



DOWN THE GARDEN PATH

Crafts: A garden party table with Easter Goodness

PURPLE BERRY HAZE
POTATO SOUP
OLIVE AND FIG JAM STRAWS
GARDEN TARTS:
ROAST BUTTERNUT AND GOATS CHEESE FILLING
CARAMELISED GARLIC FILLING
MEAT FREE MONDAY ROAST VEGETABLE FILLING
HALLOUMI, CORN AND RED PEPPER SALAD
CRUNCHY PECAN AND CARROT SALAD
CONDENSED MILK ICE CREAM WITH SILLY SPRINKLES



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PURPLE BERRY HAZE (1)

- 1 Cup ice
- 50ml Ice water
- 4 Tots Dreams Wild Berry and Pomegranate mix
- ½ Tot Blue Caracao
- 1 Tot vodka

Blend ingredients in a blender till slushy and serve

POTATO SOUP (4)

- 1 Small bunch of leeks
- 6 Potatoes peeled and roughly cut
- 1 teaspoon garlic
- 1 L Chicken stock made with 4 tablespoons Ina Paarman stock powder or 3 tablespoons NoMu vegetable fond (only the Ina Paarman chicken stock is vegetarian)
- 125ml Buttermilk, cream or Greek yoghurt
- 1 tablespoon Wholegrain mustard
- 1 tablespoon Dijon mustard
- Olive oil
- 2 tablespoons fresh thyme

1. Slice the leeks and fry in a pot in the olive oil
2. Add the fresh thyme, garlic and potatoes and then stir in the stock
3. Cook for about 30 minutes or until the potatoes are soft
4. Blend the potatoes and add the mustard and cream or milk
5. Be careful not to over blend the potatoes, as the soup will become stodgy

OLIVE AND FIG JAM STRAWS

- 1 Roll puff pastry
- Kloovenburg olive and fig jam (about ½ bottle)
- Parmesan cheese
- 1 Egg

1. Defrost the pastry in the fridge, remove and unroll
2. Spread the olive jam onto the pastry and sprinkle with parmesan
3. With the long side of the pastry horizontal, slice it in half and slice each half into half again
4. Take each of the 4 strips and slice into 2 then slice across horizontally in the middle making 16 strips
5. Twist each strip of pastry, making sure most of the jam is twisted into the middle
6. Brush each completed strip with egg white and sprinkle a little more parmesan on top
7. Bake at 180 °C for about 20-30 minutes or until crispy and golden but not over cooked and dry

COOK'S NOTES: Substitute jam with olive tapenade, basil pesto or sun dried tomato pesto. Sprinkle straws with black or white sesame seeds. Plain olive jam or olive and fig jam can be purchased from the gourmet market at Lifestyle, Tapenade in Cresta and other food outlets

GARDEN TARTS

Basic pastry

2 Cups plain flour
1 Teaspoon castor sugar
1/3 Cup Parmesan
150g Cold butter, diced
1 Egg
2 tablespoon milk

1. Process flour, salt, Parmesan and butter till it resembles breadcrumbs
2. Add the egg and milk and process until the dough just comes together
3. Press into pie dish and refrigerate half an hour before proceeding
4. Remove pie from fridge, prick with a fork and bake for about 15-20 minutes at 180°C or until the base is lightly cooked.
5. Fill as desired and then top with the basic cream mix
6. Bake for 30-35 minutes at 180 °C

Basic Cream mix: 1Cup/250ml cream, ½ tub crème fraîche and 3 egg yolks

ROAST BUTTERNUT AND GOATS CHEESE FILLING

2 Onions thinly sliced
350g Butternut cubes
¼ Punnet fresh thyme-about 2 TBS of the leaves
1 Round (80g) goat's cheese (Crottin) with rind. Not the cream cheese
Olive oil

1. Drizzle the butternut with a bit of olive oil and roast at 180 °C for about 30-40 minutes or until cooked
2. Pan fry the onions for 10-15 minutes, adding a tsp of sugar just before the cooking process so that they are nicely caramelised. Add the thyme
 - a. Slice the goats cheese into 6 or more slices
3. Fill the pre-cooked shell with the onions and then the butternut, add the cream mix and then top with the goat's cheese and bake.

CARAMELISED GARLIC FILLING

4 Onions, thinly sliced
¼ Punnet fresh thyme-about 2 TBS of the leaves
2 Bags Woolies giant garlic (4 garlic heads)

1. Place the peeled garlic cloves in a sauce pan, cover well with boiling water and cook for about 25-30 minutes or until tender
2. Pan-fry the onions for 10-15 minutes, adding a tsp of sugar just before the cooking process so that they are nicely caramelised. Add the thyme. Remove onions but keep the pan ready
3. Drain the water from the softened cloves, place the onion pan back on the heat with a little oil and add the cloves
4. Add the balsamic vinegar and reduce for a minute or two. Remove from heat when the cloves are coated with a dark caramel sauce, you may add more balsamic if needed.
5. Place the onions into the pre-cooked shell and top with the cloves and then cream and bake

MEAT FREE MONDAY ROAST VEGETABLE FILLING

1 Packet/500g Woolworth's ready to roast Mediterranean vegetables

Drunken Pecorino cheese
Small rocket leaves to top

- Roast the vegetables according to instructions
- Place the vegetables in the pre-cooked tart shell, top with cream
- Bake for 35 minutes at 190 °C
- To serve: Scatter the vegetables with rocket leaves and shave cheese on top

Other fillings

- Cooked asparagus and sun dried tomato
- Roasted peppers and feta or torn Philadelphia cheese
- Blue Cheese, caramelised onion and walnuts
- Olives and caramelised onion
- Spring onion, parmesan and salmon. Garnish with slivers of smoked salmon

HALLOUMI, CORN AND RED PEPPER SALAD

2 Red peppers

4 Mealies/sweet corn on the cobs

Extra virgin olive oil

2 tablespoons chopped Italian parsley

Double gold reduction

Salt and freshly ground black pepper, to taste

2/3 To 1 tub Meze halloumi fingers , sliced into thin slabs

Rocket or salad leaves for the base

1. Blister the red peppers as demonstrated and place in a sealed plastic packet to sweat
2. Char the corn lightly on the flame then slice the kernels off the cob
3. Remove the skin from the peppers and roughly chop the flesh with the Italian parsley
4. Add enough olive oil and Double Gold reduction to the peppers to create a dressing
5. Place the rocket on a salad platter. Drizzle the corn over and place the red pepper with dressing on top
6. Place the halloumi on a non stick mat, drizzle or spray with olive oil and place until a grill until soft. Place on top of salad and serve immediately

COOK'S Notes:

- If you do not have a gas hob, then A) blister the peppers under a grill for about 30 minutes turning often. B) Remove the kernels from the cobs and then toss in a pan in some olive oil to cook lightly.
- Pomegranate, verjuice or balsamic reduction can be used for the peppers. Various flavours are available from the Gourmet Market at Lifestyle

CRUNCHY PECAN AND CARROT SALAD

1 Bag carrots, peeled and coarsely grated (I use my kitchen aid processor)

- ½ cup canola oil
- ¼ cup rice wine vinegar
- 2 tablespoons Wholegrain Dijon mustard
- 2 tablespoons dark brown sugar
- 2 teaspoon crushed garlic
- 100g Caramelised nuts of your choice
- ¼ cup chopped coriander or chives or Italian parsley

1. Whisk oil, vinegar, mustard, sugar and garlic together and toss through carrots and chopped chives/parsley.
2. Add nuts before serving.

CONDENSED MILK ICE CREAM

With an ice cream machine

- 1 Can condensed milk
- 4 Cups cream
- Vanilla paste/seeds or powder to flavour
- Sugar cones and silly sprinkles to serve

1. Combine the condensed milk, cream and vanilla then add to the already chilled machine.
2. Churn for about 40 minutes or until thick. Place in a container or tray and freeze.

Without an ice cream machine

- 1 Can condensed milk
- 2 Cups cream (use Woolies whipping cream, its thick and does not produce crystals)
- Vanilla paste/seeds or powder to flavour

Whip the cream and fold in condensed milk and vanilla. Pour into an tray, cover and freeze for about 6-8 hours.

COOK'S NOTES

Halving the cream content for hand made ice cream reduces the ice crystals but makes a much sweeter more condensedmilk flavour ice cream.

Silly sprinkles

Serve bowls of these to sprinkle on your ice cream or just roll your cone into:

Bashed Crunchie, Peanut brittle, Peppermint Crisp, bowls of Rolo, Whispers, Chuckles and Toffee balls and sliced Mars Bars.

Variations

- Gently melt 3 bar ones in the microwave with a bit of milk. Stir to make a smooth sauce. Layer the ice cream with the slightly cooled bar one sauce. This looks gorgeous layered in a glass vase.
- Replace 1 cup cream with ½ cup peanut butter. Fold in 1 cup Black Cat peanut sweets or chopped Mars Bars

CRAFTS

All décor from In Good Company: square plates, bird cage, angel, white trays, eggs and birds, watering can, vases, chalkboard signs, Tree decoration, wooden cutlery. Go to www.ingoodcompany.co.za

Galvanised iron buckets, stamp set, brown paper bags and ice cream sticks: Wespac

Wooden buckets: Santos in Parkhurst, R28 each

Easter goodies all: In Good Company

Herbs, pots and terracotta pots for butter: Lifestyle

Thyme spade decorations and leaf place mats: Mr Price

Hour glass R380 and set of 3 garden chalk pots R128:
The Space