



Keep calm, it's only Christmas

Gordon's Apple Tart

Oven baked queen prawns, with a touch of feta and sun dried tomato

Rare roasted sirloin fillet drizzled with Salsa Verde

Sticky sesame sweet potato and butternut salad

Avocado and Parmesan salad with olive relish

Star studded raspberry ripple shots

Table: A British invasion

Crafts: Holiday gifts, kid's crafts, party ideas, gift-wrapping and bags



Debbie Hannibal

082 882 2227



info@cookstudio.co.za



www.cookstudio.co.za



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GORDON'S APPLE TART (1)

1 tot of Gordon's gin
1 tablespoon apple juice
A squeeze of lemon juice
Fresh or caramelised apple with a sprinkle of cinnamon to garnish
Ginger beer to top

1. Place the gin, juice, lemon sugar and spice in a glass and combine
2. Add ice and top up with ginger beer
3. Garnish with apple

OVEN BAKED PRAWNS (8/16*)

1.6kg (about 40) good sized prawns, unpeeled and cleaned (I used 2 boxes of Tiger 16/20)
150g-200g salted butter*, 2 teaspoons salt
2 teaspoons garlic
1/3 cup fresh lemon juice* (juice of about 3-4 lemons)
1 small tub Danish style feta cheese
1 sachet Woolworths sun dried tomatoes in oil and vinaigrette
3/4 cup chopped Italian parsley

1. Pre-heat the oven to your highest setting or 260°C
2. Arrange prawns on a baking tray or in a casserole dish
3. Melt the butter, garlic and salt and then add the lemon juice and the whole sachet of tomatoes (including the marinade) Stir to break up the tomatoes. Pour over prawns
4. Cover the prawns with foil and place in the oven for 8 minutes
5. Remove the foil, break up the Danish feta and sprinkle the parsley over the prawns
6. Return to oven for about 3 minutes or until cooked
7. Remove from oven and serve with sliced French loaf bread to soak up the sauce or on rice, couscous or angel hair spaghetti

***These prawns are well sized and serve 8 people as a main: That's serving 6 prawns per man and 4 prawns per woman. They would serve 16 people as a starter or alongside another main such as chicken. Add extra feta and tomato to taste! Add more lemon and butter if you do not have sufficient sauce.**

ROAST SIRLOIN FILLET (8-10 as the only meat or 12 as a side main course)

1 whole trimmed side of sirloin, about 2.5kg (no fat)
Soy sauce and olive oil

1. Place the sirloin in a Ziplock packet with soy sauce and marinate the sirloin for minimum 3 hours or up to 2 days. Turn the meat every time you open the fridge.
2. Remove from marinade, pat dry and rub with olive oil
3. Heat up a non-stick griddle pan and sear the fillet on each side for 5 minutes
4. Remove from pan and place in an oven pre-heated to 180 °C for 20-40 minutes, depending on the thickness and preferred "doneness".
5. Leave to cool for at least 10 minutes before carving

SALSA VERDE

1 teaspoon minced garlic
1/2 punnet or 15g Italian parsley
1/2 punnet or 15g mint or basil or both
2 tablespoons capers
6 anchovy fillets
1 tablespoon lemon juice, balsamic vinegar or red wine vinegar
1/2 cup olive oil
2 tablespoons whole grain mustard

Roughly chop/whizz the ingredients and add to the oil and vinegar. Season to taste

SAUCE OPTION 2: ASIAN DRIZZLE

½ teaspoon dried chilli flakes (or use fresh chilli)
3 tablespoons dark brown sugar
2 tablespoons rice vinegar
1/3 cup lime juice
2 tablespoons soy sauce
1 tablespoon fish sauce
1 punnet or 30g fresh mint or coriander
¼ cup olive oil

Chop herbs and combine with remaining ingredients

STICKY SESAME AND BUTTERNUT SWEET POTATO SALAD (8)

1 whole butternut
3 whole sweet potatoes
4 red onions sliced-or 3 packets Woolworths sliced red onion
1 teaspoon crushed ginger
2 teaspoons sesame oil
½ teaspoon fresh red chilli
3 tablespoons sesame seeds
4 tablespoons honey
2 tablespoons Teriyake sauce (optional)
1 punnet micro leaf salad leaves to garnish

1. Cube the butternut and sweet potato (skin on, seeds removed) to equal size.
2. Place the vegetables on a non-stick mat, drizzle with a little olive oil and roast in a very hot oven (260 °)for 20-30 minutes until cooked (the skin should be caramelised)
3. Fry the onions, in an oil of your choice. When starting to brown add the ginger and 2 tablespoons of the sesame seeds and reduce heat when the sesame seeds are nicely toasted.
4. Turn off the heat and add the sesame oil, honey and lime juice
5. Combine the onions and vegetables gently and place in a bowl or platter
6. Sprinkle with additional sesame seeds and top with micro leaves to garnish.

COOK'S Notes: Substitute the Teriyake with Oyster sauce. Lee Kum Kee brand is the best.

AVOCADO AND PARMESAN SALAD WITH OLIVE RELISH (8)

2 packets baby salad leaves
Shaved Parmegiano/Parmesan
2 Avocados, sliced
¼ cup Melissa's/Pick n' Pay toasted seeds, or toast your own selection of seeds

STRAWBERRY AND OLIVE RELISH

1 sachet of good black olives- drained, pitted and chopped
6 strawberries, hulled and chopped
2 tablespoons chopped thyme, oregano or Italian Parsley
3 tablespoons red wine or balsamic vinegar
1 tablespoon honey
1/4 cup olive oil
½ teaspoon black pepper

Combine ingredients, adding more oil if required to dress the leaves sufficiently

COOK'S NOTES: Crunchy croutons or caramelised nuts also add delicious texture to the salad, which is fabulous served with a roast chicken and health bread.

STAR STUDED RASPBERRY RIPPLE SHOTS (10)

Shots

500ml cream

1 tub cream cheese (use the full fat or fat free creamed one from Woolworth's)

Juice of 1 lemon (about 1/4 cup)

½ cup icing sugar

Vanilla essence/paste or extract to taste

Biscuits of your choice * see notes

1. Combine cheese, cream, lemon and vanilla in a food processor and blend until thick and creamy (the cream will eventually thicken).
2. Place the cheese mixture into a disposable piping bag (no nozzle) and pipe the mixture into a small glass, layering with the biscuits.
3. Dollop raspberry Coulis on top (or layer in-between the dessert) and decorate with a star.

Stars

1 roll frozen puff pastry, defrosted in the fridge (use Today or Woolworth's essential)

Sugar, edible glitter, plus 1 egg to glaze

1. Cut out star shapes from the pastry, glaze with the beaten egg and sprinkle with sugar or flavoured sugar and bake at 180 °C for 15-20 minutes or until golden brown
2. Sprinkle glitter onto the baked stars, insert a skewer and place in the glasses

Coulis

Bring 1 packet of frozen raspberries, 1 tablespoon mazaena and 1 cup of water & sugar to the boil. Cool and add additional water if it's too thick.

COOK'S NOTES:

- For the biscuits use ½ packet biscuits of your choice and process.
- If you are in a hurry, use Woolies Soet Koekie biscuits. Break up or layer the round biscuits with the cheese mixture and use the stars instead of the pastry stars for garnish.
- Woolies also do mini digestives and you can purchase mini Tennis biscuits from all retail stores.
- I kept the cheese mixture simple and light. If you want something more dense and rich process 250ml cream, 1 tub cream cheese, 1 tub mascarpone and 1 block of Philadelphia (softened). This makes 8 desserts and is quite pricey.
- **GET CRAFTY:** Paint the skewers red, white or silver or slip a red and white striped paper straw over the skewer. Also use paper star-shape cut outs or skewer fresh raspberries and place in or across the glass.

RED VELVET AND STRAWBERRY SPARKLER

Mini red velvet cupcakes (see website for recipe)

Fresh strawberries, diced

Sparkling wine

Red velvet icing made with organic butter and low fat cream cheese (see website for recipe)

Sparklers

1. Place strawberries in the bottom of a champagne glass and drizzle with sparkling wine
2. Layer the glass with cupcakes, icing and more strawberries
3. Pop in sparkler, light and serve

INSTANT CHOCOLATE SHELL FOR ICE CREAM

200 grams dark chocolate buttons
2 tablespoons coconut oil

1. Melt the chocolate and oil in the microwave or over a double boiler
2. Scoop frozen ice-cream into cones and dip into melted chocolate or alternatively place balls in bowl and pour over chocolate.
3. Wait 2 minutes for chocolate to harden and serve

CRANBERRY ICE-CUBES

Boiled and cooled water
Ice trays (elongated or shaped preferably)
Fresh cranberries (or blueberries)

Freeze the cranberries in water and place in festive punch jugs or into cocktail glasses

YOGHURT DROPS

Place Pick n' Pay full fat Strawberries & Cream or Lemon Meringue yogurt into a plastic bag or disposable piping bag. Cut a small hole and angle the bag so you squeeze out little balls with twirls on top at a slow steady speed, onto a non-stick mat. Freeze and serve as a snack or over fruit.

YOGHURT LOLLYPOPS

1. Buy a 6 pack of small round tubs of yoghurt from Pick N Pay (no name brand). Make a slit in the foil with a knife and pop in a wooden spoon or ice cream stick and freeze.
2. To eat-dip the yoghurt tub in hot water for 5-10 seconds, remove the foil and remove the frozen block of yoghurt from the tub

MINI MILKSHAKE SHOOTERS

Double or triple size shot glasses
Melting/cooking chocolate –milk or dark
100's & 1000's sprinkles or sparkly balls
Paper straws, cut in half
Vanilla ice-cream

1. Melt the chocolate and dip the rim of your glass into the chocolate and then into the sprinkles. Place in the fridge or freezer to set
2. Blend ice-cream with a little milk of milk and pour into the shot glasses and serve

MARSHMALLOW POPS

Pink or White marshmallows
White or dark chocolate
Sprinkles of your choice
Coloured straws, cut in half

1. Skewer the marshmallows with the straws, dip in chocolate and then into sprinkles
2. Place on a non-stick mat to set

MILK AND COOKIE SHOTS

Shot glasses
Milk or flavoured milk
"Holy Biscuits" see notes
Straws

Place milk in shot glasses and place a straw through the hole in the biscuit

COOK'S NOTES: Biscuits with a hole in the middle include Bakers Milk Chocco Break, Cadbury's biscuit bites and Fox's Party Rings in regular or mini. Alternatively make mini donuts –donut machines are available from Pick n Pay for about R160.

CRAFTS (PLEASE FEEL FREE TO TAKE PHOTOS FOR REFERENCE)

Sweet Expressions is in Honeydew www.sweetexpressions.co.za Cherise 082 556 0065

Chamdor is in Décor Park

In Good Company is in Parkhurst, www.ingoodcompany.co.za

Macaroon is in Greenside www.macaroon.co.za

TGD (magnets) is in Milner road Randburg www.magnets4u.co.za

Vintage Memories is in 4th avenue Linden www.vinatagepapermemories.co.za

UK Emporium is in the Westways centre in Helderkrui tel 011 764 2770 or www.uke-west.co.za

BROOCHES

Wire shapes (approximately R15 from local beader)

Wood shapes R4 crafters Market

Wooden discs (bear jointing) assorted sizes 50c-R1 Fred- i- bear shop @ Lifestyle

Crochet Flowers R10-R15 COOK

Felt and rubber squares Crafters Market R2-R4

Lace R8 Per meter, buttons, Brooch pins. Chamdor R1 each

Glue gun or craft glue

GIFT TAGS AND DECOR

Old post office brown tags

Wooden buttons and wooden shapes both R12.99 for a pack of 6, craft section in Lifestyle.

Wooden Pegs Wespack R8.99 for 5 magnetic pegs

2 Tone Twine R39.50 for 20 yards Crafters Market. Ribbons In Good Company

Stamps: Uniform stamps and crafters ink

Wooden tags R21.50 (10), hearts R20 (10). wooden rolling pin R5, buttons R10 (for a bag) all Crafters Market

CUPCAKE GIFT BAGS

Old cupcake wrappers, brads, buttons and tissue paper (Wespack & Mr Price)

BACK TO SCHOOL/WORK STATION FRIDGE

Magnets from TGD

Stationery tins with clear lid Wespack from R13

To see another example of the study-on-the-fridge go to

<http://pinterest.com/pin/243475923575488047/> or if you are on Pinterest follow my

CREATIVE WORK SPACE and look for the fridge pic

JELLY PLAY DOUGH

1 cup flour
1 cup water
1/2 cup salt
3 teaspoons Cream of Tartar
1 packet Oros or Cold drink powder mix
1 tablespoon cooking oil

1. Mix dry ingredients together in a large saucepan.
2. Slowly add water mixed with oil and stir over medium heat until mixture thickens to dough.
3. Place on a heatproof surface and knead until cool enough for children to handle. Store in a sealed container. Some discoloration may occur.

Containers, cream pots and goodie bag party buckets from Wespack
Cookie cutter shapes Wespack, Mr Price (about R16 a set)
HAND MADE stamp, R50 In Good Company, R150 Big Blue.
Stickers and tags www.macaroon.co.za

BRITISH INVASION TABLE

- I set the scene with a bold blue red and beige striped table cloth and used the British flag print from the same range to make my bunting. Both R59 pm @ Chamdor.
- The cake, cupcakes and biscuits are from Sweet Expressions
- The scrapbook papers are from Vintage Memories and the glass placemats from COOK @ R35.
- Keep calm coasters are from Mr Price (R15 for 4)
- The plates were purchased on sale from @ Home and the cutlery is mixed antique finds from various antique stores.
- The napkins, crown napkin holders and the crown name place tags are from In Good Company.
- The crown wire shapes over the biscuits and cupcakes are from a little French shop in Decor Park R60 and the ribbons are In Good Company
- I made tea lite holders from brown paper bags, Wespack (R7.90 for 15 bags), gave them an old stamp of a postage stamp and adorned the bags with British bunting R70 In Good Company. The battery operated tea lites are from In Good Company.
- The Queen and Keep calm cards are from In Good Company (R70) and I popped them in the name place holders.
- I made the cocktail bottles with a striped straw, In Good Company and an old postcard glued to the bottle. The British flag ribbon and postcard both Vintage Memories.
- I bought the Jubilee fruit drops from Pick n Pay and all other food items from the UK Emporium
- All the other bits and bobs on the table are from Vintage Memories, including the old beer labels.
- The KEEP CALM poster is from In Good Company R795
- I made the bunting with string, pegs and triangle shapes from the material. I used a Pinking scissors so that the ends do not fray through lack of sewing.

HAVE A FESTIVE AND FABULOUS CHRISTMAS AND NEW YEAR!