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All Dressed for Christmas

Beautiful dressings are like the star on the Christmas tree, the tinsel on the branch, the plum in the pudding and the frankincense in the fireplace.

Choose from these make-in-advance dressings, dips, drizzles and dusts and match them with your customary Christmas fare.

Refreshing sparkling "skinny" Colada

Bruschetta smeared with walnut and feta pesto topped with roasted peppers
 Pan- fried salmon on a baby marrow noodle salad with a tapenade and caper dressing

Leg of lamb, slow cooked in a yoghurt sauce served with wraps, rocket and a sumac and tahini mayo

Roast butternut and pickled ginger salad with a beetroot dressing

Green beans and mange tout salad served with an Asian dressing

Ice cream, nougat & peppered berry balsamic sauce terrine

A chevron Christmas setting in black, white & red with disposable elements
 Make –your- own festive placemats
 Gift ideas & wrapping
 Festive butter & Ice cubes



SKINNY COLADA (1)

1 tot vodka
½ tot Vin Coco
OR
2 tots of Svedka Colada (coconut flavoured vodka, available at Makro)
½ -1 cup Liqui fruit pineapple juice
½ -1 cup sprite zero

Place the spirits on ice and top up with half juice and half sprite zero. Garnish with edible flowers and pomegranate rubies.

BRUSCHETTA WITH WALNUT & FETA PESTO AND ROASTED PEPPERS

For the roasted peppers: *These can be made 3 days in advance. Drizzle with oil, cover and refrigerate.*

Place whole peppers, standing up on their stem, on a non-stick mat, and roast at 200 °C for about 40 minutes or until the peppers are cooked, browned and blistered on the outside. Allow to cool, break the end off, (the stem) and squeeze out excess water and seeds. Slice (skins can be removed if you like) and sprinkle with Maldon salt. Set aside. If the peppers are very bitter (usually with skin on) drizzle with a little balsamic reduction.

For the Bruschetta (*pronounced broo-sketta*)

Slice a French loaf, brush one side with olive oil and place under a grill for 3-5 minutes or until toasted.

For the pesto (makes enough for 12+bruschettas)

1 punnet (30 grams) Italian parsley
1 punnet (30 grams) basil leaves
100g pack of walnuts
1 teaspoon garlic
2 tablespoons of lemon juice
1 cup olive oil (more if needed)
½ cup feta cheese, crumbled
Maldon salt and black pepper to taste

1. In a processor, combine all the ingredients except the olive oil and feta cheese.
2. Switch on and add the oil in a steady stream, then add the feta with a very quick pulse- it must not be too smooth (you can also add the feta in by hand and simply mix it in).
3. Season with salt and pepper to taste.

COOK'S Notes : Flake parmesan shavings on top as an extra.

Drizzle a bit of oil on top of the pesto and refrigerate in an airtight container for 3 days or freeze for a month. The feta can be added after freezing and defrosting.

Great on fillet, lamb, chicken and fish. Also delicious on potatoes and leftover Christmas roasts on a roll.

FESTIVE ICE CUBES

1-2 trays of silicone star shaped muffin pans (Wespack)

Berries and gold/silver leaf from Kadies in Kingfisher shopping centre, Fourways

1. Fill with boiled, cooled water halfway, freeze, add berries and gold/silver leaf, top with more water
2. Re-freeze

SALMON ON BABY NOODLE SALAD WITH A TAPENADE AND CAPER DRESSING

For the salmon (*serves 4 as a starter or on its own, 6-8 if served with the lamb*)

4 fillets of salmon (500g)

2 tablespoon NoMu Provencal Rub (or a Seafood rub of your choice)

1 tablespoon Maldon Salt

Olive oil to fry

Sprinkle the salmon with the rub and salt and pan -fry, skin side down, on high heat for a about 3 minutes (or to your liking) turning the fillets over once at the end. Cool and flake.

For the noodles

1 bag Woolworths baby marrow spaghetti/ make your own on mandolin/ grate the marrow

For the Radishes

Using a Mandolin thinly shave 4-6 radishes. For garnish use the micro radishes from Woolworths.

For the dressing:

1 punnet Italian parsley (30g) chopped finely

1 tablespoon olive tapenade

2 tablespoon capers, chopped

1 teaspoon chilli (optional)

Grated zest and juice of 1 lemon

1 small bunch of spring onion, sliced finely

1 tablespoon of chopped anchovies

1 teaspoon garlic

2 teaspoons Maldon salt and 1 teaspoon black pepper

$\frac{3}{4}$ cup -1 cup olive oil

Combine all ingredients and allow to rest before serving.

Refrigerate the dressing for 3 days. Delicious on sliced grilled rump, chicken, turkey and lamb.

To assemble

- 1 Take 1/3 of the dressing and toss through the noodles, place on a platter.
- 2 Flake the fish with the crispy skin and scatter on noodles.
- 3 Top with radishes.
- 4 Dollop over remaining dressing.

LEG OF LAMB, WRAPS, SUMAC & TAHINI MAYO (6-8 on its own or 12-14 served with salmon)

For the Lamb

1 large leg of lamb (2.5-3kg), bone in, rump bone out, knuckle cracked (so that it folds and fits into your dish). Delft will do this for you, phone them on 794 7295.

3 tablespoons NoMU Moroccan rub (or use any lamb or meat rub)

2 teaspoons table salt

500g extra thick full cream yoghurt

A tin of tomato puree

1. Combine all the ingredients in a jug. Place the lamb in an oven tray/dish and pour over the sauce.
2. Cover with foil and roast at 160 °C for about 6 hours or until you are able to spear the centre easily with a spoon.
3. Check on the sauce during cooking and add more water if necessary.
4. Slice the lamb while on the bone and serve in the dish with the sauce.

COOK's notes: if cooking 2 or 3 lambs in one dish, do not double the sauce.

For the Tahini sumac mayo:

2 egg yolks

1 egg

1 cup canola/sunflower oil

¼ cup or 60ml olive oil

OR

1 ¼ cup of mixed oil (olive and seed)

1 ½ tablespoon mint sauce or mint jelly

1 tablespoon tahini

Juice of ½ lemon

½ teaspoon sumac

¼ teaspoon salt

- Process the eggs and add the oil in a slow steady stream. Add remaining ingredients.

Refrigerate in an air-tight container for 2 days. Great on fish, gammon and roasted vegetables.

FESTIVE BUTTER SHAPES

1 whole block of butter

Your preferred cookie cutter

A bowl filled with some boiling water

1. Slice the butter, to the same thickness as your cutter.
2. Quickly dip the cookie cutter into the hot water.
3. Cut out the butter shape. Dip the entire cookie cutter with butter in and immediately out of the water. Gently release the butter, using your finger to push if necessary.
4. Take the remaining butter and roll in foil, wax wrap or clingwrap. Tie the ends like a cracker.
5. Refrigerate, remove and roll in required flavour.

GREEN BEAN AND MANGE TOUT SALAD WITH AN ASIAN DRESSING

For the Bean salad

Top and tail a pack of French fine beans, steam until just cooked and toss with a large pack of fresh mange tout (remove the end string). Place on a platter and scatter a pack of halved cherry tomatoes on top.

For the dressing: *Great on fish, chicken, turkey and gammon. Refrigerate for a week.*

¾ cup brown grape vinegar
¾ cup sugar
½ cup mayonnaise
small bunch coriander (or ½ punnet-15g)
1 clove garlic
2 tsp fresh grated ginger
A pinch of chilli or a splash of chilli sauce
2 tablespoons soya sauce
2 tablespoons lemon juice
2 tablespoons white sesame seeds

- Place vinegar and sugar in a pot and reduce for about 15-20 minutes or until thick (take care not to burn or reduce to caramel). Let the syrup cool and blend with remaining ingredients.

BUTTERNUT AND PICKLED GINGER SALAD WITH A BEETROOT DRESSING

For the salad

2 whole butternut.
Olive oil to roast, Maldon salt and pepper
1 tablespoon Sumac
¼ cup (or more if preferred) sliced/chopped pickled ginger
1 bunch fresh coriander
1 red onion, thinly sliced
1 tablespoon white sesame seeds and 1 tablespoon black sesame seeds

- 1 Slice the butternut lengthways and remove the seeds with a spoon. Cut into slices. Drizzle with olive oil and season with salt, pepper and sumac.
- 2 Roast at 200 °C for about 30-40 minutes or until cooked through with caramelised edges. Cool.
- 3 Place the butternut on a platter and garnish with the sesame seeds, onions, ginger and coriander.
- 4 Serve with dressing on side or drizzle on top.

For the dressing: *Refrigerate in an air-tight container for 2 days.*

1 small jar of grated beetroot, drained
2 cm fresh ginger, grated
500 ml double thick full cream yoghurt
2-3 tablespoons white wine vinegar, to taste
Salt and pepper to taste
½ punnet (15g) Fresh coriander, chopped

- Blend all ingredients until smooth. Taste again and season if necessary

ICE CREAM, NOUGAT, PEPPERED BALSAMIC SAUCE TERRINE (8)

For the sauce: (double up if you want lots of extra pouring sauce)

½ cup balsamic vinegar
½ cup brown sugar
400g pack of Woolworth's frozen summer berries or 500g Herbert's berries from your grocer
1 small punnet of fresh strawberries, hulled and chopped
4 pumps vanilla paste
½ teaspoon Maldon salt
1 teaspoon of black pepper
1 tablespoon maiseina (corn flour)-or more if it does not look thick enough

1. Combine vinegar and sugar over medium heat and simmer until syrupy (on gas about 5 min).
2. Add the berries and cook for another 3 minutes.
3. Mix the maiseina with a little water and add to sauce. Allow to thicken.
4. Remove from the heat and gently swirl in the vanilla, strawberries, pepper and salt. Cool.

Refrigerate in an air-tight container for 5 days or freeze for up to 2 months.

For the ice-cream

1x Woolies silicone Bundt mould/ 2 bread terrines/1 large or 2 medium cake tins
500ml cream
500ml double thick yoghurt
2 cans of condensed milk
About 6-8 grinds of the new Woolworths "rose, raspberry and ginger spice" in grinder
1-2 bars nougat (200g), chopped/broken into small pieces

1. Whip cream and add condensed milk and yoghurt. Add Vanilla and grind in spice.
2. Layer with the sauce and nougat in the middle.
3. Freeze for up to a week. Turn out, sprinkle with dust and slice.

*Retain ½ of the sauce if you like to drizzle on top of the terrine and add additional fresh fruit like cherries and raspberries. Sprinkle with edible gold or silver glitter for festive flair. Or sprinkle with dessert dust:

DESSERT DUST

1 pack pomegranate meringues-Eagle Spar, crumbled
1 packet honeycomb (Carreira shopping centre spice & nut shop or sweet shops)
1 packet of ginger nut biscuits, processed
1 cup dried edible petals or about a tablespoon of the rose, raspberry and ginger spice

. Combine and sprinkle over the terrine

This "dust" is versatile. You want sweetness, perfume and texture so use your choice of ingredients like biscotti, nuts, granola, halva, cardamom, dehydrated berries, dried rose petals, almond or orange biscuits, peanut brittle, praline and even ginger spice.

CRAFTS AND TABLE

For all the placemat templates, chevron labels, cutlery packet templates and other printables please go to www.cookstudio.co.za and click on CRAFTS. For the password protected entry please enter "cookwithlove".

In Good Company

Magic Crackers R200

Mini Santa hats R180

Santa & Reindeer cups R100

Red Napkins, black & white side plates, black and white gift bags, chevron straws, white cupcake boxes

Macaroon

All personalised stickers and labels

Christmas stars R25 large R20 small

Woolworths

Silver Alice bands with Christmas party hats R65 each

Candy cane Oreos

Variety store

Feathers (black and white in glasses R15 for 6 Variety store (I painted the white section with glue and added Typo silver glitter)

A3 black board R27 (5)

Black and white pompoms R18 for pack

@Home

Tree with lights was R349

Reindeers R120 each

CPS warehouse

Red glittery star on tree R25

All black baubles R70 per pack

Reindeers, stars, bell etc from R40

Party spot Northgate

Chevron party bags R70

Shooga Shooga Candy Canes R173 for large tub

Tissue paper white R11.50

Ribbon black and white R112 for 20 metres

Silver board R36 (10)

Mr Price

Glass jars R29 (I used these for the sauces as well)