



An Easter Brunch



MENU

Minty Mimosa
Breakfast Panna Cotta with berries
Home-made Granola bars
Organic brown mushrooms in a cream basil sauce
Smoked trout salad with boiled egg
Toasted bruschetta
Chocolate pastries

CRAFTS AND TABLE

A pretty-in-pastel Easter buffet table with vintage gift wrapping

MINTY MIMOSA (1)

1/3 cup (80ml) fresh orange juice
2 tablespoons lemon juice
2 tablespoons Grand Marnier/orange flavoured liqueur
Prosecco to fill
Fresh mint leaf

- Combine in a champagne glass or small tumblers with lids and place in a bucket of ice

BREAKFAST PANNA COTTA (8)

1x500g Double thick, full fat Greek Yoghurt

2 cups or 500ml cream

1/3 cup or 80ml white or castor sugar or honey (can be reduced to 60ml-especially if you are serving the panna cotta with honey or want a less-sweetened breakfast starter)

4 pumps of Nomu or Woolworth's vanilla paste or 1/2 teaspoon vanilla powder

4 teaspoons Sheriden's gelatine (12g) or 1 sachet Woolworth's gelatine (10g) * see notes

A little boiling water

- Place the cream, sugar and vanilla in a pot and heat
- Mix gelatine with a little boiling water and stir until dissolved (there should be no grains left)
- Just as the cream is about to boil, remove from heat and add the gelatine while whisking
- Allow to cool to room temperature or just slightly warm and whisk in the yoghurt

Refrigerate in one of the following:

In a glass trifle or salad bowl, in individual glasses or in glass jars with lids.

In 8 individual moulds (RL 125ml with lids from Wespac) or plastic tubs. Adding honey first helps to unmould it. In a Woolworth's silicone bread pan with re-enforced metal (needs 1 1/2 x recipe).

Serve one of the following ways:

Top with fresh berries, figs and honey, berry coulis, walnuts or pistachio nuts and honey

Serve with granola rounds or sprinkle with granola.

COOK's Notes: If using Woolworth's brand gelatine, use only one sachet per recipe (10g) as I find it stronger than Sheriden's (which is widely available at Spars, Pick n Pays and Checkers).

CINNAMON SCENTED NECTARINES/PEACHES -when Berries are not in season (6-8)

6 nectarines/peaches

1 tablespoon butter*

3 tablespoon castor sugar (sometimes brown sugar discolours the fruit)

4 tablespoons honey

1 cinnamon stick

1 star anise

Cut fruit in half, remove pip and then cut into halves or wedges.

- Melt the butter, add the sugar and honey and then add the fruit and spices
- Simmer for about 10 minutes or until fruit has softened and sugar has melted into syrup.

Cook's notes: Serve with a sprinkling of NoMu sweet rub as an extra. Serve same day.

GRANOLA "ROUNDS" serve with panna cotta or as a lunch box snack (12)

1 cup Woolworth's Vanilla and mixed seeds granola

1/3 cup shredded coconut

1 tablespoon honey (or syrup)

1 tablespoon melted butter

1/2 teaspoon cinnamon

- Combine and mix all ingredients and divide among a 12-hole silicone muffin tray
- Flatten with the lid of a spray n cook can, a bottle of vinegar or highball glass
- Bake at 170°C for about 12-15 minutes or until golden brown
- Allow to cool completely before removing. Keep in an airtight container for 2 days.

BLENDER HOLLANDAISE SAUCE (4)

2 free-range extra-large egg yolks

1 ½ tablespoons lemon juice

1x 250g block good quality whole/ real butter like Kerrygold or Woolworth's Ayrshire

- Add the yolks to a blender and pulse
- Heat the butter and lemon juice until very hot
- Add the butter (very slowly!) to the yolks in a slow steady stream while blending

To Serve: On cooked asparagus, broccoli spears, eggs and smoked salmon.

COOK's notes: Refrigerate this and bring to room temperature first thing in the morning. Re-whisk until smooth and then pour over very hot asparagus or eggs. Add one tablespoon of boiling water if too thick. Vinegar can be used instead of lemon juice but start with 1 tablespoon and taste as your vinegar may be too strong. Opt for white balsamic, tarragon or rice vinegar. You can add seasoning such as salt, pepper, cayenne pepper or a pinch of paprika.

Whisking 1 egg white and folding through it through the sauce makes a foamy hollandaise.

This hollandaise doubles beautifully.

BASIL AND CREAM MUSHROOMS (4)

500g mixed brown mushrooms chopped/sliced (or Woolworth's 400g mixed selection)

1x250ml Woolworth's long life cream (not Clover!) or ½ tub of long life whipping cream

2 teaspoons NoMu chicken stock

1 teaspoon Maldon salt

¼ cup chopped basil leaves (thyme leaves are also delicious)

- Heat a non-stick pan and add about 1 tablespoon of olive oil
- Add the mushrooms and put a lid on or cover the pan with a plate
- Let the mushrooms steam for 2 minutes or more-just so that the pan produces a little steam and you don't need to add more oil or butter.
- Remove the lid and continue to fry on a high heat
- When cooked to your liking add the stock, salt and the cream
- Add the basil and serve on toasted ciabatta.

COOK's Notes: A splash of medium cream sherry takes this to a new level. if you are making this in advance or the evening before, especially if doubling or tripling, it may need to be reduced or thickened with a bit of cornflour.

ADD LIVERS...(4)

1xtub Woolies free range livers (rinsed in water)

1 tablespoon brandy

1 teaspoon extra hot peri-peri sauce

- Add the brandy, livers and sauce to the heated cream and cook gently for a few minutes until the livers are just cooked through.
- Add a splash of water or milk if the sauce reduces too much.
- Add the basil and serve

COOK's notes: You can blend the leftovers and chill in a pate dish for lunch the next day.

LIGHTLY SMOKED TROUT SALAD WITH BOILED EGG (4)

1 x whole slightly smoked trout or salmon from Woolworths (about 300g)

Salad

2 tablespoons fresh lemon juice (the juice of a small lemon)

1 red onion, finely chopped

1 pack of salad onions (small spring onions), sliced

1 pack of celery fingers, sliced (or a bunch of celery)

Zesty dressing

¼ cup cream cheese (Spring onion and chives, mustard or plain)

½ cup mayonnaise (I use the free-range real egg from Woolworths)

1 tablespoon wholegrain mustard

1 teaspoon Maldon/Falk salt

1 teaspoon black pepper

2 tablespoons chopped chives

1 tablespoon sweet chilli sauce

Eggs

4 soft boiled eggs: Place room temperature eggs in a pot, pour over boiling water and boil for 7 minutes with lid on. Peel the eggs and keep whole until service and then slice in half.

To serve

Shaved radishes or micro green radishes

Fresh lemon slices

Rye bread

Fresh dill or chopped chives

To cook the trout

- Place the trout, skin side up on a non-stick mat on a baking tray and place in oven at 200°C for 7-8 minutes or until just cooked (about 9 minutes if straight out the fridge)

To make the salad

- Pour the lemon juice over the onion and allow to marinade
- Whisk together the mayonnaise, cream cheese, mustard, sweet chilli, chives, salt and pepper
- Combine with the celery, spring onion, marinated red onion and place on a platter-spreading the mixture out
- Either flake the trout gently or place the whole trout on top of the salad and top with dill/chives
- Quarter or halve the eggs and place around platter
- Serve with rye bread and fresh quartered lemons

COOK'S Notes:

- Chopped apple and walnuts can be added to salad
- Add a few slices of fennel bulb when in season
- Add a few drops of Tobasco or chilli to give your dressing a little lift

CHOCOLATE PASTRIES (10)

1 roll of Woolworth's 400g puff pastry
3-4 Snicker bars
Nutella to spread
1 egg
Icing sugar

- Cut the pastry vertically into 2 long strips and then cut to make 5 columns
- Spread Nutella onto each square, place a piece of Snickers bar near the end and fold over the pastry
- Press down with a fork to seal
- Place the parcels on a non-stick mat on the baking tray and brush with the beaten egg
- Bake for 15 minutes at 220 °c or until golden brown
- To serve: Pile up the warm pastries, dust with icing sugar, rose petals and food flags.

LISA'S MAKE-AT-HOME GLUTEN FREE "ROUNDS"

1 cup plus 2 tablespoons sunflower seeds
1 cup plus 2 tablespoons pumpkin seeds
½ cup sesame seeds
½ cup organic brown sugar
½ cup cranberries (or ¼ cup cranberries and a ¼ chocolate chips)
2 egg whites, lightly whisked

- Mix ingredients together, place spoonful's onto a non-stick mat, flatten with the back of a Spray n' Cook bottle or similar
- Bake at 180 °C for approximately 15 minutes, or until golden. Cool remove.

COOK's Notes: These can be drizzled or dipped in chocolate.

TABLE AND CRAFTS

In Good Company

Individual bunting R5 each
Paper straws R50 per box
Sweet bar scoop set R115
10 treat bags and stickers R65
White bunting with lace R199
Confetti garland R75
Assorted lanterns-from R100 per pack
Mini pop bottles (4 plastic with lids) R140
Pack of pink doily's 3 sizes, including hearts R50
Sambelilina sweet cupcake carry boxes R60 (6)
Sambelilina scalloped edge favour boxes (6) R50
Candy Soirees candy boxes (12) R130
Assorted pastel/candy striped ribbon R40 (70m)
Giant ice-cream pink with white polka dot balloons R70 each
Pink napkins on a roll R125 for 20
Pastel porcelain bunny
3 tier pink sweet tray R215

Bunny Stopper R70

Mr Price

White cupcake stands mini R29.99
Polka dot pastel turquoise napkins R25.99 each
Bird cage on wooden stand R229
Cake stand and glass dome R239

Boardmans

Rabbit table scatters-large white (which I glue gunned to white lids) R59 for 4
Rabbit table scatters grey R35 for 6
Umbra set of 9 wall décor (white butterflies) R119.95

@home

Rabbit salt and pepper shakers R79
Rabbit menu/place holders R79

Consol glass

Assorted white lids R1.72 each
Cocktail caddies (6 bottles with blue lids and straws) R200.60
New 250 and 500 ml jars with preserve lids –from R15 each

Typo

Pom it up mini pastel pomp poms R39
Confetti R39
20 round white balloons to fill with confetti R39
Porcelain shaped LED light (bunny shape) R99
Chalkboard white butterfly pegs R49.99
Trim master pomp pom trim in white, baby blue and pink R39 each

CPS warehouse (Décor Park)

Wreath with egg R179
Assorted pastel eggs R79

Kamersvolkeskenke (annual Flea Market in Irene Open Window)

Pale blue wooden star R20
Glass bottles with porcelain rabbit cork R65 each

Flower spot

Assorted pom poms from R17 for small
Imbala shredded white paper/confetti tissue paper R16
Feather boa feathers R14
White feathers (50 pc) R19.50
balloon lights R60 per pack of 10
set of 2 white cheerleading tassels (to weight down balloons) R25
Vintage glass apothecary vase R219
Chamalow mix R30 per packet (I used all the macaroon shaped ones in the apothecary vase)
Quick milk straw sippers R14 per pack