



Black mushroom and Brie tarte tatin



Chocolate salami



Norwegian salmon with a mustard, mango and tequila dressing with vanilla mash

# Stylish simplicity

Debbie Hannibal believes a home should be filled with happy family members and enough space for everyone to express their creativity. She is the third finalist in our Domestic Goddess competition.

There's a big blackboard in the Hannibal household that says: 'I would rather have roses on my table than diamonds on my neck.'

These wise words fit the woman of the house like a glove. For Debbie, a table – and all the wonderful things that happen around it – are the heartbeat of their home. And there's no doubt that this home has a warm, fervent heartbeat. 'Our home is our own piece of paradise. The most precious things in our home are the people who live in it – my husband, Craig, and our five-year-old daughter, Alex. Together, the three of us create our own spaces and make a mess... so there preferably shouldn't be too many bits and bobs standing around,' says Debbie as she slices lemon wedges.

Debbie and her family moved to Honeydew, west of Johannesburg, at the beginning of the year; the house initially had a Moroccan look with dark walls and floors, but they painted the walls white and laid light-coloured tiles, built on an extra room where Debbie could achieve her lifelong dream of opening a culinary school, planted a spectacular herb garden... and 10 months later it looks as if they've been living there for a lifetime.

For years Debbie worked for a company that did corporate catering, until she plucked up the courage to start her own business.

'I love spoiling people with delicious food. And then I married a man whose idea of a dream meal is bangers and mash! And Alex, our daughter, isn't really

**On the menu**  
Debbie has put together a fresh and modern menu presented with style. The meal starts with a tarte tatin with crisp pastry and richly flavoured mushrooms and brie. The main course is a delicately flavoured sesame crusted salmon that is complemented by creamy vanilla mashed potato. Instead of a traditional dessert, Debbie ends off the meal with coffee and a decadent slice of chocolate 'salami'.



a big eater either. Can you believe it? So now I invest my passion into people who come and eat at cook, my culinary school!

She describes her personal style as very simple, but she spends a lot of time on the details. 'I'd rather serve just one dish, like soup, but present it with homemade pesto, servings of sour cream and fried, button-shaped croutons.'

Besides cooking, Debbie also en-

joys scrapbooking. She loves making presents for friends and family members: Flavoured oils such as chilli oil and balsamic vinegar beautifully packaged with individually made cards, and hat boxes filled with all kinds of treats, are firm favourites. With a twinkle in her eye Debbie confesses that friends refer to their home as the 'entertainment hotel', because guests seldom leave there empty-handed. >>

### White sangria

Welcome your guests with a glass of white sangria. Place 1 cored, sliced green apple and 250ml halved seeded grapes into a bowl. Drizzle with 60ml fresh lemon juice and set aside until ready to serve. Mix one bottle Sauvignon Blanc, 60ml white rum, 60ml apple schnapps and 60ml icing sugar together and chill until needed. Just before serving, spoon the fruit into a jug or martini glasses. Half fill with the wine mixture. Top up with sparkling mineral water.

### Norwegian salmon with a mustard, mango and tequila dressing

Serves: 4

Preparation time: 10 minutes

Cooking time: 2 minutes

- 4 salmon fillets
- 60ml soya sauce
- 250ml black sesame seeds

#### DRESSING

- 60ml Dijon mustard
- 1 tin mango slices, puréed
- 30ml olive oil
- 30ml rice vinegar
- 60ml honey
- 30ml tequila

**1** Drizzle the salmon fillets with the soya sauce and coat with the sesame seeds.

**2** Heat a saucepan and seal the fillets, turning them after about 45 seconds.

**3** Combine the dressing ingredients and serve drizzled over the salmon.

### Vanilla mash

Serves: 4

Preparation time: 10 minutes

Cooking time: 30 minutes

- 1,5kg potatoes, peeled and halved
- 125g butter
- 200ml milk
- 5ml vanilla powder

- 10ml vanilla extract

**1** Boil the potatoes in salted water for about 30 minutes or until soft.

**2** Once cooked, strain then mash with the butter, milk and vanilla. Season with salt.

### Black mushroom and Brie tarte tatin

Serves: 4

Preparation time: 30 minutes

Oven temperature: 200°C

Baking time: 20 minutes

#### RED WINE REDUCTION

- 100g butter
- 3 onions, thinly sliced
- 500ml Pinotage
- 30ml chicken stock powder dissolved in 180ml water
- 125ml brown sugar
- 40ml soya sauce
- 60ml cream

#### TARTE TATIN

- 60ml butter
- 250g black mushrooms, sliced
- 10ml fresh thyme
- 20-30ml balsamic reduction
- 1 roll ready-made puff pastry
- 1 egg, lightly beaten
- 1 Brie cheese, sliced

**1 Red wine reduction** Heat the butter in a saucepan and fry the onions over a low heat for five minutes or until soft.

**2** Add the red wine and simmer un-

til reduced by half. Add the stock and reduce by half again.

**3** Melt the sugar in a heated saucepan. Pour the red wine mixture through a sieve and into the melted sugar. Discard the onions left in the sieve. Add the soya sauce and allow to reduce for five minutes. Finally, stir in the cream and set the mixture aside.

**4 Tarte tatin** Melt the butter in a saucepan, then add the mushrooms and sauté until soft.

**5** Add the fresh thyme and cook until the excess liquid has evaporated, then add the balsamic reduction. Season with salt and freshly ground black pepper.

**6** Place the mushrooms in four tartlet pans that have been lined with foil and greased.

**7** Cut four circles out of the pastry with an empty tartlet pan and brush the rims with beaten egg.

**8** Place the pastry circles over the mushrooms and tuck the edges into the pans. Bake for 20 minutes or until the pastry is golden brown.

**9** Loosen the sides of the pastry, then turn the tartlet pans over to release the tartlets. Carefully remove the foil.

**10** Place two thin slices of Brie over the tartlets while the mixture is still warm. Serve drizzled with red wine reduction and garnished with fresh thyme.

### Chocolate salami

Makes: 1 log

Preparation time: 15 minutes, plus chilling time

- 400g dark chocolate
- 60ml cream
- 1 pack Romany Creams, finely crushed
- 50g brazil nuts, chopped
- 45ml glacé cherries, chopped
- 30ml chocolate liqueur (or brandy)
- icing sugar, to decorate

**1** Melt the chocolate and cream

in a saucepan over a low heat. Remove from the heat and stir in the rest of the ingredients.

**2** Refrigerate the mixture until it has thickened.

**3** Spoon the chocolate along the length of a sheet of wax paper folded double. Roll it up to form a log and twist the ends of the wax paper.

**5** Refrigerate for about one hour or until firm. Remove the paper and sift icing sugar onto the chocolate roll. Serve sliced.



### The prizes

The winner will receive:

- Samsung kitchen appliances of her choice to the value of R30 000
- SPAR vouchers to the value of R25 000
- SPAR Good Living vouchers to the value of R20 000
- Moir's vouchers to the value of R25 000

- Denny products and a dinner service, cutlery set and crystal glasses to the total of R10 100
- Five nights' accommodation for two at Spier outside Stellenbosch, including breakfast, three lunches and three dinners, spa treatments at Camelot Spa, plus Spier wines throughout the year, to the total value of R20 000

For a quick, delicious and healthy weeknight meal, prepare your Norwegian Salmon fillets with the soya sauce and black sesame seeds, but instead of preparing a dressing from scratch, simply top with mouth-watering Denny Pour-Over-Sauce in Piquant Mustard, Zesty Lemon & Herb or Classic Hollandaise flavour. The Denny range of Pour-Over-Sauces heat up in one minute and are the perfect finishing touch to all gourmet meals, with half the effort, but all the taste!

### Our panel of judges



Snowy Kruger, marketing manager of Bokomo/SAD division of Pioneer Foods



Andrew Dietrich, general manager at Spier



Caron Rademeyer, group brands co-ordinator: general merchandise at SPAR Good Living



Bronwyn Hume, senior product manager: digital appliances at Samsung



Helen Barrett, group promotions and advertising manager, and Judith Gale, group brands manager at the SPAR group



Sharon Reid, sales and marketing manager, Denny Convenience Foods

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