thick slices of panettone, pan-toasted in butter, with roast strawberries for dessert, or breakfast!"
 Hannah Lewry

"In a boozy trifle, of course!" – Lynda Ingham-Brown "I'll definitely have mine with mince pies on the side, and a dollop of doublethick whipped cream, for good measure!"
 – Yvette Samaai

 "I might just pour myself a glass of this instead of Amarula!"
 Alistair Fester "I'm thinking, a boozy banoffee trifle situation for Christmas Day?
 I just see layers of sponge cake, whipped cream, caramel, bananas and this dreamy custard..."
 Jeanne Calitz

 "I plan on stirring through bits of leftover mince pie, Christmas pudding or Christmas cake, then freezing it in a loaf pan and slicing it frozen, a bit like a semifreddo: the ultimate leftover dessert."

PHOTOGRAPH JAN RAS PRODUCTION BIAN



 "It's gonna be straight onto hot Woolies malva pudding for me!"
 – Kelly Cloete

SERVE WHITLEY NEILL RASPBERRY FLAVOURED GIN WITH HALL & BRAMLEY PINK OR INDIAN TONIC. ADD RASPBERRIES OR SEASONAL BERRIES, A TWIG OF MINT AND ICE TO TASTE.

inspired by scotland



WHITLEY NEILL

HANDCRAFTED GIN



ASSACIONAL SINCE 1762

HALL& BRAMLEY HALL& BRAMLEY PINK TONIC THE PERFECT MIXER 200 ml

NON-ALCOHOLIC

FLAVOURED DRIN



DRINK RESPONSIBLY. NOT FOR PERSONS UNDER THE AGE OF 18.





hP

EVERYTHING YOU NEED TO KNOW ABOUT Watermelon

Edible from seed to skin, the quintessential summer cucurbit is truly the poster child of zero-waste cooking

Pickled

In need of some cheeseboard inspo? Turn watermelon rind into a deliciously crunchy pickle. Remove the thin green skin using a veggie peeler, then chop the white rind and steep in a warm solution of red wine vinegar, water, sugar, salt and black peppercorns.



Low on fro-yo? Blend watermelon and Woolies' double-cream Ayrshire coconut yoghurt and freeze in ice-lolly moulds.



Watermelon jam is a nifty way of using both the fruit and the rind, which contains naturally occurring pectin that



The watermelon was originally domesticated on the African continent by the Egyptians, who first cultivated



For the ultimate summer slushy, pulse seeded watermelon, ice and a squeeze of lime in a blender. Upgrade it to a watermelon margarita with a shot of tequila and a sprig of mint.

Roasted

Ever since New York restaurant Ducks Eatery premiered its watermelon steak in 2018, there have been countless riffs on the original recipe. It saw a whole watermelon smoked, then brined and ultimately oven-roasted until charred on the outside, with the colour and texture of a mediumrare rib-eye on the inside.

Square melons?

You may think they were

helps the preserve to set.

.....

Toasted

Treated right, watermelon seeds are snacking gold. Simply wash, allow to air dry, then toast in a dry pan until smoky, before seasoning with salt. it 4 000 years ago.

Flavour pairings

Basil



Chilli Coconut

it Feta

Lime

developed purely for social media, but square watermelons have been cultivated by the Japanese for over 40 years. Invented by graphic designer Tomoyuki Ono in 1978, the fruit are shaped by growing them in square braces.



Make Great Pizza At Home



Fuelled by real wood or charcoal, Ooni Karu cooks authentic wood-fired, stone-baked pizza in any outdoor space in just 60 seconds.

Ooni Karu is also gas compatible – simply order an Ooni Gas Burner attachment to extend your fuel options.

For information on stockists visit: edisonstone.com/ooni





DIY GIFT IDEAS Make it merry!

This year, there's a Woolies' food kit for everyone on your list – the braaiers, the bakers and the cheesemakers. Wrap it up with something home-made for serious gifting gravitas

Cherry-and-brandy glaze, **R48.99.**

Trio of honey with wooden dippers, **R199.99.**





Easy to Bake yeast-free pizza kit, **R179.99**



Chilli oil

MAKE-IT-YOURSELF

Makes 1 cup Preparation: 5 minutes Cooking: 30 minutes

Heat 1 cup canola oil over a medium heat, then add 6 finely chopped red chillies, 1 t chilli powder, 1 T dried, smoked chilli flakes and 1 T Woolworths chipotles in adobo, drained and patted dry. Allow the chilli oil to infuse for 30 minutes. Strain and store in the fridge for up to two months.

BURGER

SEASONING

100 g

EASY TO MAKE

BURGER

SADCE MADE

- OR VEGAN -

IL BRANDI

MAKE YOUR OWN MEAT, VEGETARIAN



SERVES ONE



Easy to Bake chocolate flapjack kit, **R139.99**

MAKE-IT-YOURSELF

Miso-caramel sauce

Makes 1 cup Preparation: 10 minutes Cooking: 15 minutes

Heat 250 g sugar in a pan over a medium heat until all the sugar has melted. Cook until caramel in colour. While it's Miso-caramel sauce

cooking, heat ½ cup cream to scalding point. Pour the warm cream into the sugar, whisking vigorously, until smooth. Take the caramel off the heat and whisk in 1 T Woolworths miso paste and 2 T salted butter. Cover and allow to cool before storing in a glass jar in the fridge. Whipped ricotta on toast



Easy to Make soft-cheese making kit, **R149.99.**

MAKE-IT-YOURSELF

Makes 1 cup

Whipped ricotta

Cooking: 10 minutes

Combine 250 g smooth ricotta,

lemon zest, 1 Thoney, and salt

2 T crème fraîche, honey, 1 t

Disposable piping bags, **R42.99 for 6.**

Crushed wheat sourdough, **R42.99.**

and black pepper to taste. Using an electric mixer, beat until smooth and fluffy. Place into a piping bag with a round nozzle and pipe onto toasted sourdough or your bread of choice.



Easy to Make ultimate burger kit, **R199.99**

MAKE-IT-YOURSELF Pickled baby veggies

Makes 1 jar Preparation: 5 minutes



Pickled baby veggies

over a high heat. Bring to a boil, then allow to cool. Once the liquid has cooled, place 1 punnet blanched baby carrots, 6 blanched baby onions, 1 punnet blanched baby patty pans and 2 blanched whole, peeled garlic cloves, or any baby veg of your choice, in the liquid in a sterilised jar. Allow to pickle for at least 24 hours before eating.



Makes 1 jar

ginger and 2 T nori flakes, then store in a sterilised bottle or jar. You can use this marinade for chicken, pork, beef or tofu. It's great for braaiing and also goes well with freshly blanched green veg and sticky rice. To use, allow the meat or meat replacement to marinade for at least 2 hours before cooking.

Cooking: 25 minutes

To prepare the pickling liquid, place ½ cup white wine vinegar, ¼ cup white balsamic vinegar, ¼ cup water, 6 white peppercorns, 1 T blanched mustard seeds, 2 sprigs thyme and salt to taste in a saucepan

Preparation: 10 minutes

To make the marinade, combine ¼ cup sesame oil, ¼ cup tomato sauce, ¼ cup soya sauce, 1 t Woolworths liquid smoke extract, 1 t crushed Szechaun pepper, 2 T sesame seeds, ½ T ground



TABLE TALK

HAPPY HOUR Spirit of the season

A few ingredients left to infuse for two days and you can add a few home-made gifts to your festive repertoire this year, says Jeanne Calitz

This is an ode to the charm of the home-made gift.

I'm not talking about the dreaded three Ps: pot-pourri, papier-mâché or wonky pottery. I'm talking about glorious liquid receptacles for summer's fruit bounty: the fruit cordial and its wilder cousin, the fruit liqueur. I'm talking sugar, spice and all things spiked.

There's much to be said for gifting a home-made beverage and summer fruit, at its peak, is crying out to being steeped in sugar syrup or alcohol. Say hello to juicy watermelon, sun-warmed stone fruit and all the berries. The world is your orchard. Plus, cordials and liqueurs are festive by nature. They're

bright, beautiful, and not at all serious – perfect for the silly season. Rarely will you need more than four ingredients. For cordial: water, sugar, fruit and tartaric acid (which acts as a natural preservative and brings some tartness to the party). For liqueur: sugar, fruit and a clear alcohol such as vodka or gin. Then go to town with other flavourings - pair vanilla pods with berries, or cardamom and cinnamon with peaches and nectarines. Add lime or lemon juice to cut the sweetness and soft herbs such as mint, basil, rose geranium and lemon verbena for a fragrant finish. As for adding a splash of rose or orange blossom water...it's enough to make you swoon. @jtcalitz

Hot pink strawberry liqueur

Makes 3 cups EASY GREAT VALUE

Preparation: 10 minutes, plus overnight steeping time

vodka 2 cups caster sugar 200 g well-washed ripe strawberries 400 g, sliced fresh (strained) lime juice 1–2 T (or 1 T rose-water)

1 Combine the ingredients in a large, sterilised jar. infuse for up to 2 days, shaking the jar occasionally to encourage the sugar to dissolve. Strain and decant into sterilised bottles. Keep in a cool, dark spot until opened, then in the fridge for up to nine months. **2** Serve with tonic or sparkling water and ice, or add a splash to a glass of sparkling wine for a strawberry fizz.





WHITLEY NEILL GIN



onic · 50ml Whitley Neill Original Dry Gin · 200 ml Elderflower Tonic

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· Gooseberries or Basil (Optional)

Pour all ingredients into a glass over plenty of ice and mix well. Garnish with orange slices and gooseberries or Basil.





- 50ml Whitley Neill Blackberry Gin
 200 ml Blue Tonic
- (or Purple Tonic)
- 4 Blackberries
- · Mint leaves

Pour all ingredients into a glass over plenty of ice and mix well. Garnish with blackberries and Mint leaves.



WHITLE

& HABI X in onic

- · 50ml Whitley Neill Protea &: Hibiscus Gin
- 200 ml Purple Tonic
- (or Sugar Free Pink Tonic)
- · 2 Lemon slices
- Edible flowers(Optional)

Pour all ingredients into a glass over plenty of ice and mix well. Garnish with lemon slices and/or edible





• 50ml Whitley Neill Raspberry Gin · 200 ml Pink Tonic

- (or Original Indian Tonic)
- Raspberries & Mint
- Any seasonal berries (optional)

Pour all ingredients into a glass over plenty of ice and mix well. Garnish with raspberries or seasonal berries and Mint.





DRINK RESPONSIBLY. NOT FOR PERSONS UNDER THE AGE OF 18.





IN YOUR GLASS Feeling bubbly

We have so much to celebrate. Summer! Holidays! Vaccination! MCC is in order, we say. Michelle Coburn asked some of SA's finest makers for tips on how to store, pour and pair your favourite fizz

A golden anniversary

Méthode Cap Classique (MCC) – sparkling wine made according to the traditional Champagne method – was pioneered at Simonsig in 1971 by the legendary Frans Malan. The very first Kaapse Vonkel was made using Chenin Blanc grapes and hit the shelves in 1973 at a mere R3 a bottle – the most expensive local wine on the market

Bubbles by numbers

8°C The perfect temperature at which to serve bubbly for optimum flavour.

10 The number of glasses in a magnum, perfect for a small crowd.

45 The degrees at which to tilt the bottle when pouring to keep the precious fizz intact.

at the time. What's next for SA's premium bottle-fermented bubbles? For a start, it's been rebranded. **Start looking for Cap Classique (CC) on labels** – MCC is being phased out in favour of the shorter name. To qualify as a CC, the wine has to spend 12 months rather than the previous nine months on the lees, meaning creamier, more full-bodied bubbly in your glass. So classy.

Boot the flute

ICYMI: the white wine glass wins over a coupe or flute every time. Who knew? According to Graham Beck cellarmaster Pieter Ferreira, a tulip-shaped glass has a larger bowl, followed by a high rise into a narrow nose to help unlock the intrinsic aromatics. "It also concentrates the nuances at the top of the glass and encourages a perfect flow of the bubbles onto the palate." But don't overthink it, just pop, pour and say cheers!

GRAHAM BECK

BRUT

WIN

Celebrate summer with Graham Beck, where cellarmaster Pieter Ferreira, a.k.a. "Mr Bubbles", has cemented Graham Beck as one of the world's premium Cap Classique producers. One lucky winner will receive 24 bottles of Cap Classique from this award-winning producer, including six bottles of Graham Beck Pinot Noir Rosé, six bottles of Brut Rosé, six bottles of Brut NV and six bottles of Bliss Nectar NV. **To stand a chance to win, visit taste.co.za.**

Win Graham Beck Cap Classique worth R4 830

Just bubbles, pls

With smart pairings, bubbly can see you from welcome drinks to dessert. True story. We asked the experts for their recommended line-up

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APÉRITIF

"Expressive, lively, not too mature, good acidity. It sounds like

l just described a sexy Blanc de Blancs!" says **Elunda Basson** from Steenberg. Le Lude's **Francois Joubert** votes for "a fresh, fruit-driven bubbly – the Le Lude Brut Rosé NV at Woolies is perfect."



ß

ROAST LUNCH

"One of my top pairings is the Graham Beck Pinot Noir 2017 with

a hearty roast or braai. I suggest you remove bubbly from the 'only-forcelebratory-toasts' wine category and start to think of it as a foodfriendly drink!" says **Pieter Ferreira** of Graham Beck.



SEAFOOD

Crayfish and the Woolworths Signature Cap Classique gets

Jeff Grier of Villiera's vote. The Steenberg 1682 Chardonnay Cap Classique with a delicious fresh sushi platter and a view of the beach is Elunda Basson's top choice, while Francois Joubert says he's opting for the Le Lude Brut with grilled calamari or freshly shucked oysters.



DESSERT Take Pieter Ferreira's advice and choose

The ultimate party starter?

"Brut Natural (zero dosage). The extra-dry, savoury nature of this style ensures stimulation of the taste buds," says Villiera's Jeff Grier.

A very good year

A vintage bubbly is made from grapes that were all harvested in an exceptional year. If it's a non-vintage (NV) wine, it'll be a blend of grapes from two or more years.

"I think Cap Classique is the ultimate nightcap. Choose a mature style at the end of a big night" - Jeff Grier, Villiera

Chill skills

Storage advice

a slightly sweeter style, such as the Graham Beck Bliss Nectar NV and Bliss Nectar Rosé NV, to pair with anything from crème brûlée to apple tarte tatin. Elunda Basson recommends a brut rosé, like the Steenberg 1682 Pinot Noir Cap Classique, with strawberry cheesecake to give you a lift at the end of the meal. Forgotten to put the bubbly on ice? Steenberg cellarmaster Elunda Basson's advice for emergency chilling is to "fill an ice bucket with water, ice and salt – the salt reduces the freezing point of the water." Or, make like Le Lude winemaker Francois Joubert: "I quickly pop the bottle in the freezer under a bag of Woolies' frozen petit-pois!" Still wines sealed with corks should be stored on their sides. Not so for bubbly, say the pros. "Store Cap Classique upright in a cool, dark, humid place at around 12°C, says Villiera cellarmaster Jeff Grier. "This has to do with longevity and integrity of the cork, adds Le Lude's Francois Joubert. "Find a cool space and steer clear of temperature fluctuations."



PERFECT PAIRINGS Match points

Cooking for a group? Pick great wines to match with sommelier Joseph Dhafana's choices – perfect pairings for recipes by Jamie, The Lazy Makoti and the Ottolenghi team



Joseph Dhafana is a wine judge, award-winning sommelier and independent wine consultant. He is also the founder of @mosiwineandspirits







Mogau's oxtail-and-bean stew + Cabernet Sauvignon

"This hearty dish (p 158) requires a medium- to full-bodied Cab and the **Woolworths Thelema Signature** Cabernet Sauvignon (R179.99), with its toasty flavours and smokiness, is a great match. Sage, blackcurrant, eucalyptus, cedarwood and a subtle tannin structure make it an exceptionally food-friendly wine. The chilli and ginger in Mogau's recipe work well with the cedar and dark fruit in the wine. The dish also has great acidity from the tomatoes, which complements the wine's balanced acidity. I recommend decanting it for 30 minutes before serving so that it interacts with oxygen, releasing its lovely flavours and aromas.



Yotam and Noor's celebration rice + unwooded Pinot Noir

"The combination of chicken and lamb in this spiced dish (p 148) is perfect for a fresh, vibrant, elegant Pinot Noir, and the **Haute Cabrière Unwooded Pinot Noir (R109.99)** is a great choice. It's a light-bodied





Jamie's fragrant squash curry + sparkling Sauvignon Blanc

Diemersdal wine farm is famous for its award-winning Sauvignon Blanc thanks to the fantastic Durbanville terroir, which is influenced by the cold Benguela current from the nearby Atlantic Ocean. It's reflected in the **Diemersdal Sparkling Sauvignon** Blanc (R109.99), my pick to pour with Jamie's veg curry (p 140). Expect notes of gooseberry, granadilla, citrus and lime, with persistent bubbles and a lingering aftertaste. The balanced residual sugar in this bubbly works very well with curries or spicy dishes, and the structure, flavours and aromas are a good complement for the chickpeas, ginger, spices and coconut milk.

wine with cherries, wild red fruit and Turkish delight, and is juicy with a fresh earthiness and mushroom character. The delicate fruit tannins and bracing acidity make it quite versatile, working well with light to rich foods. The spices in the rice, including cinnamon and cumin, brighten the flavours of the wine, and the acidity from the lemon will uplift the acidity in the Pinot Noir."

SIGNATURE PERFECTION

Looking for a wine for a special occasion? Look no further than Woolies' premium Signature wine range, made by some of SA's top winemakers in collaboration with the late, great Allan Mullins. The king of Chenins, Ken Forrester, makes the Signature Chenin, Gary Jordan is the expert behind the Signature Red, and legendary Danie de Wet is responsible for the Signature Chardonnay. Whether you're into reds, prefer whites, or are a Cap Classique connoisseur, there's a Signature wine for you - and you won't find it anywhere else! woolworths.co.za





aware org

DRINK RESPONSIBLY, NOT FOR PERSONS UNDER THE AGE OF 18.



The Taste case

A glass of bubbly (preferably pink!) always gets wine expert Pearl Oliver-Mbumba into the holiday mood. These are her top six local and international finds available at Woolies right now



Graham Beck Brut Blanc De Blancs

This elegant Cap Classique, produced from 100% Chardonnay grapes, shows rich, creamy aromas on the nose, with hints of lime. It also and a yeasty mousse adds to its complexity. I recommend it with grilled yellowtail with herb butter and veg. **R299.99**

2 Luxury Astoria Prosecco DOC Gold

sparkling wine greets you with floral notes and candied orange and lime on the nose. Expect streams of fine bubbles in the glass and a fresh, elegant finish. It's a Woolies exclusive that should be your go-to festive-season apéritif. **R189.99** packaging – the four easyto-pour 250 ml cans come in a chic carry bag handy for picnics. Its strawberry and Turkish delight notes are an absolute winner with grilled fish and okra. **R199.99**

4 Comtesse Alexia Rosé Brut French Champagne

Only available at Woolworths, this exciting Champagne showcases the beauty of summer with its aromas of strawberries, raspberries and biscuit. Its palate is lively and zesty, leaving you with the lingering taste of cherries. One of my best recent discoveries on the bubbly scene, it's a firm favourite with a salad of grilled brinjal, prawns and baby spinach. **R449.99**

<mark>5)</mark> Silverthorn The Genie Brut Rosé

This truly magical Cap Classique is made with 100% Shiraz grapes, and its nose of Turkish delight, strawberries and rose-water is a massive treat. Expect fresh raspberries on the palate and a velvety, lingering mouthfeel. Pair it with a tomato, cucumber and quinoa salad with pickled veg on the side. **R229.99**

<mark>6</mark> Villiera MCC Brut Natural

If, like me, you love the full, creamy palate and yeasty character typical of Champagne, then this Cap Classique by Jeff Grier is the one for you. It's fresh on entry with delightful notes of lime zest and an elegant finish – an understated and moreish bubbly made exclusively for Woolies. Try it with lemony, garlicky shrimps with bruschetta and basil pesto. **R174.99**

has a well-integrated palate of tangerines and brioche,

Made using Chardonnay and Glera grapes, this Italian

Pearl Oliver-Mbumba (@prospearl_wine_ct) is the assistant manager of Vista Bar & Lounge and Ochre restaurant at the One&Only, Cape Town. She is an ambassador for The Black Cellar Club and the founder of letstalksomm.com wine consultancy.



<mark>-3-</mark> House of BNG MCC Nectar Rosé

Celebrity Bonang Matheba and Cape winemaster Jeff Grier of Villiera crafted this demi-sec using mostly Pinot Noir grapes. I love the fun

PHOTOGRAPH JAN RAS PRODUCTION BIA



Make them count

- magical milestones, both everyday and extraordinary, become moments to treasure with Graham Beck Cap Classique



f 🗿 Graham Beck Bubbly

MINN BECK



#CelebrateWhatMatters

www.grahambeck.com



Enjoy Responsibly. Not for sale to persons under the age of 18.

ADVERTISING PROMOTION

DOWN MEXICO WAY







SERVING SUGGESTION Shallow-fry tortilla wraps in oil until crispy and golden. Serve with guacamole, chipotle in adobo, baby tomatoes, pickled red onion petals, a squeeze of lime, fresh coriander and a sprinkle of guacamole seasoning. Add some salted nacho chips for good measure.

Putting together a Mexican fiesta – and pronto – has never been easier thanks to Woolies' pantry range. With everything from nachos and taco shells to chilli con carne sauce, habanero paste, pickled jalapeños and all the spicy seasonings, everything you need for taco Tuesday (or Wednesday or Thursday) is ready and waiting. Simply add your favourite protein, a few garnishes and you'll be transported to Mexico in minutes. **woolworths.co.za**

SERVING SUGGESTION

Season 250 g salmon with 2 t Woolworths mild seasoning and 1 t oak-smoked chilli flakes. Pan-fry skin-side down to your liking. Thinly slice 1/2 baby red cabbage and squeeze over 1 lime. Allow to pickle. Serve the salmon with 250 g heated Mexicanstyle rice, the pickled cabbage, fresh coriander and shaved spring onions.



SERVING SUGGESTION Bake the taco shells in the oven until warm and crispy. Season 400 g free-range chicken breast strips with 2 T Woolworths hot seasoning spice mix, then fry until golden. Fill the tacos with charred corn, smashed avo, baby tomatoes, pickled red onion petals, spicy chicken strips, spring onion curls, fresh coriander and a squeeze of lime.



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SIGNATURE



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DRINK RESPONSIBLY. NOT FOR PERSONS UNDER THE AGE OF 18.



We've got your Christmas shopping (and wishlist) all wrapped up,

with the perfect gift for everyone from food nerds to gadget geeks, and a big surprise on p 66. Just make sure Santa reads this issue...

PHOTOGRAPHS JAN RAS PRODUCTION CARIN SMITH

> All the items highlighted on these pages are being

GIVEN AWAY

CHRISTMAS 2021

THE

GIFT

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THE GIFT GUIDE

6.6.9

THE ENTERTAINER

3.30.22

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34

Know a wine aficionado or budding mixologist who loves to throw a party? You can't go wrong with a bottle of something special and a few classy accessories

60 TASTE NOVEMBER/DECEMBER 2021

CAPETOW

CLEMENGOLD GIN 100*

CHRISTMAS 2021

OPPOSITE: Clemengold gin, R334.99; Symmetry Spice tonic essence, R200; Whitley Neill gin, R290; Woolworths Studio.W drinks trolley, R3 799; Woolworths Chaumont Champagne saucer, R95; Woolworths Serious Cook wine opener, R199; Woolworths Astoria Prosecco DOC Rosé, R169.99; Woolworths Signature Cap Classique Vintage Brut, R209.99; Woolworths Villiera Brut Natural, R174.99; Le Lude magnum, R950; Graham Beck Vintage Brut Rosé, R299.99; Woolworths Signature Chenin Blanc, R139.99; Woolworths Signature Merlot, R174.99; Woolworths Studio.W Amalfi stemless flute glass 4 pack, R299; W Collection Floral Panto highball glass, R110; Woolworths W Collection wine decanter, R999; Cape Town Black Rhino gin, R300; Woolworths Seattle drinks cooler, R550; Woolworths Astoria Prosecco DOC Italian sparkling wine, R149.99. BELOW: Lindt Nuxor milk chocolate, R139.99; Country Road Souk dinner plate, R199; tinted double-wall mug, R129; Dyson Supersonic hairdryer, R6 999; Dr. Hauschka Rose day cream, R695; Clarins Bright Plus, from R870; REN Moroccan Rose Otto sugar body polish, R850; Twinings Classic Teas Collection, R99.99; Higher Living Very Berry tea bags R59.99; Woolworths Longmarket peony-and-honey gift set, R299; Woolworths loose-leaf chamomile blossom tea, R39.99.

THE SELF-CARER

For those who love to be pampered, choose from these sweet treats, calming teas, relaxing bath products and luxurious skin care. **Because** they're worth it

HIGHER

VERY BERRY

VING



TWINING

CLARIN

THE GIFT GUIDE

BELOW: Big Green Egg, R15 780; sous vide with water bath, R3 298; Ottolenghi *Flavour*, R580; Aarke Carbonator sparkling water maker, R3 999; Woolworths beechwood board with handle, R199; Woolworths Easy to Bake yeast-free pizza kit with board, R179.99; Omniblend, R4 199; Smeg toaster, R3 599; Wüsthof 20 cm classic chef's knife, R2 039; Woolworths artisanal kitchen medium tapas board, R299; Woolworths Easy to Make Ultimate Burger Kit, R199. OPPOSITE: Woolworths red or white Calandiva house plant in white glass pot, R99.99; orchid in pot cover, from R159.99; mini orchid in ceramic pot, R209.99; Woolworths Signature scented diffuser, R250; artificial hanging plant, R399; metal small planter on stand, R279 (limited stock of planter; plant may not be available in stores due to seasonality); Woolworths white festive cheer bouquet, R159.99; Woolworths Manna water bottle, R249.99; Woolworths festive cones bouquet, R159.99; woolworths biscuits in harvest tin, R279.99.

THE FOOD NERD

Serious cooks and gadget geeks will love this selection of shiny, happy toys. Gift them with the finest cooking tools, and you'll be the flavour of the month.



JTC

BRATE AND

Ottolenghi

FLAVOUR

CHRISTMAS 2021

HORTICULTURIST

Plant parents will be thrilled to welcome these new additions to the nursery. Add stylish new accessories and a few festive touches for a green celebration.



THE GIFT GUIDE

Treat the little ones in your life to quirky toys, a little DIY gingerbread house and classic treats like Chuckles (now in every possible incarnation). And don't skimp on the decorations ...

THE MAMAS AND THE PAPAS

ANT MARSHMALLOW PIE

ABOVE: Woolworths Chuckles malted puffs in milk chocolate, R99.99 for 36 pieces; Woolworths milk chocolate Santa filled with Chuckles malted puffs, R29.99 for 50 g; Woolworths Easy to Bake Christmas gingerbread house kit, R164.99; Woolworths festive biscuits, R17.99; Woolworths truck filled with Chuckles malted puffs, R99.99 for 125 g; Woolworths festive friends soft toys, R149.99 each; Woolworths Christmas Marshies giant mallow pie, R17.99. OPPOSITE: Woolworths preserved lemons in syrup, R69.99; Blue Elephant Thai black rice, R99.99; Woolworths chilli-and-lime salt, R23.99; Woolworths Thai curry noodle kit, R99.99; Woolworths Japanese-style soyand-sesame dressing, R34.99; Woolworths mustard-and-cumin dukkah, R34.99 (limited stock available); Woolworths Japanese teriyaki glaze, R49.99; Woolworths plain poppadums, R44.99; Woolworths butter chicken cook-in sauce, R63.99; Woolworths peri-peri hot sauce, R93.99; Woolworths linseed-and-smoked paprika dukkah, R34.99; Woolworths butter chicken paste, R39.99; Woolworths Asian soy sauce, R59.99; Woolworths whole chipotle chillies in adobo sauce, R59.99; Woolworths Spanish smoked paprika, R22.99.

BAKE

GINGERBREAD HOUSE KIT



THE GIFT GUIDE

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G



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REN AHA Tonic, **R695**; Tanqueray Flor de Sevilla gin, **R289.99**; Smeg kettle, **R3 599**.



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As the pioneer of dual-source motor vehicles, Toyota introduces a new hybrid variant of one of its most popular passenger cars – the Corolla Hybrid. Based on the stylish 12th-generation Corolla sedan, the Corolla Hybrid features the latest generation engine and electric motor and battery pairing that delivers on power, while reducing costs. This 1.8-litre, four-cylinder mill employs cutting-edge technology to deliver outstanding thermal efficiency, helping to deliver low fuel consumption and CO₂ emissions. Toyota is leading the way in hybrid technology by making it even more attainable, attractive and affordable. **toyota.co.za**

The last carb

When her favourite veg, the humble potato, is all dressed up in a rich, cheesy tartiflette, Sam Woulidge knows it will bring peace to the holiday table

do not have friends who shy away from difficult conversations. Race, religion, relationships, sex and sexuality – it's all fair game. Generally, we are well versed in non-combative discourse. We try not to let things get personal or ugly, but how could they when you've all escaped to the bush for a few days? You get to drink fresh grapefruit palomas by the pool, and the game drives offer close sightings of wild dogs, hyenas slinking into the bushes, leopards and their cubs, the smallest of baby elephants, lions feasting on a buffalo, and the sweetest community of dwarf mongooses. And, for fleeting moments, you can forget how utterly heartbreaking the Covid World is.

However, things did get slightly heated during our first celebratory bush braai of beef-and-bacon burgers, Asian slaw, and not one, but two, potato side dishes: crispy potato wedges and my trashy condensed milk and mayonnaise potato salad. I made the salad for my friend Jocelyn, who then ruined it all by asking: "If you could only eat one carb for the rest of your life, what would it be? Bread, rice, pasta or potato? What would be The Last Carb Standing?"

"Potatoes, obviously," was my answer. I was backed up by Daniela, who makes the most insane crushed rosemary baby potatoes, which we had planned for the following night. She and Ilse also make the very best Sunday lunch roast potatoes. Potatoes so good that I am prepared to give up slices of sourdough bread slathered in butter for the rest of my life. It would be hard, but I would do it. Lovonne voted for pasta. Now I love pasta, but not if it means giving up chips or garlicky mashed potato. And there is always gnocchi, which is basically pasta anyway. But I forgive Lovonne this error of judgement because she makes tartiflette for me – my ultimate potato dish.

helping herself to a second portion of my lovingly made potato salad.

This annoyed me.

Bread. Rice. Pasta. Potatoes. They are all much desired and much loved. And they all have excellent reasons for being The Last Carb Standing. But I stand by the potato. I have never met a potato I didn't like. Never has a potato let me down. Never have I rejected, or been rejected by, a spud.

But here was Jocelyn still arguing for bread, three days later. "Because, you know, bagels." She asserted. "Duck-fat roast potatoes," I shot back. "Croissants!" she cried. "*Slap* chips," I countered. "But you can't have potatoes for breakfast," she challenged me. "Rösti!"I snapped back. And so it went.

Until the night Lovonne made her tartiflette, the traditional potato dish from Savoy in the French Alps. She had even snuck the Reblochon cheese into her suitcase from France for our customary special braai in the bush. An incredibly rich tartiflette to accompany a simple, properly seasoned fillet and a gorgeous green salad.

As the aroma of bacon and onion filled the kitchen, the counter littered with empty containers of cream and crème fraîche, Lovonne carefully unwrapped the Reblochon and Jocelyn pulled up to the counter, glass of wine in hand. I knew I had won this round.

I vowed that Lovonne's tartiflette would, from now on, always be part of my celebratory repertoire, and it would most certainly find its way onto both the plate of my very last meal and my festive table. No one can argue with that – for peace and potatoes would be a very nice end to a very difficult year. **W**

confessionsofahungrywoman.com; @samwoulidge

FRENCH TARTIFLETTE

"Don't count these calories; it will destroy you! Count your luck instead. Also, this is a rich dish so should ideally be shared among many, which is a good life philosophy anyway."

Serves 10 to 12 EASY Preparation: 30 minutes Cooking: 1½ hours can also use Camembert. Ideally, we should be using Reblochon cheese, so any substitute will have to do.)

Preheat the oven to 180°C. Boil the potatoes for 40 minutes, then drain with cold water to cool and peel. Cut each potato into 6 pieces and place in a large (32–34 cm) ovenproof dish.
 Fry the bacon and onions in the butter until golden brown, about 15–20 minutes. Season to taste. Place

Jocelyn, however, insisted on being difficult. "Mine would be bread," she said,

medium potatoes 2 kg butter 4 T diced wood-smoked bacon 500 g onions 5, finely chopped sea salt and freshly ground black pepper, to taste crème fraîche 2 cups whipping cream 3–4 cups Brie 500 g (I used 4 x 125 g Brie but you

potatoes. **3** Mix the crème fraîche and cream and pour over the potato mixture. **4** Cut each Brie in half horizontally and place skin-side down on top of the dish. **5** Bake for at least an hour until golden brown and bubbly. **WINE: Woolworths Iona Ten Barrels**

the bacon and onions on top of the

Chardonnay

68 TASTE NOVEMBER/DECEMBER 2021

TEXT SAM WOULIDGE



accompany a simple, properly seasoned fillet and a gorgeous green salad"

69

Local treasure

South Africa lost an icon earlier this year, when food editor and author Dorah Sitole passed away. Mogau Seshoene remembers the woman who inspired, advised and cheered for a generation of young black chefs



ama Dorah, as she was affectionately called by all her "industry daughters and sons", was a South African treasure and celebrated culinary legend. She passed away early this year after a short illness.

Many of us would probably never have ventured into the food industry if she hadn't paved the way for us to see ourselves in such spaces. She inspired an entire generation of black and women chefs, many of whom have come to know cooking and food media as a viable career choice through watching and following hers. I vividly remember my 12-year-old self, on the floor, scissors in hand, tasked with cutting Dorah Sitole's recipes out of a monthly magazine – where she was food editor – to stick into my mom's notebook that had become her trusted guide and reference. My mother and her friends took turns hosting a fortnightly gathering – society it's called – a kind of social club that doubles as a savings group, a.k.a. *stokvel*. During these meetings every lady has an opportunity to show off her best crockery and her latest recipes, proving her to be the better cook and homemaker. That made Mama Dorah's recipes a treasure for ladies who not only cooked to nourish themselves and their families, but also to put on a show.

Mama Dorah taught my mother and aunts to use herbs, the difference between braising and boiling, and how to bake. To say she was a cultural pioneer is an understatement. Even before I met her, she had influenced my life deeply.

I first met Mama Dorah in 2015 when I did a cooking demo at a mall activation as part of my very first brand collaboration. She was there as a judge for a family cookalong competition and to cover the event as food editor of a popular magazine. I remember the brief conversation we had and her advice for me to enroll in culinary school if I was serious about building my name and career in food, advice I am so happy and eternally grateful for. I would later work with her on a nationwide campaign and spend time with her developing recipes and cooking together over a couple of months. I learnt so much in that time and, after that, she was just a phone call away. When I finally launched my first cookbook, she contributed a beautiful foreword and was an obvious choice to host my first book launch. It was a dream come true to have my mentor and idol hosting me and, needless to say, I cried many happy tears that night. We came full circle when she asked me to host her final book launch for Dorah

Sitole: 40 Years of Iconic Food, published late last year. An honour and privilege – I cried that evening, too.

How poetic that, before she passed, Mama Dorah left us with this final gift. Part cookbook, part memoir, it tells her own story through food and documents her journey as one of South Africa's most loved and respected personalities.

Awards and accolades aside, Dorah

"She opened our eyes to the beauty of our own food"

Sitole made it okay and acceptable to put *umngqusho* and *mabele* in the pages of a glossy magazine. She opened our eyes to the beauty of our own food and indigenous ingredients. She always opened her heart and home in mentorship to so many. The many tributes shared at her memorial service were testament to that.

To everyone who shares in the pain of losing her and in the love we all experienced through her, I hope you are comforted knowing that Mama Dorah lived! She lived a full, colourful, meaningful and fulfilled life. She did it all. That was her greatest lesson to me. It fills me with much comfort to know that she left no stone unturned. She travelled to her heart's content, having authored *Cape to Cairo*, which documented her food travels all over the continent. She hosted TV shows



Mogau Seshoene is the author of *The Lazy Makoti's Guide to the Kitchen,* @thelazymakoti
and was an ambassador for many brands that we have come to know and love, and she inspired a whole new generation of South African cooks and chefs.

We have all been incredibly blessed to have known and experienced her. Our dinner tables have been blessed. **W** Serves 4 EASY GREAT VALUE Preparation: 20 minutes Cooking: 2 hours 15 minutes lemon pepper 3 T parsley 2 T finely chopped

1 Cook the samp in salted water until soft, about 2 hours. 2 Heat the oil in a pan and fry the prawns for 5 minutes, then set aside. 3 Add the butter to the same pan and fry the onion and garlic. Add the mushrooms and cook until soft. 4 Pour in the wine to deglaze the pan. Add the mussels and lemon pepper. Cook until the mussels open. Add the samp and mix well. Garnish with parsley.
WHEAT- AND GLUTEN-FREE WINE: Woolworths Ken Forrester Chenin Blanc

MAMA DORAH'S SEAFOOD SAMP

"This recipe is inspired by one from Mama Dorah's final recipe book. She used hake and calamari rings, which I've replaced with mussels. I've also added white wine and lemon instead of the spices." samp 300 g
water 1 litre
oil 2 T
butter 2 T
onion 1, chopped
garlic 1 t minced
mushrooms 100 g, sliced
medium prawns 12, cleaned and peeled
white wine 1 cup
mussels 12

Ψſ

Mayo, sir?

In which Jonathan Ancer makes peace with the most embarrassing meal of his life, after learning that his food phobia has become family-table folklore



took a deep breath and rang the doorbell. I was 17 and meeting Caroline's parents for the first time. Caroline was a friend I was hoping would become a girlfriend. I think the feeling was mutual because she'd invited me to a family meal.

As I heard heavy footsteps pounding their way to the door, I realised I'd broken the first rule of meeting the parents: I'd arrived empty-handed.

Caroline's father opened the door, glared at me, squeezed my clammy hand, and escorted me to the table where Caroline, her mother and an assortment of relatives were seated.

"I don't want to know what it's been, I want to know what it is."

We groan, but it wouldn't be a family meal without Dad's dad joke which is world famous in Observatory (another Ancer family in-joke). The occasion would also not be complete without the retelling of the time Mr Wolf, the school principal, gave my sister a ride home and despite rehearsing, "Thank you for the lift, Mr Wolf," all the way home what she eventually blurted out was, "Thank you for the wolf, Mr Lift."

At our table, the sound of talking and laughing is interrupted only by satisfied grunts as we bolt down Mom's lip-smacking roast chicken. The meal with Caroline's family was an entirely different kettle of gefilte fish.

No one spoke and we made our way through the starters in awkward silence. Then, when it was time for the main course, Caroline's mother pushed a plate in front of me. I looked down and that's when the world started spinning.

I had just glimpsed inside Room 101: the chamber in George Orwell's 1984 that brings you face to face with your deepest fear. For 1984's protagonist Winston Smith it was rats. For Jacob Zuma it's a court of law. For me, it's m ... even typing the word makes me queasy. What I saw was a mountain of tuna salad sloshed with giant globs of mayonnaise. According to my mother, my mayo phobia began when I was four and engaged in sibling warfare with my sister, Ruth. When Ruth made a potato salad for lunch one day I decided I couldn't give her the satisfaction of actually eating it, but I couldn't say I wouldn't eat it because she'd made it, so I came up with another excuse: I don't eat mayonnaise. I dispute this origin story because mayo is objectively gross.

Nevertheless, the story has become part of Ancer family mythology.

But to return to the mayo crisis at Caroline's house: while we continued our meal in eerie silence I surreptitiously - or so I hoped – shoved bits of tuna salad into my pockets and made an excuse to leave early. I remember Caroline's father giving me a weird look as he ushered me out.

Unsurprisingly, Caroline never became my girlfriend. In fact, I never heard from her again.

Over the years my subconscious would occasionally jolt me awake, reminding me

"I surreptitiously shoved bits of tuna salad into my pockets and made an excuse to leave early"

of my double faux pas: arriving without a gift and leaving with mayo-stained chinos. So a few years ago I decided it was time to mea culpa (meal culpa?) and, after stalking Caroline on social media, I sent her a message explaining my mayo phobia and why I had fled so abruptly.

"LOL!" she replied, and proceeded to tell me that her father had dined out for decades on the story of "the weirdo who loved mom's tuna surprise so much, he filled his pockets with the leftovers".

And so the guilt that I'd carried for so long evaporated, because I realised I'd brought Caroline's family a gift after all: the joy of a quirky story to tell at the table. **W**

I have a large family and our meals are filled with laughter, friends, food and that invisible force that binds us all together - family folklore: traditions, in-jokes, nicknames, quirky stories, and our own esoteric words, like "pantossel". At some point in the meal, my father always points at the bean salad and asks: "What's that?" "It's bean salad," someone dutifully responds, to which he always replies:

@ionathanancer



Jonathan Ancer is a Cape Town-based journalist, author and podcaster.

TASTE NOVEMBER/DECEMBER 2021 72

TEXT JONATHAN ANCER



THE ORIGINAL FOR LOVERS OF FOOD

WÜSTHOF Classic offers the cutlery benchmark for tasks big and small. With over 70 blade shapes to choose from, there is no task you can't tackle. The traditional triple-rivet design has been a favorite for generations. With perfect balance, this fully forged line performs with precision and ease.

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Make the most of family time this festive season and let Woolies do all the work for you. Pop this easy-to-cook (and carve!) pork shoulder into the oven and spend the time bonding with your loved ones while it cooks. Finish off with the apricot glaze, serve with seasonal roast veggies and potatoes, and raise a glass to quality time spent together. **woolworths.co.za**

WOOLWORTHS ROAST PORK SHOULDER

Serves 4 EASY GREAT VALUE

Woolworths Easy to Cook sticky apricot glazed pork shoulder 1 olive oil 4 T butternut 1, sliced into wedges sea salt and freshly ground black pepper, to taste baby fennel 200 g orange 1, zested and juiced garlic 1 clove, crushed plain yoghurt ½ cup pomegranate rubies, to garnish

1 Preheat the oven to 180°C. Drizzle the pork with 1 T olive oil and roast for 30 minutes per 500 g. During the last 20 minutes of cooking time, pour half the glaze over the pork and allow to caramelise. 2 Place the butternut on a baking tray, drizzle with 2 T olive oil and season. Roast for 45 minutes, or until tender and golden. 3 Slice the fennel in half lengthways and place in a pan with the remaining olive oil over a high heat. Allow to cook through and caramelise. Mix the orange zest, juice and garlic with the yoghurt, season and dollop over the butternut and pomegranate rubies.

DUCK FAT ROAST POTATOES

Serves 4 EASY GREAT VALUE

medium potatoes 1½ kg, peeled and halved sea salt, to taste Woolworths duck fat 200 g, heated thyme 5 sprigs sea salt and freshly ground black pepper, to taste

1 Place the potatoes in a large saucepan, cover with cold water and add a generous pinch of salt. Simmer for 15–20 minutes, or until a knife pierces them easily but not so they fall apart. Drain. 2 Preheat the oven to 200°C and heat the duck fat in a roasting pan for 5 minutes. Place the potatoes in the duck fat, taking care not to burn yourself. Season, add the thyme and roast for 60-90 minutes, tossing occasionally to crisp evenly. 3 Once golden and crisp, remove from the oven and drain on kitchen paper just before serving. Season to serve.







COCONUT CHICKEN CRYSTAL ROLLS WITH CUCUMBER-AND-LIME DRESSING R26 PER SERVING

PHOTOGRAPHS JAN RAS RECIPES AND PRODUCTION ABIGAIL DONNELLY FOOD ASSISTANTS BIANCA STRYDOM AND MARCELLE DE WET

A NEW KIND OF MAGIC

BOVRIL-AND-BILTONG TWISTY DINNER ROLLS R11 PER SERVING

Break a few rules this Christmas, ('cos it's been that kinda year) and make new traditions with Abigail Donnelly's inspired modern menu

MODERN CHRISTMAS -



COCONUT CHICKEN CRYSTAL ROLLS WITH CUCUMBER-AND-LIME DRESSING

"Don't allow the rice paper wrappers to get too soft when you soak them, they should still be a bit firm and will soften as you fill them. Store the finished rolls between sheets of clingwrap so they don't stick together. If you like, use chicken stock 1 cup ginger 1 T, finely chopped large rice paper rolls 6 radishes 8, thinly sliced coriander 15 g basil 15 g baby cucumbers 6, shaved fresh coconut, grated, for serving red spring onions, shredded, for serving

MAKE AHEAD

Save yourself time, and perspiration, and make these elements in advance

O STARTERS

• Make the dressing for the beef tartare a day in advance and keep in a sealed jar in the fridge.

- Smoke the trout and prepare the vegetables for the salad – keep in the fridge covered with a clean, damp cloth.
- Poach the chicken for the crystal rolls and make the dressing. Prepare the fillings and keep in the fridge. Assemble the crystal rolls a few hours before serving.
- Make the sausage rolls in advance (you could even freeze them if you are a super food nerd and start cooking a week ahead) and bake just before serving. Make the chutney up to a week in advance and keep in a jar in the fridge.
- Make the Bovril-and-biltong twists the day before, store in an airtight container and reheat in the oven right before serving.

MAINS

- Make the ajvar for the pork the day before and reheat over a low heat before serving.
- Make the miso butter for the Brussels sprouts a few days ahead and chill or freeze.

SIDES

- Make the mashed potato pie and celeriac cream the day before and reheat to serve.
- Boil the potatoes for the salad a few days ahead and keep in the fridge. Prep all the other ingredients the day before and assemble a few hours before serving. If your fridge is taking strain, cover with a damp cloth to keep the dish cool.

poached prawns instead of chicken."

Serves 6 EASY GREAT VALUE

Preparation: 45 minutes Cooking: 15 minutes

free-range chicken breast fillets 3 coconut milk 1 cup mint leaves, for serving
chilli crisp 2 T (find this at Asian stores)
toasted peanuts, for serving

For the cucumber-and-lime dressing, blend: cucumber 1, peeled and chopped ginger 1 t minced garlic 1 t minced coconut cream ½ cup fish sauce 1 T coconut sugar 1 T lime juice 2 T

1 Place the chicken in a pan with the coconut milk, stock and ginger. Simmer, covered, for 15 minutes or until cooked

- MODERN CHRISTMAS

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EASY DUCK SAUSAGE WELLINGTON ROLLS WITH APRICOT BLATJANG R24 PER SERVING

TASTE NOVEMBER/DECEMBER 2021 7

79

through. Cool in the liquid. When cool, slice thinly. **2** Soak the rice paper wrappers in water according to package instructions, then layer the radishes, herbs, cucumber and chicken into each wrapper. Roll up and cut in half. **3** To serve, scatter over the remaining ingredients and drizzle with the dressing.

DAIRY-FREE, WHEAT- AND GLUTEN-FREE WINE: Woolworths Jordan Unoaked Chardonnay

"The apricot blatjang makes a great home-made gift, so triple the batch"

BOVRIL-AND-BILTONG TWISTY DINNER ROLLS

"These were inspired by chef Bertus Basson. You can add grated Cheddar, too. Make the day before and warm up in the oven for a few minutes before serving with butter."

Makes 6 to 8 A LITTLE EFFORT GREAT VALUE

Preparation: 30 minutes Cooking: 20 minutes, plus 1 hour's rising time

dried yeast 7 g milk 1 cup boiling water 4 T Muscovado sugar 50 g salt ½ t flour 400 g cornflour 3 T olive oil 3 T

For the glaze: butter 4 T, melted Bovril 2 T combine until a dough has formed. Knead until smooth and elastic. 3 Oil the same bowl, place the dough inside, cover with a clean, damp tea towel and allow to rise for 45 minutes to 1 hour, or until doubled in size. 4 Once the dough is ready, combine the melted butter and the Bovril for the alaze. Roll the dough out into a 35 x 35 cm square on a floured work surface. Brush the surface of the dough with some of the glaze and cover with the biltong powder. Fold the dough into thirds (like a business letter) and roll into a 35 x 20 cm rectangle. 5 Cut the dough into 20 cm-long strips, roughly 2 cm wide. Take one strip and twist it, stretching it slightly as you do so. Hold one end of the twisted strip and coil the dough around your hand twice, then over the top of the dough coil, and tuck the loose end in at the bottom. 6 Place the twisted dinner rolls on the lined baking tray, cover and allow to rise for a further 10 minutes. Bake until golden brown, about 15–20 minutes. Brush with the remaining glaze before serving. **WINE: Woolworths Fairview Shiraz**

ASIAN-STYLE SMOKED TROUT WITH MARINATED EGGS

"The fish and vegetables can be prepared ahead (see sidebar) – keep veg wrapped in a damp dish cloth in the fridge to keep it crisp."

Serves 6 as a starter EASY Preparation: 25 minutes, plus overnight chilling time Cooking: 10 minutes

rice 4 T rooibos or honeybush tea leaves 3 T star anise 3, smashed trout or salmon 450 g

For the marinated eggs: free-range eggs 3

coriander, to garnish **lime wedges,** to garnish **Woolworths trout pearls,** to garnish

1 Line a wok with 3 layers of tin foil. Place the rice, tea and star anise on the foil, then place a baking rack or metal steamer on top of the spices. Place the fish skin-side down on the rack. **2** Cover the wok tightly with foil and heat until you see puffs of smoke. Reduce the heat and cook for 5 minutes – the fish should be medium rare in the middle. Remove the fish from the wok and leave to cool. **3** Boil the eggs for 6 minutes, then peel and cool. Mix the marinade ingredients. Place the cooled eggs in the marinade, then cover and chill overnight. 4 To serve, break the fish into pieces and add the garnishes. Halve the eggs and place on top of the fish and drizzle over the remaining marinade.

CARB-CONSCIOUS, FAT-CONSCIOUS, DAIRY-FREE

WINE: Kleine Zalze Vineyard Selection Chenin Blanc

EASY DUCK SAUSAGE WELLINGTON ROLLS WITH APRICOT BLATJANG

"Use pork, chicken or lamb sausages if you prefer. The blatjang makes a great gift, so triple the batch."

Makes 12 to 16 EASY

GREAT VALUE

Preparation: 30 minutes, plus 1 hour's or overnight chilling time Cooking: 20 minutes

Woolworths free-range duck sausages 400 g

For the cream-cheese pastry: flour 240 g salt ½ t cold butter 250 g, grated

biltong powder 100 g

1 Preheat the oven to 180°C and line a large baking tray with greaseproof paper. Combine the yeast with the milk, add the boiling water and stir. Allow to bloom for 10 minutes. 2 In a large bowl, combine the sugar, salt, flour and cornflour. Make a well in the centre of the dry ingredients, add the yeast mixture and the olive oil, then ponzu sauce 1 cup fish sauce 1 T rice vinegar ¼ cup red chilli 1, chopped garlic 1 t, minced fresh ginger 1 t, minced

pineapple, shaved, to garnish **spring onions,** shredded, to garnish **sesame seeds,** toasted, to garnish cream cheese 250 g free-range egg 1, beaten water 1 T

For the apricot blatjang: dried apricots 250 g, finely chopped sultanas 100 g onion 1, finely chopped malt or sherry vinegar 1 cup vino cotto 1 cup

MODERN CHRISTMAS

red chilli 1, chopped mustard seeds 1 t Muscovado sugar 5 T

1 Remove the sausage meat from the casings. To make the pastry, place the flour and salt in a large bowl. Rub in the butter using your fingertips or use a food processor until it's the consistency of breadcrumbs. Mix in the cream cheese. Bring together to form a ball, wrap in clingwrap and chill for an hour or overnight. 2 Preheat oven to 200°C. Beat the egg and water together. Unwrap the pastry and roll out on a floured surface to a thickness of about 3 mm. Cut in half horizontally. **3** Spoon half the sausage meat down the middle of each piece, shaping it neatly into a long sausage. Brush the pastry with the beaten egg, then bring it over the sausage meat and seal using a fork. Cut into pieces about 8 cm long. Cut out stars from the pastry scraps. 4 Brush the top with egg, top with the star cut-outs and brush with egg again. Place on a greased baking tray and bake for 20 minutes, or until golden. Serve with the blatjang. **5** To make the blatjang, place all the ingredients except the sugar into a pan and gently simmer for 20 minutes, stirring occasionally. Add the sugar and simmer until thick. Cool and spoon into a jar. Cover and chill. **WINE: Woolworths Hartenberg Merlot**

"Make a big bowl of steak tartare and serve with saltand-vinegar chips for scooping"

BEEF TARTARE ON TOAST WITH SPICY TOMATO



For the vinaigrette: baby tomatoes 6, grated olive oil 3 T lemon juice 2 t garlic 2 cloves, finely chopped oak-smoked chilli flakes 1 t sea salt to taste and freshly ground
black pepper, to taste

ciabatta 4 slices, toasted **capers** 2 T, fried until crispy **chives** 10 g, finely chopped

VINAIGRETTE

"Make a big bowl and let guests help themselves. If you prefer, serve with rösti or salt-and-vinegar chips. Instead of using beef, use salmon or trout."

Serves 4 EASY Preparation: 30 minutes Cooking: 10 minutes sea salt to taste and freshly ground

black pepper, to taste

For the tartare, combine: Woolworths half beef fillet 680 g, cubed wholegrain mustard 1 T horseradish cream 1 T Worcestershire sauce 2 t olive oil 1 T lemon juice 1 t 1 To make the vinaigrette, whisk together the ingredients, check the seasoning and chill while you make the tartare.
2 Top the toasted ciabatta with the tartare and season with the vinaigrette. Garnish with the crispy capers and chives.
WINE: Woolworths Adama Wines Cherry Cinsault

MODERN CHRISTMAS

ROAST CHICKEN STUFFED WITH PORK, ANCHOVIES, CAPERS AND OLIVES WITH BACON TRIMMINGS

"Cover the chicken in foil once cooked and serve at room temperature with Woolworths readymade gravy or whisk a few spoons of hummus into the pan juices for the easiestever home-made gravy!" (See p 98 for how to make a classic gravy).

Serves 4 EASY

Preparation: 15 minutes Cooking: 45 minutes-1 hour

For the stuffing: olive oil 3 T leeks 4, thinly sliced garlic 3 cloves, crushed pork sausages 500 g, meat removed from the casing anchovies 50 g Kalamata olives 100 g, pitted and roughly chopped capers 30 g toasted breadcrumbs 100 g

toasted breadcrumbs 100 g sea salt and freshly ground black pepper, to taste

free-range chicken 1 (use Woolworths frozen butter-basted chicken if you like) **bacon** 250 g

THE MAIN EVENT

for 5 minutes. Add the sausage meat and fry for 10 minutes, or until golden brown. 2 Combine the sausage meat with the anchovies, olives, capers, breadcrumbs and seasoning. Allow the stuffing to cool. **3** Stuff the chicken, truss the legs together using kitchen string, and arrange the remaining stuffing around the chicken on an oven tray. Arrange the bacon on the chicken covering the skin from one side to the other. Secure the bacon with toothpicks, then top with the olive oil, butter and seasoning. Roast the chicken for 45 minutes to 1 hour, or until golden brown and the bacon is crispy. Top with the fried sage and serve.

WINE: Cederberg Merlot Shiraz

ANCIENT GRAIN-STUFFED PORK SHOULDER IN VERJUICE WITH AJVAR

"Use pork belly if you prefer. The meat doesn't have to be completely rolled up, just make sure it's tied tightly with string. And, for the love of Santa, buy your Christmas meat in advance and freeze, rather than rushing to find it has sold out."

Serves 4 to 6 EASY Preparation: 30 minutes Cooking: 1–1½ hours

For the stuffing: olive oil 3 T onion 1, finely chopped pork mince 500 g Woolworths herb stuffing with ancient For the ajvar: red peppers 2, roasted brinjals 2, roasted garlic 2 cloves, crushed olive oil 2 T sea salt and freshly ground black pepper, to taste

1 Preheat the oven to 180°C. To make the stuffing, heat the olive oil in a large pan over a medium heat, then fry the onion for 5 minutes. Add the pork mince and fry for 10 minutes, or until golden brown. 2 Combine the pork mince mixture with the ancient grain stuffing, season and allow to cool. **3** Stuff the pork shoulder with the stuffing, rolling the shoulder so that the meat holds the stuffing tightly. Secure with kitchen string. 4 Place the pork shoulder in a roasting tray, add the parsnips, cover with the verjuice and butter and roast for 1 hour, or until golden brown and crispy. 5 To make the ajvar, blend the ingredients together until emulsified but chunky. Season and serve with the pork shoulder. **FAT-CONSCIOUS**

WINE: Woolworths Raka Skipper

POTATO SALAD WITH GREEN OLIVES, FENNEL AND PRESERVED LEMON CRÈME FRAÎCHE

Serves 4 EASY

olive oil 3 T butter 2 T, melted salt, to taste sage 10 g, fried until crispy grains 1 x 100 g tub sea salt and freshly ground black pepper, to taste

1 Preheat the oven to 180°C. To make the stuffing, heat the olive oil in a pan over a medium heat and fry the leeks and garlic

pork shoulder 1.8 kg parsnips 4, halved butter 2 T, melted verjuice 2 cups **GREAT VALUE**

Preparation: 30 minutes Cooking: 10 minutes

For the wholegrain mustard vinaigrette, whisk: wholegrain mustard 2 T olive oil 3 T



ROAST CHICKEN STUFFED WITH PORK, ANCHOVIES, CAPERS AND OLIVES WITH BACON TRIMMINGS

TASTE NOVEMBER/DECEMBER 2021 83

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MODERN CHRISTMAS

Ajvar is a relish made from sweet peppers and brinjals that's popular in southeast Europe. Serve any leftovers as a dip with pita breads.

> Cooking meat from room temperature ensures it cooks evenly. Take it out of the fridge at least 30 minutes before cooking.

P.3224

84



VERJUICE WITH AJVAR

– MODERN CHRISTMAS

POTATO SALAD WITH GREEN OLIVES, FENNEL AND PRESERVED LEMON CRÈME FRAÎCHE R30 PER SERVING

white wine vinegar 1 T lemon juice 1 t salt, to taste

For the salad:

baby potatoes 10, boiled and halved green grapes a handful, halved green apple 1, cut into matchsticks fennel ½ bulb, roughly sliced celery bulb ½, roughly chopped green olives 10, halved parsley 10 g, roughly chopped dill 10 g, roughly chopped sea salt and freshly ground black pepper, to taste

crème fraîche 250 g Woolworths preserved lemon

"To check whether the duck is done, wiggle one of the legs. It should feel loose in the joint"

MARMALADE-AND-MUSTARD ROAST DUCK WITH ALMOST-BURNT ALMONDS

"Pour the excess duck fat into a jar and use to roast chicken or potatoes. Serve the duck with Woolworths' berry shimmer glaze and the Brussels sprouts and miso butter (see p 86)." marmalade ¼ cup wholegrain mustard 3 T For the almost-burnt almonds: almonds 100 g honey 1 T salt, to taste

MARMALADE-AND-MUSTARD ROAST DUCK

WITH ALMOST-BURNT

ALMONDS

R51 PER SERVING

1 Remove the duck from the fridge at least 30 minutes before cooking. Preheat the oven to 180°C. Place the duck on an oven tray lined with baking paper, coat in olive oil and season. 2 Roast for 20–25 minutes, or until golden brown. Top with the marmalade and mustard and roast for a further 20 minutes, or until caramelised. **3** To make the almonds, roast in the oven or in a pan until almost burnt, then toss with the honey and salt. Serve with the duck. IS YOUR DUCK DONE? To test whether the duck is done, wiggle one of the legs - it should feel loose in the joint. To serve, cut it into guarters using a cleaver or sharp knife, then cut the legs off the thighs, then cut the breast in half through the bones. **DAIRY-FREE WINE: Woolworths Thelema Cool Climate Series Chardonnay**

1 t, chopped

Toss all the salad ingredients with the vinaigrette. Season with salt and pepper.
 Combine the crème fraîche and the preserved lemon. Top the salad with a big dollop of crème fraîche and serve.
 HEALTH-CONSCIOUS, MEAT-FREE WINE: Woolworths Diemersdal Passion Fruit Sauvignon Blanc

Serves 4

EASY GREAT VALUE

Preparation: 10 minutes Cooking: 45 minutes–1 hour

Woolworths free-range duck 1, at room temperature olive oil salt, to taste

MODERN CHRISTMAS

BAKED BABY LEEKS WITH CREAM, **PECORINO AND CIABATTA CROUTONS R30 PER SERVING**

SIDE SHOW

BRUSSELS SPROUTS WITH CRISPY GARLIC AND MISO BUTTER R25 PER SERVING

BAKED BABY LEEKS WITH

Woolworths baby leeks

leeks in an ovenproof dish and pour over the cream. Add the cheese, butter, thyme and ciabatta. Season with salt and pepper. 2 Bake for 35 minutes, or until the leeks are soft and the cream is bubbling. **MEAT-FREE**

WINE: Black Oystercatcher **Sauvignon Blanc**

BRUSSELS SPROUTS WITH CRISPY GARLIC AND MISO BUTTER

"I make a roll of miso butter and freeze it. It's the perfect way to jazz up veg. Keep the cooking water and use it to make gravy. Pesto is also a great alternative to the butter."

Serves 4 EASY **GREAT VALUE**

Preparation: 15 minutes Cooking: 25 minutes

For the miso butter: Woolworths miso paste 1 T butter 3 T, softened

For the crispy garlic: olive oil 1/4 cup garlic 10 cloves, crushed

olive oil 1 T Brussels sprouts 700 g, blanched salt, to taste

1 To make the miso butter, whisk the miso paste and butter together until completely combined. **2** To make the crispy garlic, heat the olive oil in a pan over a medium heat, then add the garlic. Cook until crispy and caramelised. **3** Heat the olive oil for the Brussels sprouts over a medium heat, add the sprouts and fry for 5–10 minutes, or until slightly caramelised. Season with salt to taste. Top with the miso butter and crispy garlic before serving. **HEALTH-CONSCIOUS**

CREAM, PECORINO AND CIABATTA CROUTONS

"Tenderstem broccoli or asparagus also works well here. Add blue cheese to make it special."

Serves 6 EASY

GREAT VALUE

Preparation: 15 minutes Cooking: 35 minutes

2 x 200 g punnets, washed **cream** 1½ cups pecorino 120 g, grated butter 2 T **fresh thyme** 4 sprigs ciabatta 2 slices, torn into small pieces salt, to taste crushed green peppercorns, to season

PUFF PASTRY MASHED POTATO PIE WITH CELERIAC-AND-ROAST GARLIC CREAM

"To save time you could use Woolies' frozen mash and if you prefer, swap out the celeriac cream for cauliflower cream – roasting the cauliflower will take less time."

1 Preheat the oven to 180°C. Place the

Serves 6

PUFF PASTRY MASHED POTATO PIE WITH CELERIAC-AND-ROAST GARLIC CREAM R28 PER SERVING

MODERN CHRISTMAS

MODERN CHRISTMAS



EASY GREAT VALUE

Preparation: 35 minutes Cooking: 25 minutes

For the roast celeriac-and-garlic cream: celeriac 1 bulb, cut into 5 cm cubes garlic 4 cloves butter 3 T olive oil 3 T cream 1 cup sea salt and white pepper, to taste 1 Preheat the oven to 200°C. 2 To make the roast celeriac-and-garlic cream, place the celeriac and garlic on a sheet of tin foil, dot with the butter and drizzle over the olive oil. Roast for 30 minutes, or until soft. Place in a blender with the cream and blend until smooth. Add some milk if it's too thick. Season with salt and white pepper. Set aside and keep warm. **3** Mix the mashed potato, egg yolk, nutmeg, lemon zest and salt. Place a sheet of pastry on a lined baking tray. Cut out a circle using up most of the area. Place the mash on top and spread over the pastry, leaving a 2 cm border. 4 Mix the egg and water and brush onto the border. Cut out the same size circle from the remaining sheet of pastry and place over the mash, sealing the edges with your fingers. Score the top with a sharp knife. Bake for 25 minutes, or until puffed up and golden. 5 Serve the pie with the celeriac cream.

MEAT-FREE WINE: Woolworths Warwick First Lady Chardonnay

THREE-INGREDIENT CHEESE CRACKERS WITH PICKLED PEACHES

"You can also make individual crackers – roll the dough into a log, cover with clingwrap, chill, unwrap and slice thinly. Bake as directed. These can be served as a starter or before or after dessert."

Serves 6 EASY GREAT VALUE

Preparation: 15 minutes, plus 1 hour's chilling time Cooking: 15 minutes

For the crackers:

flour 180 g butter 125 g Parmesan 90 g, grated sage leaves, to decorate (optional)

For the pickled peaches:

mustard seeds 1 t honey ¼ cup apple juice ½ cup red wine vinegar ¾ cup peaches 6, sliced

cheese, for serving honey and nuts, for serving

1 Mix the flour and butter. Add the cheese and mix well. Shape into a ball, wrap in clingwrap and chill for 1 hour. Preheat the oven to 180°C. 2 Remove the clingwrap. Place a sheet of baking paper on your work surface and roll out the pastry to a thickness of 3 mm on the paper. If you're using the sage leaves, place them onto the pastry, then top with another sheet of baking paper and roll again gently so the sage leaves are pressed into the pastry. **3** Place on a baking tray and peel off the top layer of paper. Score the pastry into triangles and bake for 15 minutes, or until golden brown. 4 Serve with the cheese, honey and pickled peaches. 5 To make the pickled peaches, heat all the ingredients in a pan except the peaches. Pour the liquid over the peaches. Cool, cover and chill until ready to use.

potatoes 4, cooked and mashed free-range egg yolk 1, beaten fresh nutmeg ¼ t, grated lemon zest ½ t salt, to taste Woolworths all-butter puff pastry sheets 2 x 250 g free-range egg 1, beaten water 1 T

PROMOTION ADVERTISING

DUCKS IN A ROW

When the family gathers around the table this festive season, you'll be ready for them thanks to Woolies' new freerange duck roast. Partially deboned duck stuffed with mushroom and truffle with an irresistibly sticky soy glaze, paired with crispy duckfat roast potatoes, makes the perfect celebratory summertime feast. woolworths.co.za





NAH LEWRY FOOD ASSISTANT ELLEN SCHWERDTFEGER

SERVING SUGGESTION

Cook the duck roast according to package instructions, then garnish with roasted mushrooms and onions. Serve with duck-fat roast potatoes and vegetables.

KITCHEN COOL



Introducing a fridge unlike any other you've ever owned, the Samsung BESPOKE 4-Door Flex. Featuring a customisable and interchangeable front panel design, modular storage configuration and a sleek, modern aesthetic, this innovation will take your kitchen to a whole new level. Every detail about the BESPOKE 4-Door Flex is yours to choose, including external features – such as the glam or satin glass finish, the colour and material – and internal features, like the FlexZone food management mode that allows you to switch between five different temperature settings as you need. You can also enjoy quick and easy access to refreshingly cold, purified water thanks to the autofill water pitcher. Above all, you know that despite all these luxuries, the BESPOKE 4-Door Flex comes backed by the Samsung quality you know and trust. **samsung.com** If you're the kind of traditionalist who insists on old-school starters, two roasts (glazed gammon, obvs), duck-fat potatoes, gravy perfection and the ultimate jelly and "custard", then Hannah Lewry has all your work cut out for you, right here. Because if ever there was a time of year to flaunt your cooking skills, this is it

CHRISTMAS

PHOTOGRAPHS **MYBURGH DU PLESSIS** RECIPES AND PRODUCTION **HANNAH LEWRY** FOOD ASSISTANT **CLAIRE-ELLEN VAN ROOYEN**

– EASY CHRISTMAS –









STICKY GAMMON WITH CHAMPAGNE-POACHED PEACH GLAZE

Serves 8 EASY GREAT VALUE Preparation: 1 hour

Cooking: 2½ hours

small brown onions 4–6, halved celery 2 sticks, chopped carrots 2, chopped bay leaves 6 whole peppercorns 1 T Woolworths Ready to Cook traditional bone-in beechwood-smoked gammon 4 kg (bake for 30 minutes per kg) water 1½ litres

For the Champagne-poached peach glaze: Woolworths MCC 2½ cups Woolworths cranberry jelly 1 x 155 g jar light brown sugar 100 g bay leaves 3 lemon, ½ juiced ripe peaches 6, halved

1 Preheat the oven to 160°C. To make the gammon, place the onions, celery, carrots, bay leaves and peppercorns in a deep roasting pan. Place the gammon on top and add enough water to come three-quarters up the inside of the pan. Cover with 2–3 layers of tightly fitting baking paper and tin foil and roast for 2 hours. Remove from the heat and allow to rest under the foil until ready to glaze. Reserve the cooking liquid for the gravy (see p 98). 2 Meanwhile, make the poached peach glaze. Place the ingredients in a saucepan and bring to a simmer. Poach the peaches for 10 minutes, then turn off the heat and allow to stand for 10 minutes. Remove the peaches and set aside for serving. Reduce the juices by half until sticky. **3** Remove the skin from the gammon using a sharp knife, carefully pulling back the rind and making small strokes with the knife to release the rind and peel it right off, leaving 1/2 cm of fat. Score the fat. 4 Brush the gammon with the peach glaze and place in the oven for 20 minutes at 200°C, basting every 5 minutes, until the gammon is heated

through and the glaze nicely coloured and sticky. **5** Remove from the oven and allow to rest for 30 minutes before carving. You can put it under the grill for a minute or two for a final blast to caramelise, but be careful not to burn it. **6** To serve, thinly slice the gammon and serve with the peaches. **DAIRY-FREE, WHEAT- AND GLUTEN-FREE WINE: Woolworths Signature Cap Classique Vintage Brut**







COOK'S TIP

Remove the rind using a sharp knife, with quick upward strokes. Take care to leave some fat behind to glaze.

STICKY GAMMON WITH CHAMPAGNE-POACHED PEACH GLAZE R52 PER SERVING

EASY CHRISTMAS

PRAWN BRIOCHE TOAST WITH HOME-MADE MARIE ROSE SAUCE

Serves 6 EASY Preparation: 40 minutes Cooking: 10 minutes

For the Marie Rose sauce: large free-range egg yolks 2 Dijon mustard 2 t lemon 1, juiced sunflower oil 2 cups sea salt and freshly ground black pepper, to taste brandy 2 t Tabasco, to taste Worcestershire sauce, to taste tomato sauce, 2 T to taste

Woolworths frozen uncooked extralarge black tiger prawns 500 g, thawed Woolworths brioche loaf 8 slices, crusts removed butter, for frying olive oil, for frying microleaves, to garnish

1 To make the Marie Rose sauce, whisk together the egg yolks, mustard and lemon juice until thickened and holding its shape. 2 Slowly stream in the oil while whisking continuously until the ingredients are emulsified and come together to make a velvety, thick mayonnaise. 3 Combine 1 cup of the mayonnaise with the remaining ingredients and season to taste. 4 Clean and devein the prawns. Place a colander over a saucepan of boiling water, making sure the water doesn't touch the colander. **5** Place the prawns in the colander in a single layer in batches and steam for 1¹/₂ minutes per side, depending on their size. 6 Once coral in colour and cooked through, remove



from the colander and place on a plate to cool. Steam the remaining prawns. 7 Cut the brioche into triangles and toast in a warm pan in the butter and olive oil. Combine the prawns and Marie Rose sauce and spoon generously onto the toast. Top with microleaves and serve immediately. WINE: Cederberg Chenin Blanc



PRAWN BRIOCHE TOAST WITH HOME-MADE MARIE ROSE SAUCE

See

Add Woolies' sundried tomato pasta sauce to the Marie Rose sauce for extra flavour.

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Woolies' new brioche loaf takes this to new levels.

ROAST STUFFED BEEF FILLET

Serves 8 EASY Preparation: 45 minutes Cooking: 30–35 minutes

Woolworths herb stuffing with ancient grains 1 x 100 g tub wholegrain mustard 1 T Dijon mustard 1 T raw pistachios 100 g Woolworths whole fillet 1.5 kg, butterflied, at room temperature olive oil 3 T sea salt and freshly ground black pepper, to taste
green beans, steamed, for serving
parsley, chopped, for serving
brown butter, for serving

 Prepare the stuffing according to package instructions, then add the mustard and pistachios. Set aside. 2 Using a sharp knife, carefully butterfly the fillet, taking care not to cut all the way through the meat; you want to open it up like a book. 3 Use a rolling pin or mallet to flatten the fillet slightly to increase the surface area for the stuffing. 4 Spread a few spoonfuls of stuffing over the beef in an even layer.
 5 Roll up the beef. If some stuffing falls out when rolling, set it aside to pan-fry later. **6** Truss the fillet using kitchen string (see box below on the correct technique). 7 Heat the butter and olive oil in a large cast-iron pan, season the fillet liberally and gently sear until golden brown. 8 Preheat the oven to 180°C. Add any excess stuffing to the pan, then place the pan in the oven and cook for 5 minutes for rare or 8–10 minutes for medium rare, and longer to your preference. 9 Allow the meat to rest for 10 minutes on a board to stop it from cooking. Serve with burnt butter, the crunchy stuffing bits and the steamed beans. Garnish with parsley. **CARB-CONSCIOUS, DAIRY-FREE WINE: Marras The Trickster Cinsault**



TRUSS US!

Trussing meat like fillet helps it retain its shape while cooking and prevents it from spreading. It's best to use a series of slipknots as normal knots won't give you enough tension. But if you can't master this method, tying it at regular intervals will do 1 Remove any excess fat and sinew from the meat.

2 Thread the string underneath the meat 2 cm from the end.

3 Holding one end of the string in your hand, wrap it around your fingers then cross over and pull through the loop to create a slipknot.

4 Tighten the knot against the beef, secure with a second knot and trim the string. Turn the meat around so that the top is facing away from you.

5 Wrap the string around the front of your hand to make a loop, then thread it around the meat and position it 2 cm from

the first piece of string.

6 Hold on to the end of the first piece of string and pull tight to secure. Repeat all the way down the meat.

7 Turn the meat over and thread the string through each of the cross sections, tightly tying each one.











DRUNKEN GRAVY

Serves 6 EASY GREAT VALUE Preparation: 10 minutes Cooking: 40 minutes

Woolworths baby leeks 200 g, sliced olive oil 1 T black peppercorns 6 brandy ½ cup (optional) pan juices (from cooking the fillet or gammon) ½ cup lemon ½, zested gammon cooking liquid or stock 2–3 cups, strained sour cream 2 T (optional)

For the roux: butter 60 g cake flour 3 T

1 Fry the leeks in a hot pan drizzled with olive oil. Add the peppercorns and flambé with the brandy. 2 Add the reserved pan juices and lemon zest and reduce by half.
Remove from the heat and set aside. 3 Melt the butter in a saucepan, then add the flour and whisk over a low heat until golden brown and slightly nutty. 4 Add the gammon cooking liquid or stock. 5 Strain the pan-juice mixture and discard the leeks.
6 Add to the roux and cook, whisking, until thick. Check the seasoning. Whisk in the sour cream for a creamier finish.

ROUX vs CORNFLOUR

Gravy can be made using either a cornflour slurry or a roux of flour and fat. Both work equally well, so pick your thickener and get ready for a bicep workout!

Cornflour mixed with a little water will thicken gravy quickly and shouldn't form lumps. Take care not to add too much as you don't want a jelly-like gravy.

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A roux is made by cooking flour in fat (usually the pan juices from roasting meat) until it's browned and nutty, then adding water (for the best flavour, use stock or cooking liquid from poaching meat, as we did) and cooking until thickened. This usually results in a richer, opaque gravy.

– EASY CHRISTMAS –







THE ULTIMATE DUCK-FAT ROAST POTATOES

Serves 6 EASY GREAT VALUE Preparation: 20 minutes Cooking: 1½–2 hours

medium potatoes 1½ kg, peeled
and halved
sea salt, to taste
Woolworths duck fat 200 g, heated
Woolworths coriander-and-roasted
seed dukkah 60 g, for serving
rosemary, chopped, for serving

1 Place the potatoes in a large saucepan, cover with cold water and add a generous pinch of salt. Simmer for 15–20 minutes, or until a knife pierces them easily but not so they fall apart. Drain. 2 Return to the warm pan and shake gently to roughen the potatoes. 3 Preheat the oven to 200°C and heat the duck fat in a roasting pan. 4 Place the potatoes in the duck fat, taking care not to burn yourself. Season and roast for 60–90 minutes, tossing occasionally to crisp evenly. Once golden and crisp, remove from the oven and drain on kitchen paper. Sprinkle with the rosemary and dukkah and serve immediately. **DAIRY-FREE**



<image>

OVERNIGHT CABBAGE PICKLE R4 PER SERVING

OVERNIGHT CABBAGE PICKLE

Serves 6 EASY GREAT VALUE

Preparation: 5 minutes, plus overnight pickling time

– EASY CHRISTMAS –

large red cabbage ½, shaved lemons 2, juiced Maldon sea salt 1 T

Place all the ingredients in a glass jar and mix to combine. Chill overnight to pickle. **WHEAT- AND GLUTEN-FREE, DAIRY-FREE**

THE PERFECT BUCKWHEAT BLINI

Serves 6 EASY GREAT VALUE Preparation: 10 minutes, plus resting time Cooking: 5 minutes

milk ¾ cup large free-range egg 1 self-raising flour 70 g buckwheat flour 60 g salt a pinch lemon 1, zested mixed black and white sesame seeds 2 T butter 30 g olive oil, for frying Woolworths oak-smoked trout with Scottish whisky 100 g Woolworths poached Royale Highlands trout with bagel seasoning 300 g crème fraîche, for serving dill, for serving

1 Whisk together the milk and egg using a fork. Sift the dry ingredients into a bowl and mix, then make a well in the middle. 2 Pour the wet ingredients into the well. **3** Mix with a fork to make a batter. Add the lemon zest and mix. **4** Transfer to a squeezy bottle and allow to rest for 10–20 minutes. **5** Heat a little butter and oil in a cast-iron pan. Once the butter starts to foam, squeeze the batter into the pan to make bite-sized blinis. Fry for 2–3 minutes until bubbles start to appear and the base of the blini is golden and cooked. 6 Sprinkle with sesame seeds. **7** Turn over and fry for a further minute. 8 Repeat with remaining batter in batches. Serve with the salmon, sour cream, dill and the cabbage pickle.

WINE: Woolworths Domaine Grier French Rosé





These blinis with smoked trout are the perfect finger food

THE PERFECT BUCKWHEAT BLINI R38 PER SERVING

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- EASY CHRISTMAS -

CHAMPAGNE JELLY

Serves 6 EASY <mark>GREAT VALUE</mark>

Preparation: 10 minutes, plus overnight setting time Cooking: 5 minutes

gelatine 8 sheets Woolworths MCC Brut Rosé sparkling wine 3¹/₃ cups

caster sugar 3 T

 Soak the gelatine in cold water until soft, then squeeze out any excess water.
 Gently heat the sparkling wine in a saucepan, then dissolve the gelatine in the wine. Add the sugar and whisk until dissolved. 3 Pour into greased jelly moulds or glasses and chill to set.
 WHEAT- AND GLUTEN-FREE WINE: Woolworths Villiera MCC Brut Rosé

> "Why not decorate the jelly with edible' gold leaf?"



AMARETTO ZABAGLIONE AND MINCE PIES

Serves 6 EASY GREAT VALUE

Preparation: 5 minutes Cooking: 10 minutes

For the zabaglione: large free-range egg yolks 3 caster sugar 3 T Amaretto ¼ cup

Woolworths mince pies, heated, for serving

1 Whisk together the egg yolks and



sugar in a large glass bowl until well combined. **2** Place over a saucepan of simmering water – don't allow the bottom of the bowl to touch the water – and whisk until the mixture thickens and holds its shape in thick streaks or ribbons. Slowly add the Amaretto and whisk until thick. Serve immediately with warm mince pies.

EASY CHRISTMAS

COOK'S TIP

Make sure you keep whisking or the mixture will start cooking around the edges of the bowl.

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AMARETTO ZABAGLIONE AND MINCE PIES R6 PER SERVING

CELERY-BRINED CUCUMBER SALAD WITH FRESH GINGER R15 PER SERVING

THANKS FOR MANIMA

PHOTOGRAPHS TOBY MURPHY PRODUCTION AND RECIPES KHANYA MZONGWANA FOOD ASSISTANT KATE FERREIRA

AFFORDABLE CHRISTMAS

Best way to do Christmas on a budget? Pot luck, you guys! Make some menu "suggestions", says Khanya Mzongwana, set up a buffet table and ask everyone to bring a shareable dish that costs less than R50 per person. Think of it as food-nerd secret Santa

> MARINATED CHICKEN WITH PEACH HOT SAUCE R38 PER SERVING

AFFORDABLE CHRISTMAS





CELERY-BRINED CUCUMBER SALAD WITH FRESH GINGER

"The first time I made this recipe was for a wedding, and it embodies the kind of simple creativity that makes my heart smile. The natural salt in celery makes its juice act as a sort of brine, which I turn into a vibrant dressing with lemon juice, oil, fresh ginger and sugar. This salad is delicious on its own but also elevates any grilled meat and is great in a sandwich."

Serves 6 EASY <mark>GREAT VALUE</mark>

Preparation: 10 minutes, plus 1 hour's

canola oil 4 ⊤ sesame seeds 8 g

1 Thinly slice the cucumbers into rounds. Blend the celery, lemon juice, sugar, salt, half the ginger and the water until smooth. 2 Using a fine mesh strainer, strain the liquid into a container, squeezing out the excess liquid. Submerge the cucumber slices in the celery juice. Add the remaining ginger to the cucumber-celery mixture and chill for 1 hour. 3 Heat a pan and add the oil and sesame seeds. Fry gently over a medium heat until nutty and golden brown. Season with salt. To serve, arrange the cucumber salad on a serving platter Worcestershire sauce and syrupy canned peaches. Zap them into this quick but fierce sauce and you'll never want another condiment on your chicken again! Hot tip: this chicken recipe is fabulous on the braai."

Serves 6 EASY GREAT VALUE

Preparation: 10 minutes, plus overnight marinating time Cooking: 40 minutes

Worcestershire sauce 1 cup salt 2 T whole free-range chicken 1, spatchcocked

chilling time Cooking: 5 minutes

large cucumbers 2 celery 300 g, cut into chunks lemon 1, juiced brown sugar 4 T salt, to taste fresh ginger 100 g, finely sliced julienne water ½ cup and sprinkle with the sesame seeds. Top with charred chillies if you like. HEALTH-CONSCIOUS, MEAT-FREE WINE: Woolworths Villiera Chenin Blanc

MARINATED CHICKEN WITH PEACH HOT SAUCE

"I've always loved the concept of a fruity hot sauce with something smoky and salty, and this chicken is so easy to prepare using **canola oil** ¼ cup **rosemary** 1 large sprig

For the peach hot sauce: canola oil ¼ cup medium onion 1, roughly chopped garlic 4 cloves, finely chopped fresh ginger 1 t grated

yellow pepper 1, quartered and seeded Woolworths Rosalini tomatoes 200 g


AUNT MARIE'S BONE MARROW DHAL R22 PER SERVING

- AFFORDABLE CHRISTMAS

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LWAZI'S GIANT CHURRO FUNNEL CAKE WITH POACHED NECTARINES AND CREAM R19 PER SERVING

smoked Spanish paprika 1 T bird's-eye chillies 15 g sea salt and freshly ground black pepper, to taste peach halves in syrup 1 x 400 g can

1 Combine the Worcestershire sauce and salt and pour into a large Ziploc bag. Place the chicken in the bag and massage the marinade into it well. Marinate in the fridge overnight. 2 Preheat the oven to 200°C. Heat the oil in a large pan. When the oil is hot, place the chicken in the pan, skin-side down. Pan-fry until just golden brown, then place on a baking tray and roast for 40 minutes, or until the

"Hot tip: this chicken is fabulous cooked on the braai"

chicken's juices run clear and the skin is golden brown and crisp. **3** To make the peach hot sauce, heat the oil in a pan. Gently fry the onion, garlic and ginger over a medium heat. Add the pepper, tomatoes, paprika and chillies and fry until the pepper softens and the onions begin to caramelise, stirring occasionally. Season well. Add the peaches, reserving the syrup. Stir once more, then pour the contents of the pan into a blender and add ¼ cup of the peach syrup. Blend until smooth and serve with the chicken. The sauce keeps for up to two weeks in the fridge.

DAIRY-FREE

WINE: Woolworths Ken Forrester Viognier

WHOLE ROAST BROCCOLI WITH LEEK, GARLIC AND LEMON OIL

"I love a vegan centrepiece, and vegetables are the future of fuss-free, affordable entertaining. Incorporating vegetables in more prominent ways in your meals places meat on the back seat for a change and makes for a brighter, healthier table."

For the leek, garlic and lemon oil: canola oil ½ cup

garlic 4 cloves, peeled and thinly sliced **large leeks** 200 g, washed and roughly chopped

Italian parsley 15 g, finely chopped **lemon** 1, zested and juiced

1 Bring a large saucepan of salted water to the boil and add the broccoli. Cook for 8 minutes, or until the stem is tender but firm and the broccoli is vibrant green in colour. 2 Preheat the oven to 200°C with the grill on and place the broccoli on a baking tray. Grill for 10 minutes, or until slightly charred and soft enough for a knife to easily pierce it. **3** To make the lemon, leek and garlic oil, heat a pan and add the oil. Fry the garlic until light brown and crispy. Set aside. In the same pan, fry the leeks over a medium heat until caramelised, then add the parsley, lemon juice and zest. Season with salt and stir in the crispy garlic. To serve, place the broccoli on a serving platter and smother with the leek, lemon and garlic oil. DAIRY-FREE, MEAT-FREE, WHEAT-**AND GLUTEN-FREE, PLANT-BASED WINE: Woolworths Durbanville** Hills Sauvignon Blanc

MOM'S MIXED ROAST POTATOES WITH CARAMELISED ONION BUTTER

"My mom's crispy-on-the-outside, impossibly fluffy and steaming on the inside potatoes have their place on every table. Mine ditch the deep-frying method she's always trusted in favour of an oven roast, and I raised the stakes with a sweet-savoury caramelised onion butter that makes these potatoes sing!"

Serves 8 EASY GREAT VALUE Preparation: 10 minutes Cooking: 40 minutes

pepper, to taste

For the caramelised onion butter: large onion 1, thinly sliced into wedges butter 200 g, softened brown sugar 2 T

1 Preheat the oven to 190°C. Wash all the potatoes and pat dry with a tea towel. Rub the potatoes with the oil, reserving 1 T, and season well. Roast for 35–40 minutes, or until cooked through, crispy and golden, turning once using a spatula. **2** To make the caramelised onion butter, heat a pan until very hot and add the remaining canola oil. Fry the onion and allow to char a bit. Resist the urge to stir. Once they're beautifully charred (not burnt!), add a small knob of butter, then add the sugar and reduce the heat. Stir through until the sugar has melted and the onions are caramelised. Allow to cool, then stir through the remaining butter until just combined. Serve the butter on the piping-hot potatoes.

MEAT-FREE, WHEAT- AND GLUTEN-FREE

AUNT MARIE'S BONE MARROW DHAL

"When my mom told me the story of this recipe's origins, I fell for it. She got it from her maternal aunt Marie, who prepared dhal with frikkadels to feed the many hungry mouths in her warm home. This version, with roasted bone marrow, is my tribute to her."

Serves 6 EASY GREAT VALUE

Preparation: 15 minutes, plus overnight soaking time Cooking: 35–40 minutes

large marrow bones 4, split lengthways sea salt and freshly ground black pepper, to taste canola oil ½ cup medium onion 1

Serves 4 to 6 EASY GREAT VALUE Preparation: 20 minutes Cooking: 30 minutes

broccoli 1 large head

Woolworths baby sweet potatoes 200 g, halved Woolworths baby Kara orange sweet potatoes 200 g, halved Woolworths Mediterranean baby potatoes 200 g medium potatoes 200 g, cubed canola oil 4 T sea salt and freshly ground black garlic 2 cloves, minced fresh turmeric 1 T medium curry powder 2 T chilli powder 1 t cardamom pods 2, crushed cumin seeds 1 t red lentils 300 g, soaked for a few hours or overnight curry leaves 1 large sprig naan or rice, for serving

AFFORDABLE CHRISTMAS



"Serve warm with naan or rice and a roasted marrow bone"

1 Preheat the oven to 190°C. Season the marrow bones and place on a baking tray. Roast for 25 minutes, or until the marrow is soft and the fat has rendered. Set aside until ready to use. **2** Heat a large saucepan and add the oil. Fry the onion, garlic, turmeric and spices until the onions soften and the spices are fragrant. Stir in the lentils and curry leaves. Season well and add enough water to cover the lentils. Gently simmer for 30 minutes, stirring occasionally. 3 Scoop out the marrow and stir into the dhal, reserving one roasted marrow bone for serving. Simmer the dhal for a further 10 minutes to infuse the flavour of the marrow. Serve warm with naan or rice and a roasted marrow bone. **DAIRY-FREE WINE: Woolworths Catherine Marshall Pinot Noir**

LWAZI'S GIANT CHURRO FUNNEL CAKE WITH POACHED NECTARINES AND CREAM

"My cousin Lwazi is a satisfactory cook; she doesn't spend a second longer than she needs to in the kitchen. In spite of this, she is absolutely drawn to desserts. At Christmas, she always puts her name down to prepare the sweet showstopper. This recipe isn't something she's made yet, but I know she'll adore it. Lwazi, if you're reading this..."

Serves 6 EASY GREAT VALUE Preparation: 10 minutes cream, beaten, for serving

For the poached nectarines: almost-ripe nectarines 6 water 2 cups vanilla extract 1 t sugar 96 g

1 Combine the butter, sugar and water in a saucepan. Bring to the boil, then remove from the heat. 2 Add the flour and return to a high heat. Mix until the dough is smooth and comes away from the sides of the saucepan. Set aside to cool. **3** Mix in the eggs one by one, either by hand or using an electric beater, making sure they are fully incorporated between each addition. 4 Heat the oil in a large saucepan. Transfer the mixture into a piping bag with a large star nozzle. Carefully pipe the churro mixture into the medium-hot oil, guiding the mixture very gently using a spoon so that it makes a spiral. It doesn't have to be perfect! Fry until golden brown. Drain on kitchen paper and sprinkle with cinnamon sugar as soon as it come out of the oil. 5 Repeat

Cooking: 30 minutes

For the giant churro cake: butter 160 g sugar 2 T water 2 cups cake flour 272 g large free-range eggs 4 oil, for frying cinnamon sugar, for sprinkling

ADVERTISING PROMOTION

THE ROAST WITH THE MOST

Your search for the ultimate – and easy – roast chicken ends here thanks to Woolworths. The new Turkish apricot-and-cranberry-stuffed chicken takes all the guesswork out of cooking this festive season. It even comes with a sweet-and-sticky fig glaze, so all you need to do is pop it into the oven and serve with your favourite sides. woolworths.co.za



this process to make two large churro spirals. To serve, place one churro spiral onto a cake stand and pipe cream onto the top. Top with the second churro spiral and pipe on another layer of cream, topping with the poached nectarines. 6 To make the poached nectarines, score the bottoms of the nectarines. Place the water, vanilla and sugar into a saucepan with the nectarines and bring to a gentle simmer. Cook for about 6 minutes, or until the skin easily comes off the fruit. Be careful not to overcook the nectarines. Carefully peel the nectarines and reduce the syrup until thick. Drizzle over the poached nectarines before serving. **WINE: Krone Night Nectar Rosé**

BRÛLÉED BUTTERNUT

"If you think preparing butternut is a chore, this recipe is perfect for you – the only laborious cutting involved is when you halve them. Rich, malty balsamic vinegar and brown sugar is one of the oldest and boldest ways to enjoy this versatile veg."

Serves 6 EASY GREAT VALUE Preparation: 15 minutes

Cooking: 35–40 minutes

medium butternuts

2, halved, seeded and scored balsamic vinegar ½ cup brown sugar 100 g salt, to taste canola oil 4 T

1 Preheat the oven to 190°C. Rub the butternut with half the balsamic vinegar, half the sugar and the salt. Place on a baking tray, skin-side down, and roast for 35–40 minutes, or until cooked through. **2** Sprinkle the remaining sugar on the surface of the butternut and, using a blowtorch, caramelise the sugar until completely melted. Once the sugar cools slightly it will form a crunchy layer. If you don't have a blowtorch, place the butternut under your oven's grill. Keep an eye on it so that the sugar doesn't burn. Drench with the remaining balsamic vinegar and serve immediately. DAIRY-FREE, MEAT- FREE, WHEAT-**AND GLUTEN-FREE WINE: Woolworths Neil Ellis Elgin** Chardonnay

DAD'S BRAWN WITH CARAWAY SEED VETKOEK

"I learned a lot of the fancy food things I know from my late dad, and when my mom told me about his fantastic brawn recipe, I knew I had to recreate it in his honour. The natural gelatine found in pork trotters sets the brawn perfectly and the shredded pork shank adds meatiness. The best way mom and I eat brawn is by melting a sliver of it on a hot vetkoek with nothing else."

Serves 6 EASY GREAT VALUE

Preparation: 10 minutes, plus overnight setting time Cooking: 2½ hours

pork trotters 500 g bone-in pork shank 500 g bay leaf 1 yellow mustard seeds 1 T fresh dill 10 g, roughly chopped sea salt and freshly ground black pepper, to taste mustard, for serving pickles, for serving

For the caraway vetkoek: cake flour 600 g, plus extra for dusting

sugar 60 g instant dried yeast 2 t caraway seeds 1 T, toasted canola oil 2 T salt 1 T warm water 1 litre sunflower oil 1 litre, for deep-frying

1 To make the brawn, place the trotters, pork shank, bay leaf and mustard seeds in a large saucepan and top with enough water to cover the meat. Boil over a medium heat for 2¹/₂ hours, or until the meat is falling off the bone. Allow to cool. **2** Remove the bay leaf. Using gloves, carefully remove the bones and cartilage from the meat. Chop the meat into small chunks and combine with a small amount of the cooking liquid and the dill. Line a 20 cm loaf tin with clingwrap, then tightly pack the meat into the tin and cover. Chill overnight. Once set, slice thinly and serve with the hot vetkoek, pickles and mustard. **3** To make the vetkoek, combine all the dry ingredients. Make a well in the middle of the flour mixture and gradually stir in the warm water using clean hands, until a dough begins to form. Knead well until the

dough is smooth and pliable, then allow to prove in the bowl, covered with a clean tea towel, for 30–40 minutes until the dough has doubled in size. **4** Roll the dough into balls. Place the vetkoek on a floured surface and allow to rise for 10 minutes. **5** Heat the oil in a deep, wide pan. To test the temperature of the oil, drop a small piece of dough into the oil. If it floats to the surface and the oil bubbles, it's ready. Gently drop the vetkoek into the oil and cook for 5–8 minutes, turning using a slotted spoon. Drain on kitchen paper until ready to serve.

DAIRY-FREE

WINE: Woolworths Spier Private Collection Chenin Blanc

5 time-saving swaps

Cut your prep time by swapping out some home-made parts of the meal with a range of Woolies' new products, launched just in time for the festive season

→ Replace my Worcestershire brined chicken (page 106) with a free-range whole butter-brined chicken. Just as unctuous and full of flavour, minus the overnight marinating time.

→ Woolies' chunky apple-andfig glaze is a deliciously festive alternative to the balsamic vinegar and sugar combination in my roast butternut dish (left). Roast the butternut as normal and spoon over the glaze while it's hot, just before serving.

→ Use Woolies' vegan garlic-andherb "butter" made with coconut oil, instead of my caramelised onion butter on the mixed roast potatoes (page 109) for an equally delicious – and vegan – option.

 → Keep vegetables vegan while adding some creamy indulgence with Woolies' vegan "cheese" sauce.
 I recommend trying it smothered on whole roasted broccoli and grilled in the oven instead of my leek, lemon and garlic oil (page 109).

→ Woolworths' almond marzipan is a deliciously sweet alternative to the fondant icing "snowflakes" as a potential topping for my giant churro cake (page 110). It's worth splashing out on – there's nothing more festive than tasty, nutty marzipan.

ADVERTISING PROMOTION

THE GOLDEN SPREAD

Add a little luxury to your festive cooking with LURPAK®, the butter that's been loved around the world for over 100 years. Made using traditional methods, whole milk and a touch of salt, LURPAK® butter is known for its unmistakable, fresh creamy flavour and versatility. It's ideal for baking, cooking, roasting or simply spreading onto fresh bread. **lurpak.co.za**



ODUCTION JACQUELINE BURGESS FOOD ASSISTANT THANDIWE MAMACOS

SAVOURY SHORTCRUST CHRISTMAS CANAPÉS

flour 420 g, plus extra for dusting LURPAK[®] butter 200 g

1 Place the flour, butter, cheese and salt into a food processor. Pulse for 30 seconds, or until crumbly. Add the herbs and pulse again. 2 Add the eggs and milk or water. Pulse until the dough comes together. Place on a floured surface, wrap in clingwrap and chill for 20-30 minutes. 3 Preheat the oven to 180°C. Roll out the pastry between 2 sheets of baking paper. Cut into shapes and place on a baking sheet. Bake for 15–20 minutes, or until golden and cooked through. Allow to cool. 4 Add the toppings of your choice.

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Cheddar cheese 60 g, grated salt, to taste rosemary a sprig, leaves picked thyme a sprig, leaves picked free-range eggs 2 milk or water a splash oak-smoked trout ribbons, baby cucumber ribbons, caperberries, dill, chicken liver pâté deep-fried sage, for serving





BABA GANOUSH

PHOTOGRAPHS RUSSELL SMITH RECIPES TAL SMITH PRODUCTION AND TEXT KHANYA MZONGWANA FOOD ASSISTANT EMMA NKUNZANA a passion for cooking, you know this is one Hanukkah table you have to see



There's no such thing as an ordinary meal

"The recipe was passed down through many generations and landed up in my father's hands. He taught me how to make it. We've since chosen to safeguard it, but we gladly sell the falafel at the deli and even have a premix for people to buy and fry at home."

The table is always awash with colour when Tal's extended family gathers – including her sister Nirit, with whom she opened Sababa back in 2009, but who has since left the food industry to pursue her art career. Warm, freshly baked pitas arrive from the deli by the dozen, to be torn and dunked into spicy matbucha, smeared with smoky baba ganoush, or crammed with Sababa's famed chopped salad, falafel and home-made pickles. The creamiest hummus in Cape Town always features, as well as crispy sesame-crusted chicken schnitzels, marinated olives, home-made labneh, and an abundance of ripe tomatoes, served in every possible form in salads and sauces.

"The falafel is by far our most popular item, and we've chosen to safeguard the recipe"

"We're not a hugely religious family but we are very traditional and honour all Jewish holidays. During Hanukkah, our family gets together to light candles each evening for eight days, and we eat the traditional latkes and doughnuts. As a family, we're all really excited about food. We dream about it and we love cooking together and exchanging ideas."

On Saturdays, Tal and her team can be found at the Oranjezicht City Farm Market at the V&A Waterfront, serving their version of fast food, including a falafel bowl with salad and hummus, and their signature shakshuka. "Our loyal clientele know to follow the aroma!" she says. Sababa is a Hebrew colloquialism, which aptly translates to "awesome" or "cool", and over the years the deli has lived up to its name and grown into so much more. It has earned its place as a culinary institution, a way of life and an appeal – or invitation, perhaps – to all of us to eat together and eat better. sababa.co.za

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for the Smith-Saban family. It will always be an event – an opportunity to get together for a feast. "We are a family-oriented community and see each other at least once a week, no matter what," says Sababa founder and owner Tal Smith, "and in Jewish culture, our gatherings are mostly centred around food." And anyone who has ever visited her popular Mother City deli will know that her food isn't ordinary either. It's a true celebration of her cultural heritage. Tal's large family is Sephardic, with her parents Hava and Herzl Saban's respective Libyan and Romanian origins inspiring a great deal of what she cooks. "The falafel is by far our most popular item on the menu," she says.

SESAME-CRUMBED CHICKEN SCHNITZEL

117





PICKLED BEETROOT AND TURNIPS





BABA GANOUSH

Makes about 1 cup EASY GREAT VALUE Preparation: 5 minutes Cooking: 40 minutes

medium brinjals 2 Woolworths tahini 4 T lemon 1, juiced garlic 2 cloves, crushed salt, to taste

1 Cook the brinjals over an open flame until blackened, turning them constantly

SESAME CRUMBED CHICKEN SCHNITZEL

Serves 4 to 6 EASY GREAT VALUE

Preparation: 15 minutes, plus overnight marinating time Cooking: 20 minutes

skinless, boneless free-range chicken breasts 800 g free-range eggs 3 garlic 1 t crushed hot English mustard 1 T breadcrumbs 270 g

"In Jewish culture, gatherings are mostly centred around food"

Marinate the chicken overnight for the best results. **2** Combine the breadcrumbs, sesame seeds, paprika, cayenne pepper, dried oregano, salt and pepper. **3** When you're ready to start frying, heat the oil in a pan and coat the chicken well in the sesame crumb mixture. Fry the chicken for a few minutes on each side until crispy and golden on the outside, and cooked through on the inside. **DAIRY-FREE WINE: Raats Original Chenin Blanc**

so they cook evenly. Once black all over, remove from the heat and allow to cool a little. **2** Remove the skin and push the flesh through a colander to remove any excess liquid. **3** Cut the brinjals up slightly, then blend with the tahini, lemon juice, garlic and a pinch of salt. Add some water at this stage if you prefer it less thick. **DAIRY-FREE, MEAT-FREE, WHEAT-AND GLUTEN-FREE** sesame seeds 100 g paprika 1 T cayenne pepper a pinch dried oregano 1 T salt 1 t freshly ground black pepper a pinch oil, for frying

1 Butterfly the chicken breasts. Combine the eggs, garlic and mustard in a bowl.

CABBAGE SALAD

Serves 6 to 8 EASY <mark>GREAT VALUE</mark>

Preparation: 15 minutes





green cabbage 300 g red cabbage 300 g dill 40 g, finely chopped olive oil 2 T **balsamic vinegar** 2 T salt 1 t freshly ground black pepper, to taste honey 2 T sesame seeds 65 g

1 Shred the cabbage as finely as possible - don't use ready-prepared cabbage. Combine in a bowl. 2 Add the remaining ingredients and mix well.

Cook's note: This salad keeps well if you want to prepare it ahead, but it will soften

GREAT VALUE

Preparation: 15 minutes, plus 5 days' pickling time **Cooking: 10 minutes**

turnips 700 g, peeled and sliced **beetroot** 700 g, peeled and sliced sugar 2 T spirit vinegar 1 litre water 2 cups salt 1 t

1 Fill a sterilised 2-litre jar with the turnips and beetroot. 2 Bring the remaining ingredients to the boil in a saucepan and pour over the vegetables. Seal the jar and soaking time **Cooking: 50 minutes**

dried chickpeas 500 g bicarbonate of soda 2 t garlic 6 cloves, crushed fresh lemon juice 1 cup Woolworths tahini 3 cups salt 1 T hot water 1 cup cumin 1 t (optional)

1 Soak the chickpeas in 3 times the amount of water and 1 t bicarbonate of soda overnight. 2 Drain the chickpeas in a colander and rinse under cold water. **3** Boil in a saucepan with double the amount of water and the remaining bicarbonate of soda until soft and almost falling apart. The bicarbonate of soda makes the skins come to the surface and they can be easily skimmed away **4** Strain the chickepeas and allow to cool slightly, then blend with the remaining ingredients until smooth.

slightly in the dressing. If you prefer it crunchier, mix just before serving. DAIRY-FREE, MEAT-FREE, WHEAT-**AND GLUTEN-FREE**

PICKLED BEETROOT AND TURNIPS

Makes 2 litres EASY

allow to pickle for 5 days in the fridge. DAIRY-FREE, MEAT-FREE, WHEAT- AND **GLUTEN-FREE**

HUMMUS

Makes 2 litres EASY **GREAT VALUE**

Preparation: 10 minutes, plus overnight

DAIRY-FREE, WHEAT- AND GLUTEN-FREE





MATBUCHA

Serves 4 to 6 EASY

GREAT VALUE

Preparation: 10 minutes Cooking: 40 minutes

sunflower oil 2 T large ripe tomatoes 4, chopped green pepper 1, diced red chilli 1, sliced onion 1, finely diced garlic 3 cloves, sliced water 1 cup sugar 2 T salt ½ t freshly ground black pepper a pinch

This is best served as a meze with bread. **DAIRY-FREE, MEAT-FREE, PLANT-BASED**

SPICY BRINJALS

Makes about 1 litre EASY GREAT VALUE

Preparation: 10 minutes Cooking: 40 minutes

brinjals 800 g, cubed extra virgin olive oil ¼ cup canola oil ¼ cup paprika 1 t ground cinnamon ½ t ground cumin ½ t sugar 2 T tomato paste 100 g chopped tomatoes 2 x 400 g cans water ½ cup

1 Preheat the oven to 180°C. Mix the brinjals in a bowl with the oil, salt and pepper. Roast on a baking tray lined with baking paper until golden and soft. This should take about 20-30 minutes. 2 Meanwhile, prepare the sauce. Fry the onion in the oil with the salt and pepper until soft and translucent. Stir in the garlic and chilli. **3** Add the spices and cook for a further minute. Mix in the tomato paste and cook for a few minutes. Add the tomatoes, water and sugar. Reduce the heat and cook for 20 minutes. 4 Once the sauce is ready, mix it with the roast brinjals while still hot. DAIRY-FREE, MEAT-FREE, WHEAT-**AND GLUTEN-FREE**

1 Fry the onions in the oil until soft and translucent. Add the remaining ingredients and cook over a low heat for 20–30 minutes, or until reduced by a third and thick.
Cook's note: Use very ripe tomatoes.

sea salt and freshly ground black

pepper, to taste

For the sauce: canola oil 2 T onion 1, chopped sea salt and freshly ground black pepper, to taste garlic 1 t crushed red chilli 1, chopped

KNEAD TO KNOW

If you want to bake the perfect loaf but are unsure of where to start, Woolworths' range of bread mixes will guide you. Authentic recipes take all the guesswork out of baking, plus quality ingredients - including stoneground flour - guarantee that the final result is as good as any artisanal offering out there. Whether it's the perfect pizza base, focaccia, seed loaf or vetkoek you can break bread, and not a sweat, anytime you like.



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ADVERTISING PROMOTION

THE MED SPREAD

Take a trip to the Med without leaving home thanks to Woolies' Mediterranean range. Put together the perfect meze table without breaking a sweat by using clever, ready-to-serve pantry items. Roast a leg of lamb, and serve with roasted Mediterranean potatoes with brava sauce, dolmades, giant beans and hummus and let everyone dig in. **woolworths.co.za**







SERVING SUGGESTION GREEK LAMB WITH PATATAS BRAVAS

leg of lamb 1 x 2.2 kg rosemary 4 sprigs anchovy fillets 9 baby onions 4, halved garlic 1 head, halved horizontally oregano 2 sprigs Woolworths fresh chicken stock 2 cups butter ½ cup, melted full-cream plain yoghurt 1 cup Woolworths zhoug paste 3 T

For the patatas bravas: Woolworths Mediterranean potatoes 1 kg, cubed and roasted Woolworths brava sauce 180 g salt, to taste

1 Sear the leg of lamb in a large pan until browned on all sides. Remove from the pan and place in a roasting pan. 2 Using a small, sharp knife, make incisions all over the lamb and push some of the rosemary and half the anchovy fillets into the incisions. **3** Rub the leg of lamb with olive oil. Place the onions, garlic, remaining rosemary and the oregano in the pan. Pour over the stock and cover tightly in two layers of baking paper. 4 Roast at 160°C for 2½ hours, or until cooked through. Remove the baking paper for the last 20 minutes of cooking time. **5** To make the patatas bravas, roast the potatoes in the oven until crispy. Heat the brava sauce in a saucepan and toss with the potatoes. Season with salt. 6 Allow the meat to rest, then slice. Melt the butter and remaining anchovy fillets in a pan, then pour over the lamb. 7 Combine the yoghurt and zhoug paste and serve with the lamb and patatas bravas. Cook's note: Serve with tzatziki made using Woolworths tzatziki

seasoning, hummus made using Woolworths chickpeas and tahini, and roast brinjals mixed with Woolworths ratatouille.



21

CHICKEN, GAMMON AND MUSHROOM PIE WITH SPROUT SALAD

62

2010

PHOTOGRAPHS MYBURGH DU PLESSIS PRODUCTION BIANCA STRYDOM FOOD ASSISTANTS MARCELLE DE WET AND ELLAH MAEPA





GAMMON CROQUE

MADAME

We can all get behind a Boxing Day sarmie, but why not show those leftovers a bit more love? We asked our favourite cooks for ideas and got everything from roast lamb shakshuka to a pudding milkshake

so " when there is

ROAST LAMB SHAKSHUKA WITH MINTED CRÈME FRAÎCHE AND TOASTED SOURDOUGH

> THAI CHICKEN SALAD WITH PEANUT DRESSING R36 PER SERVING









Colette Robert, owner of The General Store, Cape Town @thegeneralstore_sa

CHICKEN, GAMMON AND MUSHROOM PIE WITH SPROUT SALAD

"We never have enough gammon left over in our house, so adding chicken is a great way to stretch it. This pie can be made and eaten on Boxing Day or kept in the fridge for a couple of days so you have dinner ready for that evening when you just don't feel like cooking."

Serves 4 to 6 EASY Preparation: 30 minutes Cooking: 3 hours

whole free-range chicken 1 brown onions 4 thyme 4 sprigs whole black peppercorns 10 carrots 2, roughly chopped celery 3 sticks, roughly chopped portobellini mushrooms 3 x 250 g punnets, sliced leftover gammon 250 g, cubed rosemary 5 sprigs, chopped garlic 3 cloves, chopped chicken stock 2 cups (from poaching the chicken cream 2 cups sea salt and freshly ground black pepper, to taste Woolworths all-butter puff pastry 400 g

For the sprout salad, toss: green apples 2, thinly sliced Brussels sprouts 150 g, thinly sliced dill 10 g, roughly chopped parsley 10 g, roughly chopped lemon 1, zested and juiced olive oil 3 T salt, to taste all the meat. Place the chicken bones back into the liquid and reduce slowly for a further hour. **3** Finely chop the remaining onions and sauté until soft and translucent. Add the mushrooms and cook until soft, then add the gammon, rosemary and garlic. Sauté for a few more minutes. 4 Add the chicken stock and cream, season with salt and pepper and reduce slowly by half. 5 Add the shredded chicken and pour into a deep pie or baking dish. Once cooled, cover with a sheet of pastry, brush with beaten egg and bake at 200°C for 30-40 minutes. Serve with the sprout salad. **Cook's note:** For a vegetarian version, replace the chicken and gammon with

roast butternut and feta. WINE: Woolworths Spier Private Collection Chenin Blanc



Clem Pedro, chef and content creator, @clement.pedro.mancrave

GAMMON CROQUE MADAME

"After the overindulgence of Christmas Day, we always swear that the next day's menu will consist of water and Salticrax. However, on waking up on 26 December, that's all forgotten. The perfect job for my gammon and chipotle croque madame! Thick slices of leftover gammon with Woolies' chipotle sauce and sliced Boerenkaas, sandwiched between toasted sourdough, smothered in béchamel sauce, cooked under the grill and topped with a runny fried egg."

Serves 2 EASY Preparation: 10 minutes Cooking: 20 minutes

Woolworths chipotle sauce, for spreading Woolworths sourdough 4 slices gammon 4 thick slices Woolworths Boerenkaas 100 g, grated or sliced butter 2 T, plus extra for frying the eggs Woolworths fresh béchamel sauce 1 x 250 g sachet free-range eggs 2 sea salt and freshly ground black pepper, to taste **1** Spread 2 slices of sourdough with the chipotle sauce, then top with gammon and cheese. Sandwich with the remaining slices of bread. 2 Heat half the butter in an ovenproof pan until it just begins to bubble. Add the sandwiches and swirl around the pan to absorb all the butter. **3** Toast in the pan for 2 minutes with the lid on to help the cheese melt, then remove the sandwiches from the pan and add a little more butter. Return the sandwiches to the pan with the untoasted side down, swirling the butter again. Pour over the béchamel and place under the grill at 200°C for 6–8 minutes, or until the béchamel starts to bubble and just begins charring. 4 While the sandwich is in the oven, fry 2 eggs and season with salt and pepper. Remove the croque madame from the oven and top with the eggs. Serve with extra chipotle sauce.

Cook's note: If you like, add some sautéed spinach between the gammon and cheese. This recipe is a great way of using stale bread.

WINE: Woolworths Warwick Cape Lady Chardonnay



Monché Muller, head chef at Pink Valley Wines, @monchemuller, @pinkvalleywines

ROAST LAMB SHAKSHUKA WITH MINTED CRÈME FRAÎCHE AND TOASTED SOURDOUGH

"Shakshuka has always been my favourite spicy start to any day. The fattiness of the lamb balances nicely with the fragrant tomato and pepper sauce and freshness of the minted crème fraîche."

Serves 2 to 4 EASY Preparation: 15 minutes

green peppercorns, crushed, to taste

 Remove any excess fat and skin from the chicken. Place into a large saucepan with 2 onions with the skins on, the thyme, peppercorns, carrots and celery.
 Poach for 1–2 hours over a low heat.
 Once the chicken is cooked, remove it from the liquid (reserve the liquid) and set aside to cool until you are able to shred Cooking: 45 minutes

oil 2 T

onion 1, finely chopped red peppers 2, diced green pepper 1, diced garlic 2 cloves, minced chillies 2, finely chopped ground cumin 1 T ground coriander 1 T

smoked paprika 1½ T Woolworths ras el hanout 1 T tomato paste 1 T red wine ½ cup tomato purée 1 x 700 ml jar water ½ cup honey 1 T cooked leg of lamb 500 g, shredded cherry tomatoes 250 g, halved and roasted coriander ½ cup, chopped, plus extra to garnish salt, to taste free-range eggs 4 sourdough, toasted, for serving

For the minted crème fraîche, mix: crème fraîche 250 g Woolworths chipotle seasoning 1 T lime 1, zested and juiced mint 1 T chopped sea salt and freshly ground black pepper, to taste

1 To make the shakshuka, heat the oil in large pan over medium high heat. Add the onion and sauté until soft. 2 Add the peppers, garlic and chilli and fry for a few minutes. 3 Add all the spices to the onion mix and stir to coat the vegetables.
4 Add the tomato paste and cook for a few seconds while stirring. Deglaze the

pan with the red wine, then add tomato purée, water and honey. **5** Add the lamb and roasted tomatoes, stir and cook for a few minutes. Stir in the coriander and season with salt. **6** Use the back of a spoon to create four wells in the shakshuka, then break the eggs into the wells, cover and continue cooking over a medium heat until the eggs are cooked to your liking. Garnish with coriander and serve with the crème fraîche and toasted sourdough. **Cook's notes:** Replace the lamb with tofu for a vegetarian version. Make a double

batch of sauce and freeze for up to a month.

WINE: Marras The Trickster Cinsaut

all the indulging that the holidays bring. They balance out all the rich meals. This crunchy, fresh, flavourful Thai chicken salad with peanut dressing packs an umami punch and is a great way to use up leftover chicken over the holidays. Rotisserie chicken works well in this recipe, too. This salad can be served as a main, or leave out the chicken and serve as a side. For a seafood spin, use shelled, deveined prawns."

Serves 4 EASY GREAT VALUE Preparation: 20 minutes

cooked free-range chicken 500 g, shredded or cubed red cabbage 2 cups shredded white cabbage 2 cups shredded carrot 1 cup grated red pepper 1, diced fresh coriander leaves and stalks 2 T chopped spring onion including white bulb ¼ cup sliced mint leaves ¼ cup sliced, plus extra to garnish cucumber ¼, cored and sliced diagonally roasted salted peanuts 2 T, to garnish lime 1, juiced

For the dressing: smooth peanut butter ½ cup water ¼ cup coconut milk ½ cup chilli flakes ½ t honey 1 T soya sauce 2 T garlic 3 cloves, crushed fresh ginger 1 t crushed salt, to taste

 Combine all the vegetables and herbs in a large bowl. 2 Whisk the dressing ingredients and season to taste with salt.
 Pour over the vegetables and toss to coat evenly, or serve the dressing separately.
 Mix the vegetables and chicken. 3 Garnish with peanuts, mint and the lime juice.
 Cook's notes: Use any leftover veg from the fridge, such as shaved baby marrows.
 If you are allergic to nuts, make a misomayo dressing instead.
 CARB-CONSCIOUS, HEALTH-CONSCIOUS, DAIRY-FREE
 WINE: AA Badenhorst Secateurs
 Chenin Blanc



Strone and Ashleigh Henry, owners of Side Wing at Maker's Landing, @sidewing17

LEFTOVER DESSERT MILKSHAKE

"Milkshakes are an almost everyday treat in our home, so it makes perfect sense to us to make one using Christmas desserts."

Makes 4 EASY GREAT VALUE

Preparation: 40 minutes

ice cream 4 scoops, softened Peppermint Crisp tart, trifle or malva pudding 4 T milk to your desired thickness (or add a splash of rum or brandy) Caramel Treat, to line the glasses Peppermint crisp chocolate, biscuits, or chocolates, for topping

 Place the glasses in the freezer for 30 minutes. 2 Blend the ice cream and dessert until smooth and pourable. Do not blend for too long as this will heat up the mixture. 3 Add the milk, rum or brandy to your desired thickness.
 Drizzle the inside of each glass with 2 T Caramel Treat, pouring down the sides and into the bottom of the glass. Divide the milkshake between the glasses. Top with crushed Peppermint Crisp, biscuits or chocolates.

Cook's notes: Serve on waffles. For a vegan version, use Woolworths' coconut ice cream and vegan malva pudding.



Oliver Swart, Aioli Catering, @chefollie, @aioli_sa



Zana Alvarado, recipe creator, @chef_zana

THAI CHICKEN SALAD WITH PEANUT DRESSING

"I love adding salads to my menu to balance

GOLDEN FRIED RICE WITH DUCK

"We always have leftover duck (or chicken) and cooked rice after our Christmas dinners. And if you don't want to make a big fuss the next day, this is so easy and delicious! Coating the rice in egg yolk before frying it helps separate each grain of rice, which is what makes it golden and an incredible eating sensation."

- HOLIDAY LEFTOVERS





Serves 6 EASY GREAT VALUE

Preparation: 15 minutes Cooking: 30 minutes

day-old cooked rice 2 cups extra-large free-range eggs 2, separated sunflower oil 3 T onion ½, finely chopped ginger 1 x 1 cm piece, peeled and finely chopped garlic 3 cloves, finely chopped spring onions 2, whites and greens separated and thinly sliced leftover roast duck or chicken a handful, chopped into bite-sized pieces any leftover vegetables such peas, carrots, etc.

and ginger for about 1 minute, or until the onions are translucent. 3 Add the garlic and white parts of the spring onion. Stir quickly. Take care not to burn the garlic. 4 Add the yolk-coated rice. Gently stir and press the rice until the egg is cooked and the rice grains have separated, about 4 minutes. Add the duck or chicken, vegetables, salt and sugar. 5 Quickly beat the egg whites. Push the rice aside in the pan and add the egg whites to the pan. Cook the egg whites without mixing them into the rice until the egg whites are completely cooked and broken up. Mix the cooked egg white with the rice in the pan. Toss and stir-fry for a minute, then take off the heat. 6 Stir in a few drops of sesame oil and serve immediately with the green parts of the spring onion to garnish. **Cook's notes:** Make sure that the rice is as dry as possible. Use long-grain rice if you are a beginner and shortgrain rice if you are confident making fried rice. Make a vegetarian version using tofu. Serve with a slaw on the side for a fresh, easy dinner. **DAIRY-FREE, WHEAT- AND GLUTEN-FREE WINE: Woolworths Paul Cluver Ferricrete Riesling**



Lufuno Sinthumule, culinary lecturer, @cookingwithfuni

RICE SALAD

"We always seem to have a lot of rice left over during the festive season, and this is one of my favourite ways to use it."

Serves 4 EASY GREAT VALUE

Preparation: 15 minutes

cooked rice 4 cups corn kernels 1 x 410 g can, drained red pepper 1, diced red onion 1, chopped small cucumber 1, cored and sliced celery 1 stick, sliced sea salt and freshly ground black pepper, to taste For the dressing: olive oil 3 T balsamic vinegar 2 T lemon juice 1/4 cup

salt 1 t sugar 2 t sesame oil a few drops

1 Mix the rice with the egg yolks. Using your hands, make sure you break up the rice and coat each grain with egg yolk. Set aside and rinse your hands. 2 Heat the sunflower oil in your largest non-stick pan over a medium-high heat. Sauté the onion

HOLIDAY LEFTOVERS



 In a large salad bowl, combine all the ingredients for the salad and mix well.
 In a small bowl, whisk the olive oil, vinegar and lemon juice and toss with the salad. Season with salt and pepper.
 Cook's notes: Use any leftover veg from the fridge. For a creamier salad, add a spoon of mustard mayonnaise to the dressing. If you have guests coming over, let everyone dress their own salad so that the vegetables are fresher and crisper.
 DAIRY-FREE, MEAT-FREE, WHEAT- AND GLUTEN-FREE, PLANT-BASED



it's messy. There's one rule: no cutlery! The roll is the most important part of the recipe: Woolworths' heat-and-eat flour-dusted rolls work perfectly. Heating the bun in the oven before preparing the prego roll is essential."

Serves 6 EASY GREAT VALUE

Preparation: 15 minutes Cooking: 20 minutes

For the prego sauce: garlic 3–4 cloves, crushed Woolworths harissa paste 1 T tomato passata 1 cup sunflower oil ½ cup white wine ½ cup sugar 1 t sea salt and freshly ground black pepper, to taste thyme 1 t finely chopped leftover cooked lamb 50 g 1 To prepare the sauce, blend all the ingredients at full speed. 2 Place the sauce and the flaked lamb in a saucepan and heat over a low heat until the meat has reheated properly. 3 Heat the rolls in the oven at 180°C for 5 minutes, or until crusty and very hot to the touch. 4 Cut open the buns and dip the open surfaces into the sauce to soak up some of the sauce. Scoop about 100 g of the meaty sauce into each bun.

Cook's notes: The sauce will keep in the fridge for 2–3 days. Serve on wholewheat rolls for a healthier option. Toss the sauce through macaroni and cheese and bake topped with mozzarella for an easy meaty bake. Serve with a fresh green side salad – lettuce, cucumber and raw baby marrow with lemon mustard dressing.

DAIRY-FREE WINE: Woolworths Bellevue Malbec



Winifred Nwania, Zeelicious Foods Company, @zeeliciousfoods

COCONUT CANDY

"I like to make a big batch that will last up to a week. I save the rest in the fridge for when someone wants a sweet treat.

Serves 4 to 5 EASY

GREAT VALUE

Preparation: 5 minutes Cooking: 40 minutes

fresh coconut 190 g **white sugar** 200 g

 Place the coconut in a pan over a medium heat and stir until slightly toasted, 15–20 minutes. Remove from the pan and set aside. 2 Add the sugar to the same pan and stir until completely dissolved and caramelised, about 10–15 minutes.
 Add the toasted coconut and mix until well combined. Place on a tray lined with parchment paper and shape into a large square. Cool completely, then break into pieces.

Johnny Hamman, co-owner Slippery Spoon Kitchen, @slipperyspoonkitchen

LEFTOVER LAMB PREGO ROLLS

"You can use any leftover meat for this recipe – fillet, braai meat or even roast turkey or chicken cooked in the Weber. This is my go-to, post-Christmas Day, on-the-sofa dinner. Just remember lots of napkins and large plates as

flour-dusted prego rolls 6 leftover leg of lamb 600 g, flaked into chunky pieces **Cook's notes:** Store in an airtight container in a cool, dry area for up to seven days. This can also be used as an ice-cream topping and you can use flaked almonds instead of coconut.

ADVERTISING PROMOTION

COOL COLAS

Is there anything better than an ice-cold glass of cola on a hot day? We think not. Woolworths' range of cola-flavoured sparkling drinks is about to become your sip of choice this summer. Choose from classic cola flavour, or shake it up with new raspberry, cola-and-cherry, or cola-and-vanilla flavoured variants. Made with spring water, no added preservatives and available in sugar-free options, you'll have a hard time choosing just one. **woolworths.co.za**

ESERVATIVE

COLA FLAVOURED



COLA & CHERRY FLAVOUR DIA & CHERRY FLAVOURED PARKLING DRINK

NO ADDED PRESERVATIVES





Why wait until Christmas to have friends and family over? We know now how precious it is to eat together, so borrow this menu from Jamie Oliver's new book *Together* and host a low-key (veg!) curry night, just because



NEW COOKBOOK EXCLUSIVE -



GOLDEN PANEER

Sensational tangy spinach curry

paneer cheese 200 g ground turmeric 1 heaped t

▶ GET AHEAD: You can make this on the day, if you prefer. 1 Peel the onion, garlic and ginger. Finely slice the onion, 1 clove garlic, half the ginger and 1 chilli. Place in a non-stick frying pan on a medium heat with 1 T olive oil. Fry for 5 minutes, stirring regularly, then stir in the garam masala and mango chutney, followed by the spinach. Let it wilt, then tip the contents of the pan into a blender. Add 2 T yoghurt, blitz until smooth, then season to

CURRY BUFFET MENU

Vivacious colours, mellow flavours and surprising textures combine in this Indian-inspired sharing feast.

🖻 To share

- Fragrant squash curry
- Golden paneer
- Smoky brinjal dhal
- Fluffy coconut rice
- Fennel naan
- Chopped salad
- Carrot raita and mango chutney
- 🦻 Pud
- Minted mango fro-yo

perfection, tasting and tweaking.
Cool, cover and refrigerate overnight.
2 Meanwhile, chop the paneer into 2 cm chunks and place in a bowl with the turmeric and ½ T oil. Finely grate over the remaining garlic and ginger and toss gently to coat. Cover and marinate in the fridge overnight.

TO SERVE: Fry the paneer in a non-stick frying pan, turning with tongs until golden all over. Prick the remaining chilli and blacken alongside, then remove. Pour in the spinach sauce and simmer for 5 minutes, loosening with splashes of water, if needed. Ripple through the remaining 2 T yoghurt, then serve with the blackened chilli and an extra sprinkling of turmeric, if you like. Energy 168 kcal, Fat 11.4 g, Sat fat 5.9 g, Protein 10.8 g, Carbs 6 g, Sugars 4.9 g,

SMOKY BRINJAL DHAL

Lentils, black beans, savoury spice & rosemary

Salt 0.3 g, Fibre 0.6 g

Serves 6

red onion 1 garlic 2 cloves ginger 1 x 4 cm piece fresh green chillies 2 olive oil garam masala 1 heaped t mango chutney 1 T spinach 200 g natural yoghurt 4 T Serves 6 + 2 leftover portions

large brinjal 1 (400 g) fresh red chilli 1 garlic 2 cloves red onion 1 black cardamom pods 2 olive oil cumin seeds 1 t



GOLDEN PANEER

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- NEW COOKBOOK EXCLUSIVE

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SMOKY BRINJAL DHAL

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black mustard seeds 1 t rosemary 1 small sprig red wine vinegar black beans 1 x 400 g can dried Puy lentils (or dried lentils) 200 g cinnamon stick 1

GET AHEAD: 1 Prick the brinjal, then lightly blacken it directly over a flame on the hob or in a hot griddle pan, turning with tongs. Remove to a board. 2 Halve the chilli lengthways and seed, peel and finely slice the garlic, then peel and finely chop the onion. Crush the cardamom pods in a pestle and mortar and remove the outer shells, then pound up the seeds. **3** Place a large non-stick ovenproof frying pan on a medium-low heat with 1 T olive oil and the cumin, mustard and cardamom seeds. Strip in the rosemary and let it gently sizzle for a few minutes, infusing the oil and allowing the flavours to mingle. Add the chilli, garlic and onion and cook for 5 minutes, or until softened, stirring regularly. 4 Chop the brinjal into 3 cm chunks and stir into the pan, then add 1 T red wine vinegar. Let it sizzle for a couple of minutes, then pour in the beans, juice and all, the lentils and 21/2 cups water. Set fire to the cinnamon stick, then sit it in the centre of the pan. 5 Cover the dhal and leave to thicken on a medium-low heat for 1 hour, loosening with splashes of water, if needed, and stirring occasionally. Season to perfection, tasting and tweaking, then cool, cover the pan and refrigerate overnight.

TO SERVE: Preheat the oven to 150°C. Place the covered pan of dhal into the oven until hot through – about 1 hour. Stir well, and serve.

Energy 132 kcal, Fat 2.8 g, Sat Fat 0.4 g, Protein 9.2 g, Carbs 17.6 g, Sugars 2.8 g, Salt 0 g, Fibre 5.8 g chutney, then finely chop and add a few coriander leaves, if you like.

Energy 30 kcal, Fat 0.1 g, Sat Fat 0 g, Protein 0.2 g, Carbs 7.4 g, Sugars 6.7 g, Salt 0.3 g, Fibre 0.3 g

CARROT RAITA

Lemon & nigella seeds

Serves 6

ON THE DAY: Toast 2 t nigella seeds in a non-stick pan until smelling fantastic. Wash 1 large carrot, then coarsely grate into a bowl. Add 250 g natural yoghurt and the nigella seeds. Squeeze in the juice from ½ lemon and mix. Season to perfection, tasting and tweaking. Finish with a kiss of extra virgin olive oil, if you like, then cover and refrigerate until needed. Energy 47 kcal, Fat 2.6 g, Sat Fat 1.2 g, Protein 2.2 g, Carbs 4.3 g, Sugars 3.5 g, Salt 0.1 g, Fibre 0.5 g

CHOPPED SALAD

Bombay mix, crunchy veg, mint & orange

Serves 6

TO SERVE: On a large board, trim 200 g radishes and 2 little gem lettuces, pick over the leaves from 2 sprigs of mint, then finely chop it all with ½ cucumber. Squeeze over the juice from 1 orange and mix, then season to perfection, tasting and tweaking. Transfer to a platter, then gently crush 2 T Bombay mix in a pestle and mortar and scatter over the top. Energy 34 kcal, Fat 1.2 g, Sat Fat 0.2 g, Protein 1.7 g, Carbs 4.4 g, Sugars 2.7 g, Salt 0.1 g, Fibre 1.2 g

FENNEL NAAN







MANGO CHUTNEY

Pomegranate jewels

Serves 6

▶ ON THE DAY: Halve 1 pomegranate and, holding one half cut side down in the palm of your hand, bash the back with a spoon so all the seeds tumble out into a bowl. Squeeze in the juice from the other half through a sieve, stir in 4 T mango **Buttery, soft flatbread**

Serves 6

strong white bread flour 500 g dried yeast 1 x 7 g sachet runny honey 1 t olive oil fennel seeds 3 t unsalted butter or ghee 20 g

NEW COOKBOOK EXCLUSIVE -



GET AHEAD: You can do this on the day, if you prefer. 1 Put the flour and 1 level t sea salt into a large bowl and make a well in the middle. In a jug, mix the yeast into 1½ cups lukewarm water with the honey and leave for a few minutes.

2 Now, gradually pour the mixture into the well, stirring and bringing in the flour from the outside to form a dough. Knead on a flour-dusted surface, picking the dough up and slapping it back down, for 10 minutes, or until smooth and springy, then place in a lightly oiled bowl, cover and refrigerate overnight. If making on the day, cover with a clean damp tea towel and prove in a warm place for 1 hour, or until doubled in size.
TO SERVE: Lightly crush the fennel seeds

in a pestle and mortar. On a flour-dusted surface, split the dough into three equal pieces. Sprinkle the floured surface with 1 t fennel seeds, then roll one ball of dough out on top until about 1 cm thick. Place in a hot non-stick pan on a high heat, add 1 T water to the pan, immediately cover and cook for 3 minutes on each side, or until golden and puffed up – adding the water creates steam and helps it rise. Remove to a board, rub with a little butter and sprinkle with a small pinch of salt, then repeat the process. **Energy 320 kcal, Fat 4.6 g, Sat Fat 2.1 g,** Protein 10.2 g, Carbs 64.1 g, Sugars 2.4 g, Salt 0.7 g, Fibre 2.6 g

FLUFFY COCONUT RICE

Cardamon, lemon & saffron-infused milk

desiccated coconut 3 T basmati rice 450 g lemon 1 low-fat milk ¾ cup saffron 1 pinch unsalted butter or ghee 1 small knob green cardamom pods 6

GET AHEAD: You can make this on the day, if you prefer. 1 Toast the coconut in a pan until lightly golden, tossing regularly, then remove. Put the rice into the same pan, cover with boiling kettle water and boil for 6 minutes, then cool quickly under cold running water and drain well. Tip into a bowl, squeeze over the lemon juice, add the toasted coconut and a big pinch of sea salt and black pepper and mix well, then cover and refrigerate overnight.
 TO SERVE: Gently heat the milk, adding the saffron to infuse. Rub the butter across the base of a cold 26 cm non-stick frying pan, then sprinkle in the cardamom pods.

Tip in the rice, then use your hands to shape into a dome. Use the handle of a wooden spoon to poke a few holes deep into the dome to help the rice steam and create vessels, so you can spoon in the warm saffron milk. Cover carefully with a scrunched-up sheet of damp greaseproof paper. Use tin foil to tightly seal the pan, then cook over a low heat for 20 minutes, or until the base is crispy and the rice is fluffy and hot through.

Energy 311 kcal, Fat 4.7 g, Sat Fat 3.2 g, Protein 7.3 g, Carbs 64.4 g, Sugars 1.7 g, Salt 0.4 g, Fibre 0.8 g

FRAGRANT SQUASH CURRY

Chickpeas, ginger, spices & coconut milk

Serves 6 + 2 leftover portions

butternut 1 (1.2 kg) olive oil onion 1 garlic 2 cloves ginger 1 x 4 cm piece coriander seeds 1 t fenugreek seeds 1 t medium curry powder 1 t ripe cherry tomatoes 300 g

FRAGRANT SQUASH CURRY

2

NEW COOKBOOK EXCLUSIVE -



canned pineapple rings in juice 2 light coconut milk 1 x 400 ml can chickpeas 1 x 400 g can coriander 2 sprigs, to serve (optional)

GET AHEAD: You can make this on the day, if you prefer. 1 Preheat the oven to 180°C. Scrub the butternut (there's no need to peel it), carefully halve it lengthways and seed, then chop into 2 cm chunks. Place in a roasting tray, toss with 1 T olive oil and a pinch of sea salt and black pepper, then roast for 1 hour, or until soft and caramelised. 2 Meanwhile, peel and roughly chop the onion, peel the garlic and ginger, and dry fry in a non-stick frying pan on a medium-high heat with the coriander and fenugreek seeds and the curry powder, stirring until lightly charred all over. Add the tomatoes and pineapple rings (reserving the juice), and cook for 10 minutes to soften and char,

stirring regularly. **3** Tip it all into a blender, add the coconut milk and blitz until very smooth. Return to the pan, tip in the chickpeas, juice and all, and simmer gently until the sauce is thickened. Stir in the roasted butternut, then season the curry to perfection, tasting and tweaking, and loosening with the reserved pineapple juice. Cool, cover and refrigerate overnight. **TO SERVE:** Preheat the oven to 150°C. Place the covered pan of curry in the oven until hot through – about 1 hour. Nice



WIN A COPY

During the pandemic, the onetime Naked Chef went back to his roots and spent a lot of time experimenting in the kitchen. The result is a collection of his family's favourite low-fuss recipes, curated into menus and perfect for small groups (catering for 2–14). Think brunch, steak night and a festive celebration – with a bonus chapter on cocktails. "I really want you to feel like you're in safe hands on the food front as you welcome people back into your home," says Jamie. Coming from someone with 24 best-selling cookbooks to his name, you couldn't be in safer hands in the kitchen.

Find *Together: Memorable Meals, Made Easy* (Penguin Random House, R445) at good bookstores and online. To stand a chance to win one of two copies, plus an apron, visit taste.co.za.

TO SERVE: Make this to order. In a food processor, blitz 50 g shelled unsalted pistachios into a fine dust, then tip onto a plate. Crush 3 green cardamom pods in a pestle and mortar and remove the outer shells, then pound the seeds until fine and put in the processor with 500 g frozen mango chunks and the leaves from 1 sprig of mint. Blitz together. With the processor still running, add 3 T natural yoghurt and the juice of 1/2 lime. Now, while it's still frozen and scoopable, gently roll spoonfuls of mixture in the pistachio dust and serve right away. Finish with a grating or shaving of dark chocolate (70%). Energy 132 kcal, Fat 6.5 g, Sat Fat 1.8 g, Protein 3 g, Carbs 16.3 g, Sugars 15.8 g, Salt 0.1 g, Fibre 0.5 g

with picked coriander leaves.

Energy 159 kcal, Fat 6 g, Sat Fat 3 g, Protein 5 g, Carbs 22.6 g, Sugars 11.4 g, Salt 0.3 g, Fibre 5.2 g

MINTED MANGO FRO-YO

Pistachio dust & chocolate

Serves 6
ADVERTISING PROMOTION

THE BIG SQUEEEZE

It's summer time and the sipping is easy with Woolies' juices. Made from juice concentrate and free from added preservatives, these juices are packed with flavour and perfect for the whole family. Newcomers to the much-loved orange, cranberry and apple range include pulpy orange juice, cranberry-kiwi, and a green juice blend. Plus, the beetrootand-pomegranate and mango-and-carrot juices come in 1.5-litre bottles, making them perfect for family-sized fun. **woolworths.co.za**





GRILLED BABY MARROWS WITH WARM YOGHURT AND SAFFRON BUTTER

145

The latest Ottolenghi book, *Shelf Love*, takes a deep dive into the pantry to inspire you with easy recipes that encourage you to innovate. Khanya Mzongwana caught up with authors Noor Murad and Yotam Ottolenghi to find out more

TR Press

PHOTOGRAPHS ELENA HEATHERWICK RECIPES NOOR MURAD AND YOTAM OTTOLENGHI TEXT KHANYA MZONGWANA



"THE WAYS IN WHICH WE LOOK AT AND INTERACT WITH FOOD HAVE SHIFTED DRAMATICALLY,

says Yotam Ottolenghi, talking about his latest book created, as it was, during a global pandemic. "People are looking for comfort over innovation; improvisation in place of strict recipes, and *Shelf Love* is less about being groundbreaking than about cooking things we recognise and like." work, with ingredients you are likely to have already shopped thanks to "the Ottolenghi effect" (I'm looking at you, black limes!), but whose potential you have yet to unlock.

Yotam's co-author is Bahraini culinary powerhouse Noor Murad, who also heads up the team of food thinkers and doers at the OTK. Having joined them in 2016, Noor has developed recipes for a number of Ottolenghi projects, including the Masterclass series and some of OTK's most innovative online content. Her own online presence is bright with enthusiasm and her Instagram feed (@noorishbynoor) is filled with recipes largely inspired by her Bahraini roots, with strong Indian, Persian and Arabic overtones.

"Training the individuals on our team who started out doing basic jobs in the kitchen to become head chefs and frontof-house staff to become managers has been so rewarding," says Yotam of the way his food empire has grown.

"We love to grow the team from the inside instead of calling on 'experts'. I believe that that's how our industry should work. If you've got talent and put in the work, then you'll be given the resources to realise your creative ideas." says Noor. "We all struggled to source ingredients we're usually able to get easily, and we applied this new challenge to reveal a humbler tin, bottle and jar way of cooking that's accessible no matter where you are in the world."

Each page has a dedicated space for notes, inviting the reader to engage with and personalise each recipe by swapping out ingredients, for example, and there are plenty of suggestions for alternatives that the average cook might already have in their pantry.

"Not having everything is totally okay," says Noor. "As long as you have the main ingredients, the recipe is pretty much limited to your own imagination. We encourage cooks to be part of the design process and to try a different cheese, herb, protein or seasoning to make these recipes their own."

"As long as you have the main ingredients, the recipe is pretty much limited to your own imagination"

The recipes in *Shelf Love* are therefore presented as a framework, challenging the notion that creativity cannot be taught.

Reflecting on the sobering effects of the pandemic, Yotam says: "Something I have noticed in people is the realisation that we are not at all as invincible as we once thought we were. Supply chains can break down and this places our access to ingredients at stake. The exotic and the rare are a bit further out of range, which is why this book is so well timed."

Shelf Love is patiently structured, with a dedicated guide to making the smoothest, creamiest hummus and the flakiest of parathas. It describes, in detail, the benefits of grating tomatoes to top thick, grilled slices of bread, to stir into soups and stews for a hit of freshness, or just to use swirled with olive oil and salt as a dip. Vegetables that seemingly could not be revolutionised, such as the humble carrot, are reinvented in a dish of smooshed roasted carrots with zesty lime-infused yoghurt and dollops of vivid green pistachio-coriander pesto (page

The first in a brand-new series to come out of the formidable Ottolenghi Test Kitchen, or OTK, as it's affectionately known, *Shelf Love* feels like a clean break, a back-to-basics ode to "that shelf in the back of your pantry". It strikes the perfect balance between inspiration and aspiration, helping you access comfort in ways that seem almost too simple to

Cooking up a book during

a pandemic had its challenges. "A lot of how we have been cooking has changed, and *Shelf Love* reflects this,"

149). And the thread that runs throughout is that these methods can be easily applied to other vegetables.So be prepared to apply the grated-tomato and smooshedcarrot treatment to all manner of fresh produce.

"Our general rule is to accept that there truly is nothing new under the sun. We just do what we can to apply our own personal touches to ingredients that are already great," says Noor when I ask if it's possible that we have already done everything we can do with food and, if not, what could possibly be next.

"We know we are not reinventing the wheel, but we do love to play and add unusual elements to what you may already know well," says Yotam. His style is all about having the freedom to change one's mind and he shares his own with generosity, harbouring no secret family recipes and allowing cooks all over the world to learn with, and from, him.

Mainstay ingredients such as yoghurt and rice play significant roles in both Noor and Yotam's food lives and they show up in *Shelf Love* in inspiring ways. Grilled baby marrows with warm yoghurt dressing and saffron butter (page 148) are one way to expand the possibilities of a fridge staple. The concept of yoghurt served warm might be new to the average cook, but Noor and Yotam call upon us to "trust the ingredients". There is something of an art to successfully warming yoghurt without it curdling, says Noor, and willingly shares her method in the recipes.

The appropriately named celebration rice (page 148) is a warmly spiced dish of rice cooked in a flavoursome stock with shreds of chicken, tender lamb and pine nuts drizzled with a robust garlic yoghurt and bejewelled with fresh pomegranates. "Growing up with an Italian dad, rice would normally show up in our diets by way of arborio rice – we ate a lot of risotto," says Yotam. "Of course my Israeli heritage translates rice in warmer, spicier ways. It is often cooked with chicken or lamb stock, which imparts a simple, unforgettable flavour."



CORIANDER-PISTACHIO PESTO AND PICKLED ONIONS

encouragement bolstered by the fun and playful ways in which familiar flavour pairings appear: cheese and tomato are reimagined as cheesy polenta with sweet tomatoey sauce; classic lemon and poppy seed reappear in salad form, and cauliflower cheese is triumphantly elevated as a curried cauliflower cheese phyllo pie (page 150). "This is by far one of our most well-received recipes in the book," Noor notes. An easy weekend baking project or vegetarian showstopper for your festive table, this dish combines a record number of beloved flavours and textures in one generous, comforting dish that is worth the effort. It's in dishes like this that Shelf Love surpasses its role as a cookbook and becomes a symbol of healing and comfort in a time seemingly too chaotic to cook. Because the best way we will survive it is the way we always have around a table, sharing, cooking and eating together. W ottolenghi.co.uk

OTTOLENGHI TEST KITCHEN

SHELF

→LOVE→

WIN A COPY

Ottolenghi Test Kitchen: Shelf Love is the ninth book under the Ottolenghi name and features the easy, veg-forward recipes starring the bold Middle Eastern flavours for which he is famous. To stand a chance to win one of two copies worth R595 each, plus a tote bag, visit taste.co.za.

Shelf Love speaks of the magical collaboration between

"great minds who cook alike", says Tara Wigley, described as the in-house word wizard. There is a feeling of

CELEBRATION RICE WITH LAMB, CHICKEN AND GARLIC YOGHURT

"This warming spiced rice is a definite showstopper, the kind of meal you'd make for a special occasion. We toyed over including this recipe in the book, laborious as it is, but, in all honesty, Noor wouldn't have it any other way. Make this one as a weekend project, a feast of feasts, a real cause for celebration."

Serves 8 A LITTLE EFFORT GREAT VALUE

Preparation: 15 minutes, plus 1 hour's soaking time Cooking: 2 hours 20 minutes

For the chicken:

whole free-range chicken 1 (1.4 kg) cinnamon sticks 2 onion 1, cut into 6 wedges (150 g) garlic 1 head, skin on and halved widthways ground cumin 1 t ground cinnamon 1 t olive oil 2 T lemon juice 1½ T parsley 5 g, roughly chopped sea salt and freshly ground black pepper, to taste

For the rice: olive oil 2 T unsalted butter 40 g onion 1, finely chopped (150 g) minced lamb 300 g garlic 3 cloves, finely chopped ground cinnamon 1½ t ground allspice 1 t basmati rice 400 g, washed, soaked in cold water for at least 1 hour and then drained

For the garlic yoghurt: Greek yoghurt 500 g garlic 2 cloves, crushed **1** Put the chicken into a large saucepan, for which you have a lid, along with the cinnamon sticks, onion, garlic, 2 litres water and 2 t salt. Bring to the boil, then reduce the heat to medium-low and simmer, covered, for 70 minutes, or until cooked through. Lift out the chicken and, when cool enough, tear into large bite-size chunks, discarding the skin and bones. Place the chicken in a bowl with the cumin and cinnamon and set aside. Strain the stock through a sieve set over a large bowl, discarding the solids. Measure out 850 ml and keep warm (save the remainder for another use). 2 For the rice, put the oil and half the butter into a large saucepan, for which you have a lid, and place on a medium-high heat. Add the onion and cook for 7 minutes, stirring

"We applied this new challenge to reveal a humbler tin, bottle and jar way of cooking"

often, until lightly golden. Add the lamb, garlic and spices and cook for 2 minutes more, stirring often, until the lamb is no longer pink. Add the rice, 700 ml of the warm stock, 1³/₄ t salt and a good grind of pepper. Bring to the boil, then reduce the heat to low, cover with the lid and cook for 15 minutes. Take off the heat and allow to sit, covered, for 15 minutes more. Add the remaining butter and set aside. **3** Meanwhile, make the yoghurt sauce by whisking together the yoghurt, garlic, 34 t salt and the remaining warm stock in a medium bowl. 4 Put 2 T oil into a large sauté pan on a medium-high heat. Add the chicken pieces and cook for 5 minutes to warm through. Remove from the heat, stir in the lemon juice and parsley and set aside. 5 Make the garnish by putting the butter into a small frying pan on a medium-high heat. Add the almonds and cook for 3 minutes, stirring, until lightly coloured. Add the pine nuts and cook for another 2 minutes, until golden. Remove from the heat and add the Aleppo chilli. 6 Spread the rice over a large, round serving platter. Top with the chicken, then pour over half the garlic yoghurt. Finish with the nuts and butter,

followed by the picked parsley and pomegranate seeds. Serve the remaining yoghurt alongside.

MAKE IT YOUR OWN: Swap out the lamb for beef mince, or a mixture of the two, if you wish. The cinnamon rice is a treat on its own, so skip everything else if you want to, and eat this with some veggies and a spoonful of yoghurt.

GET AHEAD: Cook the chicken the day before, refrigerating the flavourful stock and shredded chicken separately.

GLUTEN-FREE

WINE: Woolworths Nitida Bushbaby Sauvignon Blanc/Semillon

GRILLED BABY MARROWS WITH WARM YOGHURT AND SAFFRON BUTTER

"This recipe is inspired by kousa b'laban, a Levantine dish of stuffed baby marrow cooked in yoghurt. In this simplified version the yoghurt sauce and grilled marrows are cooked separately, then served with a quick saffron butter to spoon on top. There's a bit of an art to cooking yoghurt without having it curdle; stabilisers such as cornflour and egg yolk tend to do the trick, as does cooking the yoghurt on a moderate heat, stirring continuously and gently warming through without boiling. The result: a silky-smooth and tangy sauce, great for grilled veggies, fatty meats or even as a pasta sauce."

Serves 2 to 4 EASY GREAT VALUE Preparation: 10 minutes Cooking: 30 minutes

unsalted butter 30 g saffron threads 1/4 t, roughly crushed small, pale green or regular baby marrows 4, tops trimmed slightly and halved lengthways (600 g) olive oil 21/2 T cornflour 1 t Greek-style yoghurt 300 g garlic 2 cloves, crushed dried mint ¹/₂ t coriander seeds ³/₄ t, toasted and roughly crushed with a pestle and mortar mint 1¹/₂ T leaves picked lemon ¹/₂ sea salt and freshly ground black pepper, to taste

To garnish: unsalted butter 50 g blanched almonds 30 g pine nuts 30 g Aleppo chilli ¾ t (or ½ t regular chilli flakes) parsley leaves 5 g picked pomegranate seeds 4 T

1 Preheat the oven to a high grill setting.

- NEW COOKBOOK EXCLUSIVE



2 Put the butter and saffron into a small saucepan on a medium heat. When the butter has melted, set aside to infuse. 3 Place the baby marrows on a parchment-lined baking tray and toss with 2 T oil, ¹/₃ t salt and a good grind of pepper. Arrange them cut-side up and grill for 15–20 minutes, until nicely charred and softened. 4 Towards the last 10 minutes of grilling time, make the sauce. In a large bowl, whisk together the cornflour and 3 T water until smooth, then add the yoghurt, garlic, dried mint, the remaining 1/2 T oil and 1/2 t salt. Whisk to combine,

over the lemon half and serve right away. **MAKE IT YOUR OWN:** No saffron? Use a pinch of turmeric instead. **MEAT-FREE**

WINE: Woolworths Delaire Graff White Rock Sauvignon Blanc

SMOOSHED CARROTS WITH CORIANDER-**PISTACHIO PESTO** AND PICKLED ONIONS

"Think big, bold colours and flavours: this dish is a good way to dress up the humble carrot in party attire. Serve this as part of a meze spread or as a side to your protein of choice."

PHYLLO FRIEND

Don't be scared of working with phyllo pastry, it's very forgiving









then transfer to a large, non-stick sauté pan on a medium heat. Cook, stirring continuously, for about 10 minutes, or until thickened slightly and warmed through. Do not let the sauce boil, or it will split. **5** Transfer the warm yoghurt sauce to a plate with a lip and top with the baby marrows, grilled side up. Spoon over the saffron butter, then sprinkle with the coriander seeds and mint leaves. Squeeze

Serves 4 as a side or part of a meze

spread

EASY

GREAT VALUE

Preparation: 25 minutes Cooking: 1 hour 15 minutes

small red onion ¹/₂ (50 g), finely chopped



lime juice 2 T carrots 1.2 kg, peeled and cut widthways into 3–4 cm chunks olive oil 135 ml ground turmeric ³/₄ t garlic 7 cloves, peeled, 6 left whole and 1 crushed coriander seeds 2 t, roughly crushed with a pestle and mortar cumin seeds 2 t, roughly crushed with a pestle and mortar chilli flakes ½ t maple or agave syrup 1¹/₂ T fresh coriander 20 g, roughly chopped spring onions 2, thinly sliced (30 g) pistachios 40 g, very lightly toasted and roughly chopped Greek-style yoghurt 60 g sea salt and freshly ground black pepper, to taste

pinch of salt and set aside to pickle. **3** Put the carrots, 4 T oil, the turmeric, 200 ml water, ¹/₂ t salt and a good grind of pepper into a medium roasting tin or baking dish and mix everything together. Roast for 25 minutes, then add the whole garlic cloves and spices and return to the oven for another 20 minutes, or until the carrots are cooked through. Turn the oven temperature up to 210°C, drizzle the carrots all over with the maple or agave syrup, and return to the oven for 10 minutes, or until the carrots have taken on a little colour. Leave to cool for about 5 minutes, then use a fork or potato masher to smoosh the carrots into a coarse mash (you don't want it super smooth). 4 Meanwhile, make the pesto. Put the fresh coriander, spring onions, pistachios, 3 T oil, crushed garlic, 1/4 t salt and a good grind of pepper into a food processor and blitz to a coarse paste. Transfer the pesto to a medium bowl and stir in the last 2 T oil. 5 Make the lime

yoghurt by combining the yoghurt with the remaining lime juice in a small bowl.
6 Spread the carrot mash out on a large plate and dot with spoonfuls of the yoghurt, followed by about two-thirds of the pesto (serving the remainder alongside). Top with the pickled onion and serve warm or at room temperature.
MAKE IT YOUR OWN: No carrots?

No problem. Use sweet potatoes or butternut instead. Swap coriander for parsley, and pistachios for pine nuts or almonds. Veganise it: leave out the lime yoghurt, or use a non-dairy yoghurt. **MEAT-FREE**

WINE: Woolworths Spier Peachy Chenin Blanc

"This dish was once described as 'molten-hotcheese lava'"

CURRIED CAULIFLOWER CHEESE PHYLLO PIE

"Cauliflower cheese, but make it pie. This dish was once described as 'molten-hot-cheese lava' and we think that's pretty fitting for the ultimate comfort of comfort foods."

Serves 4, generously EASY GREAT VALUE Preparation: 20 minutes Cooking: 1 hour 45 minutes

large cauliflower 1, trimmed and cut into bite-size florets (700 g) mild curry powder 2 t olive oil 3 T unsalted butter 100 g, 50 g cut into roughly 3 cm cubes and 50 g melted flour 75 g full-cream milk 675 ml garlic 2 cloves, crushed

1 Preheat the oven to 180°C. **2** In a small bowl, mix the onion, 1 T lime juice and a

English mustard 1½ T

mature Cheddar 150 g, roughly grated Woolworths phyllo pastry 6 sheets sea salt and freshly ground black pepper, to taste

parsley 1 T roughly chopped, for serving **lemon** zest 1½ t, for serving

1 Preheat the oven to 180°C. Line the bottom and sides of a 23 cm springform

DVERTISING PROMOTION

THE BIG DIPPER

SHOP

ONLINE

Be prepared for lastminute get-togethers this holiday season with Woolies' dips and antipasti. Made using the best ingredients, they're perfect for keeping in the pantry. Choose from white bean dip with ras el hanout, creamy bean, or harissa and olive antipasti and use them for dips, or dolloped onto fresh bread, crackers or crisps. Add puffed rice crackers made using a 24-hour leavened sourdough starter, or the ultimate dipper, breadsticks, and you've got the perfect grazing platter. woolworths.co.za





NEW COOKBOOK EXCLUSIVE -

cake tin with baking parchment. 2 Put the cauliflower on a large, parchmentlined baking tray and toss with the curry powder, half the oil, 1/2 t salt and a good grind of pepper. Roast for about 20 minutes, until cooked through and lightly coloured. Set aside, and turn the oven temperature down to 170°C. 3 Meanwhile, make the béchamel. Put the cubed butter into a medium saucepan on a mediumhigh heat and, once melted, whisk in the flour and cook for 1–2 minutes – it should start to smell nutty (like popcorn). Turn the heat down to medium and slowly add the milk a little at a time, whisking continuously to prevent any lumps, until incorporated and the sauce is smooth. Cook, whisking often, for about 7 minutes, until thickened slightly. Off the heat, stir in the garlic, mustard, cheese and ¼ t salt until the cheese has melted. 4 Keep your phyllo sheets under a damp tea towel to prevent them from drying out. In a bowl, combine the melted butter and the remaining 1¹/₂ T oil and keep to one side. **5** Working one sheet at a time, brush the exposed side of the phyllo with the butter

"Never underestimate a good salad on Christmas Day"

mixture and drape it into your prepared tin (buttered side up), pushing it down gently to fit. Continue in this way with the next phyllo sheet, brushing it with butter and then laying it over the bottom sheet, rotating it slightly so the overhang drapes over the sides at a different angle. Do this with all six sheets. 6 Spoon half the béchamel into the base and top with the roasted cauliflower florets. Spoon over the remaining béchamel, then crimp up the overhang so that it creates a messy "scrunched-up" border around the edges, leaving the centre of the pie exposed. 7 Brush the top of the phyllo border with the remaining butter mixture, then transfer the tin to a baking tray and bake for 30 minutes. 8 Using a tea towel to help you, carefully release the outer circle of the springform tin and return the pie to the oven for another 20–25 minutes, or until the sides are nicely coloured and everything is golden and bubbling. Leave

to settle for 15 minutes. **9** Top the pie with the parsley and lemon zest and serve warm. **HEALTH-CONSCIOUS, MEAT-FREE WINE: Woolworths Beyerskloof Chenin Blanc**

BRUSSELS SPROUT AND PARMESAN SALAD WITH LEMON DRESSING

"We encourage you to eat your Brussels with plenty of texture (well roasted or raw) and coated in punchy flavours, such as salty Parmesan, umami anchovies and spicy mustard. Serve this salad as a side to a Sunday roast."

Serves 4, as a side EASY GREAT VALUE Preparation: 25 minutes Cooking: 35 minutes

small Brussels sprouts

700 g, trimmed, 500 g left whole and 200 g thinly shaved on a mandolin or by hand **olive oil** 120 ml, plus extra for drizzling **lemon juice** 4 T **garlic** 3 cloves, crushed wholegrain mustard 1½ T **anchovies in oil** 2, drained and roughly chopped **Parmesan** 60 g, 20 g roughly grated and the rest cut into thin shards **kale leaves** 120 g, stems discarded and leaves thinly shredded (100 g) **small red onion** 1, halved and thinly sliced (80 g) **basil leaves** 20 g, leaves picked

basil leaves 20 g, leaves picked
blanched hazelnuts 70 g, well toasted
and very roughly chopped
sea salt and freshly ground black
pepper, to taste

1 Preheat the oven to 220°C. 2 Put the whole Brussels sprouts, 2 T oil, ½ t salt and a good grind of pepper on a parchment-lined baking tray and mix to combine.
Roast for 18 minutes, stirring halfway, until well browned and cooked through.
Leave to cool. 3 Meanwhile, make the dressing by putting the lemon juice, garlic, mustard, anchovies, grated Parmesan, remaining oil, ¼ t salt and a good grind of pepper into the small bowl of a food processor and blitzing until smooth.
4 Put the kale, thinly shaved raw Brussels sprouts, dressing, ¼ t salt and a good grind of pepper into a large mixing bowl

All you need this Christmas are these 6 golden rules

As we hurtle toward the holiday season, as we always do, these are the OTK hosting rules to live by

"Practise! Remember to practise making your more challenging dishes before the big day." – Noor

 "Avoid cooking anything new for any special holiday to avoid the stress of things possibly going wrong, especially if you're cooking for a big group." – Yotam

"There's a misconception that the dishes that make up a special meal should all be hot. Do not be afraid to serve as many dishes as possible at room temperature, which takes the worry out of hosting." – Yotam

"Plan your menu beforehand to figure out what needs roasting, frying, baking, so that you don't work any one piece of equipment too hard. There's nothing worse than having the entire meal cooking in the oven and nothing on the stove!" – Noor

 "Never underestimate a good salad on Christmas Day. A simple, well-dressed slaw texturised with fruit or nuts goes a long way."
 Yotam

● "Timing is very important. Jot down a schedule and figure out what you'd like to serve when and in what sequence." – Yotam

and toss together well, massaging the leaves a little. Leave to soften and wilt slightly, about 10 minutes. 5 To the bowl add the onion, basil, chopped hazelnuts, Parmesan shards and roasted Brussels sprouts and mix to combine. Pile into a large serving dish.
MAKE IT YOUR OWN: Lose the fish: swap the anchovies for capers. Use other cabbage, such as hispi cabbage (Chinese cabbage), instead of Brussels sprouts.
CARB-CONSCIOUS, HEALTH-CONSCIOUS, MEAT-FREE
WINE: Sophie Te'Blanche
Sauvignon Blanc

TIME FOR A SEA CHANGE

If you follow a plant-based lifestyle or are trying to reduce your meat and seafood intake, Loma Linda's fish-free seafood alternatives hit the spot. Made from sustainable, non-GMO plant protein, the range includes TUNO[™]: canned, ready-to-eat products available in three flavours, Spring Water, Lemon Pepper and Sriracha.



EAS

SERVING SUGGESTION

Place 70 g sliced red onion petals in a bowl and pour over the juice of 1 lemon. Allow to gently pickle. Arrange 1/2 sliced baby watermelon, 2 shaved celery sticks, 1 peeled and thinly sliced Mediterranean cucumber, 3 sprigs mint and 1 thinly sliced green chilli on a platter. Top with TUNO[™] and drizzle over Woolworths' coriander-and-lime salad dressing.

WHEELS OF CHANGE



Toyota, a name synonymous with innovative technology, has expanded its range of newenergy vehicles with the launch of its RAV4 Hybrid. Based on Toyota's angular fifth-generation sport utility, the RAV4 Hybrid combines a punchy 2.5-litre hybrid powertrain with the popular five-seater SUV. The A25A-FXS engine is shared with other global Toyota counterparts and boasts many of the same technologies shared by the Corolla Hybrid, but in a larger fourcylinder offering. Smooth, nippy acceleration, low NVH levels and an ultra-refined drive are just a few of the standout features of the RAV4 Hybrid. This addition is testament to Toyota's goal of making advanced, efficient hybrid technology more attainable to customers who don't want to compromise on their vehicle requirements. **toyota.co.za**



Mogau Seshoene is back with her second cookbook – *Hosting with the Lazy Makoti* – designed for the rookie cook who needs everything from weeknight inspiration (who doesn't?), to a full-on entertaining strategy

SMOTHERED PORK CHOPS

Serves 4 EASY GREAT VALUE Preparation: 10 minutes

Cooking: 25 minutes

olive oil 2 T pork chops 4 sea salt and freshly ground black pepper, to taste butter 1 T onion 1, chopped garlic 1 t minced sliced mushrooms 100 g fresh thyme a few sprigs chicken stock ½ cup cream ½ cup

"A time-saving weekday dinner"

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1 Heat the oil in a large pan over a medium heat. Season the pork chops generously with salt and pepper. Fry for 3–5 minutes on each side. Remove from the pan and set aside. 2 Melt the butter in the same pan. Add the onion and garlic and fry until soft, 2–3 minutes. **3** Add the mushrooms and thyme and fry to soften, about 5 minutes. 4 Add the chicken stock and simmer for 2–3 minutes. **5** Reduce the heat and add the cream. 6 Return the pork chops to the pan and cook until heated through, about 5 minutes. **7** Serve with mash. CARB-CONSCIOUS, WHEAT- AND **GLUTEN-FREE** WINE: Woolworths La Motte Grand Rouge

SMOTHERED PORK CHOPS



- EASY HOSTING -

BOEREWORS MEATBALLS IN USHATINI TOMATO SAUCE

Serves 4 EASY GREAT VALUE Preparation: 15 minutes

Cooking: 40 minutes

boerewors 600 g olive oil 2 T onion 1, chopped garlic 1 t minced fresh ginger 1 t minced ground turmeric ½ t curry powder 1 T tomatoes 2–3, grated sugar 1 T water ¼ cup sea salt and freshly ground black pepper, to taste coconut milk ½ cup



WIN A COPY Mogau Seshoene's first book, *The Lazy Makoti's Guide to the Kitchen*, became an instant bestseller and won a Gourmand World Cookbook Award. Now she's back with a new collection of recipes inspired by the requests she's had during IG Live cook-alongs, cooking classes, and via DM. She's put together more than 100 easy recipes that cover everything from breakfast and weekday suppers, to weekend entertaining and special occasions. **To stand a chance to win one of two copies of** *Hosting with**The Lazy Makoti: A Celebration of Food* **(Jonathan Ball Publishers; jonathanball.co.za, R350), visit taste.co.za.**



OXTAIL-AND-BEAN STEW

Serves 6 EASY **GREAT VALUE**

Preparation: 15 minutes, plus 2 hours' or overnight chilling time **Cooking: 3 hours**

For the marinade, mix: soya sauce 6 T Worcestershire sauce 4 Ttomato sauce 1 T garlic powder 1 t paprika 1 t

oxtail 1 kg **oil** 2 T

onion 1, chopped garlic 1 t minced ginger 1 t minced chillies 2, chopped (optional) beef or chicken stock 2 cups sugar 1 T butter beans 1 x 400 g can, drained

1 Place the oxtail in a large bowl and pour over the marinade. Toss to coat. Marinate for at least 2 hours or overnight in the fridge. 2 Heat 1 T oil in a large saucepan. Brown the oxtail in batches, removing from the pan and setting aside as each batch is browned. Reserve the marinade. 3 Preheat the oven to 180°C. (This can also be cooked, covered, on the stovetop at a simmer.) 4 Add 1 T oil to the pan, then add the onion and fry gently for 2 minutes. **5** Add the garlic and ginger, and the chillies if using. 6 Return the oxtail to the pan. Add the marinade, stock and sugar. **7** Cook until tender, about 3 hours. Add the butter beans and heat through.



ADVERTISING PROMOTION

SALT OF THE SEA

Anchovies are having a moment, and just in time for summer. If you're looking for effortless ideas for summertime entertaining, your search ends here. Woolies' new range of anchovies includes white and brown anchovies, as well as an anchovy paste that's nothing like you've ever tasted before. Use them to top a bruschetta or your favourite tart, or scatter them throughout a green salad. Forget what you think you know about anchovies and celebrate their delicate, briny saltiness at your next al fresco dinner. **woolworths.co.za**



SERVING SUGGESTION Mix 1T anchovy paste, 3 T olive oil, the juice of 1 lemon and 1 t Dijon mustard. Serve over baby potatoes. Preheat the oven to 200°C. Cut 1 sheet Woolworths puff pastry in half lengthways and score the pastry to make a 1 cm border. Brush with beaten egg and sprinkle the border with black or white sesame seeds. Bake for 25 minutes, or until golden brown. Halfway through, remove from the oven and press down in the centre to create the shell. Return to the oven. Allow to cool slightly, then spread with cream cheese or soft ricotta and top with caramelised onions and brown anchovy fillets. Serve immediately.





RICE-STUFFED FISH

Serves 6 EASY GREAT VALUE Preparation: 15 minutes Cooking: 35 minutes rice 200 g olive oil 2 T, plus extra for drizzling onion ½, finely chopped garlic 1 t minced red pepper ½, finely chopped green pepper ½, finely chopped yellow pepper ½, finely chopped ground turmeric 1 t herbs (parsley, dill, coriander) a handful sea salt and freshly ground black pepper, to taste snoek or yellowtail 1 (approx. 1 kg), cleaned and patted dry lemons 2, sliced



1 Cook the rice according to package instructions. Set aside. 2 Heat the oil in a large saucepan. Fry the onion until translucent, about 1 minute. 3 Add the garlic and peppers and fry to soften, about 2 minutes. 4 Add the turmeric and fry for about 1 minute. **5** Add the rice and stir well to coat the grains. Add the herbs and season with salt and pepper. 6 Preheat the oven to 180°C and cover a baking tray with foil. **7** Using a sharp knife, make 3 incisions on both sides of the fish. Season well with salt and pepper inside and outside. Place the fish on the baking tray. 8 Stuff the fish with the rice mixture, then drizzle with olive oil. 9 Push the lemon slices into the incisions on both sides of the fish. **10** Bake until the fish is cooked and flaky, about 12 minutes. WHEAT- AND GLUTEN-FREE, DAIRY-FREE WINE: Iona Sauvignon Blanc

- EASY HOSTING

LAMB ROAST

Serves 6 EASY GREAT VALUE Preparation: 20 minutes, plus 1 hour's resting time Cooking: 1 hour 40 minutes, plus

20 minutes' resting time

Dijon mustard 3 T honey 2 T dried mixed Mediterranean herbs (rosemary, thyme, oregano) 2 t leg of lamb 2½ kg sea salt and freshly ground black pepper, to taste potatoes 6 red onions 4, peeled and quartered garlic 1 head, halved olive oil 3 T fresh thyme or rosemary a few sprigs lamb or beef stock 1½ cups

1 Mix the mustard, honey and herbs in a bowl. 2 Pat dry the lamb using kitchen paper, then rub with the honey-mustard mixture. Season liberally. Allow to stand at room temperature, covered, for 1 hour. **3** Preheat the oven to 200°C. 4 Peel the potatoes and slice Hasselback style (thinly sliced but left joined at the bottom). **5** Place the potatoes, onions and garlic in a deep roasting pan. Drizzle with olive oil and season with salt and pepper. Add the thyme or rosemary. 6 Place the lamb on a rack over the vegetables. Cook for 20 minutes. **7** Reduce the oven's temperature to 180°C. Pour the stock into the roasting pan down the sides of (not over) the lamb. Roast for 1 hour and 20 minutes. 8 Remove the lamb from the oven and transfer to a platter. Cover loosely with foil and allow to rest for 20 minutes. **9** Arrange the vegetables on a platter. Carve the meat and serve on top of the vegetables. DAIRY-FREE, WHEAT-**AND GLUTEN-FREE** WINE: Woolworths **De Wetshof Merlot**



ADVERTISING PROMOTION

A TASTE OF VICTORY





Now you can cook like the pros with Samsung and The Taste Master SA. In the second season,

contestants are empowered with cutting-edge Samsung appliances and devices, including the new Samsung gas cooker. This is no ordinary stove, it's a stainless-steel masterpiece powered by five burners – including a triple burner, a rapid burner, and a simmer burner.
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Planning an Eastern Cape road trip? Book a stay in St Francis where Nevermind, the new restaurant by former Mother City chefs Wesley and Juliet Randles, is just one reason you'll also want to stay







REGULARS OF CAPE TOWN'S DINING SCENE WILL BE FAMILIAR WITH THE NAME RANDLES.

Wesley and his wife Juliet have not only been familiar faces in the industry, but have also been instrumental in helping to establish it. Wesley was one of the driving forces behind the growth of The Test Kitchen group, having run the pass as head chef before moving on to open The Pot Luck Club and then The Shortmarket Club. Juliet, prior to her four years as a product developer for Woolworths, cut her teeth alongside Franck Dangereux at The Food Barn. In 2018, Wes and Juliet's separate careers converged when they joined forces to open The Shortmarket Club's baby sister, The Commissary. And soon after, in May 2019, they welcomed their baby boy, Jack. It was then they began to reassess everything. Towards the end of that year, they realised that the cumulative effect of long nights at the pass, extended periods away from Jack, and the general

intensity of the Cape Town food scene was no longer what they wanted. So, after 14 years in the industry, they decided they wanted a change of pace.

"The community is small and tight, and everyone is really friendly"

Even before the whisper of a pandemic and the lockdowns that followed, the couple had their sights set on St Francis, a small coastal town in the Eastern Cape known for good surf and a particularly laid-back way of life. Wes, having spent many a childhood holiday there, had a soft spot for it. "Funnily enough, Wes took me to St Francis for a holiday when





Opposite: The Randles family at The Wildside cove; inside Nevermind. This page, clockwise top left: Nevermind's burnt Basque cheesecake; find fresh bakes and coffee at the kiosk at Seal Point Lighthouse; St Francis is known for its canals; Bruce's Café owners Nikki and Ernest Bendeman.















Clockwise from left: Wood-fired lemon potato bread with whipped tahini at Nevermind; Coastal Collective's fresh-off-the-boat fish and chips; Coastal's owners Ari Kraak and Faye Zoetmulder; Coastal Collective's corner is a one-stop-shop.



we first started dating – I suspect this was his plan all along," says Juliet. For any young family, the appeal is obvious. "The lifestyle is what we wanted for Jack more than anything," adds Wesley. "The kids move in groups from house to house – the community is small and tight, and everyone is really friendly."

With their decision made, they began the process of wrapping up their lives in Cape Town. However, as with most intentions in 2020, things didn't go

"We're focused on using the best ingredients from the area"

according to plan. With the lockdown restrictions, the Randles slowly watched their plans evaporate. Not only were they not physically able to leave Cape Town, but they also had to give up the St Francis house they had previously secured. In true Covid fashion, their only option was to pivot – and pivot they did. To support themselves, they opened Randles and Son, an at-home dining experience that they ran on their own, while Nevermind was still in the works.

The beauty of a small town such as St Francis is that good news spreads fast, and their original real estate agent mentioned Wes to Paul Duval, a former chartered accountant-turned-venture-capitalist who has lived in the area with his family since 2007. At the time, Paul and his business partners were in the process of reviving the iconic Seal Point Lighthouse precinct.

"The timing worked, for sure, but everything is about people, and the Randles are the right people," says Paul. "They are, of course, super talented, but more importantly, our values are aligned."

The lighthouse itself is historic, having







Clockwise from top left: Greenbox's Catherine Falconer with "farmer Clint" Carstens, one of her suppliers; Greenbox's fresh veggies and local produce; farm chickens produce free-range eggs for Greenbox.

THE IDEA BEHIND NEVERMIND, WHICH OPENED IN JUNE, IS IN LINE WITH THE GENERAL ETHOS OF

ST FRANCIS – to slow down and celebrate the incredible surroundings. The name is also a reminder not to take yourself too seriously – or anything for granted.

"We wanted the menu to be as local as possible," says Wes. "We wouldn't say there's a strict concept, as the space is so young and feels like it changes constantly, so we're just focused on using the best ingredients from the area to make simply delicious food." And simply delicious it is. A far cry from the finicky food trends that dominate the kitchens of the Mother City, you won't find any clever tricks here. The restaurant is kitted out in two parts, the main dining rooms and a smaller hatch for freshly baked goods and coffee. The restaurant menu changes often but stays true to its roots by featuring produce from independent farms and fishmongers. You might find a Jersey steak tagliata - the meat sourced from Migos in Tsitsikamma

- with chilli-oregano butter and shavings of Parmesan. The fish of the day understandably varies but could be served roasted in the coal-fired oven and topped with a hazelnut XO dressing. "The area is known for its chokka run, so we also make a point to pay respect to that," says Wesley. Currently, the chokka is served in the form of an incredibly moreish slider topped with peanut sambal.

The offering at the hatch is another testament to the couple's ability to jump in and figure things out. "We originally weren't going to be involved with the hatch as we felt it was best left to a seasoned baker," says Juliet. "But as we got closer to opening Nevermind, we felt it would be better for us to take

been in operation since the late 1800s, and Paul aimed to respect that. "The precinct project signifies so much more than a tourism destination or restaurant. It's a soulful place. And it's so important to the community," says Paul. When Wesley eventually met Paul, things fell into place. "I met him in February 2021, got the job, and two weeks later we made the move," says Wes.

that over, too." The pair then threw themselves into researching the specifics of pastry and baking.

While Wesley and Juliet oversee the food, Paul's keen eye has helped shape the restaurant's aesthetic. In keeping with the lighthouse design, Paul sourced an incredible collection of mid-century modern pieces. "The decor is random stuff – mostly bought online during the





pandemic," he says. "I hope we got it mostly right."

Every detail has been considered – from the lights made from old chokka fishing lights to the map of the old lighthouse decal on the wall – yet nothing feels like it's trying too hard.

"We wanted the restaurant to be approachable to everyone, with fun food and a relaxed setting, be it soaking up the sun or watching the storms rolling past the window," says Wesley.

All in all, the Randles have realised their dream of recalibrating their lives, despite the setbacks. "The lifestyle is exactly what we wanted for Jack," says Juliet. "He goes between school in the area, to his grandparents, then the beach and the restaurant, where he's given babyccinos, cookies and fist bumps from the staff," she adds. "I guess opening a restaurant anywhere in the world is still a lot of hard work and we understand the importance of putting in the hours now, so it's not all-day beach days every day. Wes and I are still juggling life a bit, but it's early days."

"We wanted the restaurant to be approachable to everyone"

WESLEY AND JULIET'S COMMITMENT TO A LIFE OF QUALITY IS ECHOED BY THE SMALL COASTAL TOWN. On their

days off, between surfs, dog walks and picnics at a little cove called The Wildside, they are regulars at the neighbourhood spots that make St Francis so special. Coastal Collective is one such gem. It's a small café-cross-fishmonger and deli that specialises in fresh smoothie bowls, juices and wholesome light meals. Run by Ari Kraak and his fianceé Faye Zoetmulder, Coastal Collective embodies the kind of laid-back surfer cool that wouldn't be out of place in Sydney or Bali. "We live in such a beautiful town, full of like-minded enthusiasts who are here for the same reasons, to live away from the city, be more immersed in nature, and enjoy the perks of small-town peace," says Faye. "With a passion for fresh food and good vibes, it was a no-brainer to give these nature lovers some wholesome food in a feel-good environment." Their menu comprises simple "smashy avo toast with Danish feta and dukkah-spiced olive oil" and an array of fresh juices and hearty smoothie bowls topped with home-made coconut granola.

On alternate mornings, you could find the Randles enjoying the scene at Bruce's Café. The beach, known for its surf breaks made famous during the 1966 documentary Endless Summer, is now home to the small café run by Nikki Bendeman and her husband Ernest. The intel here is to order the bacon-and-egg roll and find a spot on the beach to enjoy it. Further, into town, you'll find another local hero in the form of the St Francis Brewery. Run by Lance Kabot and his wife Linky, the brewery was the happy result of a terrifying incident. "In December 2012, I had a surfing accident, broke my neck, drowned, was pulled

ADVERTISING PROMOTION

GOOD GOUDA!





SERVING SUGGESTION For a luxurious snack platter, serve with crispy slices of baguette, cling peach jam, melon preserve, fresh plums and breadsticks wrapped in prosciutto. Add candy grapes and olives, if you like.



WHERE TO STAY

Barefoot Bungalow Cape

St Francis: The owners here are regulars at Nevermind, and their threebedroomed home is available for booking via **airbnb.co.za**

• The Lighthouse: The jewel in the crown of St Francis Bay, the Lighthouse offers self-catering accommodation in the restored lighthouse keeper's quarters. Each wing has its own bedroom, lounge, dining room, en suite and private courtyard. The small kitchen is fully kitted and stocked with produce from local artisans and Nevermind. sealpointlighthouse.com

• Fynboshoek: While not strictly in the St Francis area, Fynboshoek near Storms River is worth making a stop for either for lunch or to spend the night. Situated on a working farm, the restaurant is known for its all-cheesethemed menu and cosy cottages. fynboshoek.co.za out of the water and resuscitated by two trauma surgeons who were walking by," says Lance. "We relocated to St Francis and, during my recovery, I rediscovered my passion for brewing beer." Now an established part of the town's identity, the brewery reflects the mellow St Francis lifestyle. "We aim to keep it a place for locals and visitors alike to relax and have a good time," he says.

IF YOU'RE PLANNING A ROAD TRIP TO ST FRANCIS, YOU'LL FIND YOU'RE SPOILED FOR

CHOICE when it comes to stocking up your holiday rental. Another favourite of Wesley and Juliet's is Greenbox, a small community-supported fresh produce delivery system that sources fruit, veggies and artisanal goods from nearby farms and distributes them to consumers in town. Run by Catherine Falconer and her husband Robert, Greenbox aims to support local farmers and producers. The Farmyard, run by "farmer Clint" Carstens

"Just know that a trip to St Francis is more than worth the mileage"

with his wife Sandra, prides itself on its organic vegetables and free-range chickens that roam the farm. Clint has also been an integral part in helping establish another of Greenbox's suppliers, Green Fingers. Xolisile Ngantweni is based in Sea Vista, on the outskirts of St Francis Bay.

While most of us can only dream of saying goodbye to the frenzy of our daily lives in the city, Wesley and Juliet are an example of what can happen when you make a decision based on what will best serve you – that if you jump, the universe will catch you. And for the regulars who miss the Randles' cooking, just know that a trip to St Francis is more than worth the mileage. W @nevermind_capestfrancis; stfrancistourism.co.za

Must-have cookbooks











Ook in Afrikaans

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ADVERTISING PROMOTION

SPREAD THE NEWS

Now that warmer weather is here, the last thing you want is to slave in a hot kitchen. Meet your new favourite way to entertain this summer. With Woolworths' range of deli fish spreads, all the hard work is done for you. Hot-smoked trout and creamy poached tuna spreads, and a lemony dill-poached trout, make the ideal dinner under the stars, with crusty bread, crackers and, of course, a chilled glass of wine. **woolworths.co.za**







SERVING SUGGESTION Serve the hot-smoked trout spread in a broccoli frittata with crème fraîche. Blanch 1 head broccoli, then blend to the consistency of rice. Place in a cast-iron skillet. Beat 8 free-range eggs and pour over the broccoli. Season and bake at 180°C for 25–30 minutes. Serve the poached tuna spread on blinis with pickled cucumber and dill. To make the blinis, prepare Woolworths' gluten-free flapjack mix according to package instructions. Serve the poached trout with lemon and dill on bagels with pickled onions, capers, cream cheese, dill and lemon zest.

INDEX

STARTERS AND LIGHT MEALS

Asian-style smoked trout with marinated eggs 80
Beef tartare on toast with spicy tomato vinaigrette
Bovril-and-biltong twisty dinner rolls 80
Coconut chicken crystal rolls with cucumber-and-lime dressing 78
Easy duck sausage Wellington rolls with apricot blatjang 80
French tartiflette68
Prawn brioche toast with home-made Marie Rose sauce 94
Thai chicken salad with peanut dressing 130
The perfect buckwheat blini

MAIN MEALS

Ancient grain stuffed pork shoulder in verjuice with ajvar
Boerewors meatballs in ushatini tomato sauce 157
Celebration rice with lamb, chicken and garlic yoghurt 148
Chicken, gammon and mushroom pie with sprout salad 129
Curried cauliflower cheese phyllo pie 150
Dad's brawn with caraway seed vetkoek
Fragrant squash curry 140
Gammon croque madame 129
Golden fried rice with duck
Golden paneer
Lamb roast 167

Rice-stuffed fish 161
Roast chicken stuffed with pork, anchovies, capers and olives with bacon trimmings
Roast lamb shakshuka with minted crème fraîche and toasted sourdough
Roast stuffed beef fillet
Sesame-crumbed chicken schnitzel
Smothered pork chops 156
Smoky brinjal dhal 136
Sticky gammon with Champagne- poached peach glaze

DESSERTS AND BAKING

Almond-and-espresso dacquoise cheesecake 28
Amaretto zabaglione and mince pies 102
Bay creme caramel27
Brown butter hot-milk sponge with caramel ganache buttercream
Caramel puffs filled with tahini-and- honey cream 31
Champagne jelly
Chocolate smudges/turtle brownies
Chuckles malted ice cream and chocolate babka meringue bombe 22
Coconut candy132
Leftover dessert milkshake 130
Lemon posset, salty butterscotch and ginger trifle 28
Lwazi's giant churro funnel cake with poached nectarines and cream 110
Mince pie tart with dark brown sugar

SIDE SERVINGS

Baba ganoush119
Baked baby leeks with cream,
pecorino and ciabatta croutons86
Brûléed butternut112
Brussels sprout and Parmesan salad with lemon dressing 152
Brussels sprouts with crispy garlic and
miso butter
Cabbage salad119
Carrot raita139
Celery-brined cucumber salad with
fresh ginger
Chopped salad
Drunken gravy
Fennel naan 139
Fluffy coconut rice
Grilled baby marrows with warm yoghurt and saffron butter 148
Hummus
Mango chutney139
Matbucha
Mom's mixed roast potatoes with
caramelised onion butter
Overnight cabbage pickle
Pickled beetroot and turnips
Potato salad with green olives, fennel and preserved lemon crème fraîche
82
Puff pastry mashed potato pie with celeriac and roasted garlic cream 86
Rice salad
Smooshed carrots with coriander-
pistachio pesto and pickled onions
Spicy brinjals122
The ultimate duck-fat roast potatoes
00

Lamb roast162Leftover lamb prego rolls132Mama Dorah's seafood samp71Marinated chicken with peach hotsauce106Marmalade-and-mustard roast duckwith almost-burnt almonds85Oxtail-and-bean stew158

pastry23Minted mango fro-yo142Orange-and-lemon panettone-styleChristmas bread31Pear, ricotta and saffron sablé22Speculaas cookies28

BEVERAGES

Hot pink strawberry liqueur48



Ready to leave something new? Use the downtime to upskill and surprise your guests with something special this festive season.

Food plays a big part in bringing people together, more so during the festive season. Rich, filling, warm, sweet or savoury anything will do as long as it ends in a delicious food coma. Honey and Rye Glazed Ham, Fruitcake, Gingerbread cookies, Pannetone, Buche de Noel and who can forget stuffed Turkey. These dishes mean so much to us, their smell and taste triggers nostalgic memories of great times with loved ones.

they come over. So why not take a class or two Online, attend a Part-time short course with Africa's Leading Hospitality Business & Culinary School – International Hotel School. Choose from Part-time or Online studies to learn all the tricks you'll need for the holiday season, here are a few:

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Part-time:

- Festive Cooking & Baking
- Holiday Chef
- Cake Decorating
- Wedding Cake

There is much to consider, and little time to do it all. As the host, you want to give your friends and family the best experience during this time of year because you've worked hard the whole year and need some rest, good food, laughter, and great company. You deserve it! It makes all the sacrifice and hard work make sense.

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Watch Mogau make her trifle this December on TASTETube. Find the recipe at taste.co.za.



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