

Naughty but nice

Christmas 2018

Prosecco, rosemary and gin punch

Baked camembert, sun dried tomato and olive pesto relish

Coronation-style roast chicken with mango and curry aioli

Roast sweet pepper, butternut and buffalo mozzarella salad

Fillet with double mustard cream dressing

Cheddar and nutmeg tart, with wholemeal pastry

Hazelnut and chocolate meringue roulade

(with homemade save-the-orangutans Nutella)

A white, black and gold table and crafts



PROSECCO ROSEMARY AND GIN PUNCH

1-2 cups gin
A dash of Angostura Bitters
½-1 cup castor sugar/honey or a natural sweetener
2 sprigs fresh rosemary
Juice of 2 lemons
1 litre soda water
1 bottle prosecco
Ice and berries to garnish

Mix and be Merry

BAKED BRIE/CAMEMBERT, TOMATO & OLIVE RELISH (8-12)

1 large brie wheel (order from Delft-in fact they stock all the grocery items)
1 punnet sundried tomatoes, drained and sliced into slivers or cut up with a scissors
¼ cup tomato jam
3 Tablespoons Ina Paarman olive pesto (there are 6 tablespoons in the sachet, making it easy to double)
1 tablespoon balsamic vinegar or reduction
Fresh thyme
Green and black olives
Small cherry tomatoes on the vine

To serve

Sliced Green Olive baguette (Woolies)

1. Combine the tomatoes, jam, pesto and vinegar. Score the cheese, dollop relish on top, then scatter with thyme leaves, tomatoes and olives
2. Place in/on a lightly oiled baking dish and bake at 180 °C for 20 minutes or more*, until the centre of cheese has melted. Remove from oven, quickly garnish and serve while hot.

COOK'S Notes:

If you dislike olives, use sun-dried tomato, pepper or basil pesto instead of the olive pesto and omit the olives on top.

Do not substitute the pesto and jam for a sweet olive marmalade-the combination does not work.

*Very ripe and soft cheese would require less time to cook.

BUTTERNUT, PEPPER AND MOZZARELLA SALAD (10-12)

2 whole butternuts, halved, seeded and sliced lengthways into thickish pieces

1-2 packets of tri-colour sweet baby peppers quartered lengthways

1 tub buffalo mozzarella

Rocket and/or micro greens

1. Place the butternut on a non-stick mat on a baking tray, brush with olive oil, season and roast at 240 °C for about 20 minutes or until the edges are caramelised and the butternut cooked and starting to brown but not too -soft. Rather place under a grill to char the edges than over-cook.
2. Toss the peppers in oil and a little salt and roast at 200 °C for 30-40 minutes or until very soft and blistered.
3. Arrange the greens on the platter, add the cooled butternut and peppers
4. Drizzle with the dressing and then ear pieces of mozzarella on top

FESTIVE POMEGRANATE & PINK PEPPERCORN DRESSING

3 tablespoons pomegranate molasses/reduction

2 tablespoons honey

3 tablespoons olive oil

2 tablespoons red wine vinegar

1 teaspoon crushed pink peppercorns

Pinch of salt flakes

Combine all ingredients and whisk in the olive oil. This makes a delicious salad dressing to gift.

CORONATION-STYLE CHICKEN WITH MANGO AND CURRY AOILI (8-12)

1-2 roast chickens or a turkey, sliced and flaked or 4-6 Woolworth's butter basted breasts, skin removed and sliced

1/3 cup pine nuts lightly toasted

1 cup aioli (see recipe below)

1/3 cup of frozen or fresh mango, blended until smooth (your local vegetable store near the berries)

1 tablespoon medium or mild yellow curry powder

1/4 cup Mrs Balls chutney

Zest of a lemon and 2 tablespoons of lemon juice (you can add 2 more if you want a tangy sauce)

Baby spinach, micro greens or rocket for base (If seasonal, wedges of fresh roasted peaches or apricots can be added)

1. Place the chicken on top of the greens on a large platter
2. Combine the aioli, lemon, curry, chutney and mango and pour over chicken
3. Sprinkle pine nuts on top

Optional: Coriander leaves or sliced spring onions to garnish

AIOLI (makes one cup)

4 extra large egg yolks (use the whites for the meringue roulade)
1 teaspoon Dijon/Coleman's mustard
2 tablespoons white vinegar
Salt to taste
200ml (or 1/2 cup + 1/3 cup) unflavoured oil like Canola or Sunflower

1. Process or blend the egg yolks and mustard and very slowly add the oil until it thickens.
2. Add the vinegar and season.

BEEF FILLET WITH DOUBLE MUSTARD CREAM DRESSING (8-12)

1 large beef fillet
¼ cup red wine vinegar or balsamic vinegar
¼ cup soy sauce
3 tablespoons olive oil

1. Place fillet in large freezer bag. Mix marinade ingredients together, pour over fillet and knot bag so that entire fillet is surrounded by marinade. Place in fridge to marinate overnight.
2. Allow fillet to return to room temperature before cooking and heat oven to 220° C.
3. Place drained fillet on a baking tray (lightly oiled or on a non-stick mat) and roast for 25-30 minutes depending on desired doneness. Leave meat to stand for 15 minutes before slicing. Dab the excess juices as you slice and when you platter.

COOK'S Notes: If you prefer a more economical rump or sirloin (especially if doing on a braai) marinate as follows: Rub the meat well with mustard powder and allow to marinate for 2 hours or longer. This tenderises the meat with a mellow and mild flavour.

Double mustard dressing

½ cup/125ml cream, lightly whipped
¼ cup wholegrain mustard
¼ cup Dijon or German mustard plus 2 tablespoons of honey
OR
¼ cup sundried tomato mustard (Delft)

Combine and chill until required

COOK'S Notes: The sundried tomato mustard is milder and sweeter while the Dijon/German mustard gives a slight bite. This dressing is also delicious on chicken and fish. Fresh garlic can be added to both the marinade and the dressing.

CHEDDAR AND NUTMEG TART WITH WHOLEMEAL PASTRY (12)

Filling (this can be made while your pastry is baking)

250 ml cream

1 tub crème fraîche (2/3 for the filling and the rest to dollop on top)

1 extra- large free-range eggs plus 4 yolks (use the whites for the meringue roulade)

130g cheddar (at least 6 months matured) grated

Sprinkling of ground nutmeg

Combine all ingredients and give it a quick blitz with/in a blender (do not over-blitz the cream-just until the cheese is blended).

Make-ahead Pastry (keep chilled for 2 days or frozen for a month)

1 extra-large free-range egg yolk mixed with 3 tablespoons of ice-cold water

100g cold butter, grated (this is easy to do and much faster than cubing)

200g Eureka whole meal wheat flour, plus extra to dust

1. Combine the ingredients in a processor until the pastry just comes together in clumps (it should not get to a ball stage). Tip out the dough, gently bring it together into a flat smooth ball, wrap in clingfilm and refrigerate for 30 minutes.
2. Roll the chilled pastry out on a lightly floured surface (if you have chilled for longer you may need to soften it slightly at room temperature) which is why 30 minutes is ideal.
3. Carefully lift pastry (or roll onto your rolling pin and then transfer) into a 30cm fluted loose bottom tart pan and using your fingers and thumb, press to cover the areas and corners, patching up places until the pan is covered. If your pastry has been overworked and is smooth and easy to work with, leave an overhang for shrinkage and keep any excess pastry in the event of a hole forming. The harder your pastry is to handle the less it will shrink, so don't panic if it breaks. Just patch it up.
4. Place the tart pan with pastry back into the fridge for another 30 minutes.
5. Remove the tart, prick all over with a fork (if not using a tart pan with holes) and fill with foil or baking paper topped baking beans or uncooked rice/beans to weigh it down.
6. Place onto a baking tray and bake at 180 °C for 15 minutes and start making the filling.
7. Remove the foil and beans and if any holes have formed, patch up with your spare pastry or pop some egg or egg yolk over the hole. Rolling dough up into a thin snake is perfect for patching corner splits.
8. Return the pastry to the oven for another 7-10 minutes or until the shell is cooked and lightly golden.
9. Remove from oven, pour in the filling immediately, return to oven and reduce the temperature to 150°C. then bake for about 18-20 minutes or until the tart is slightly wobbly in centre (if you have a smaller quiche/pie tin, you may need to cook the mixture 5-10 minutes longer).
10. Allow to cool to warm or room temperature, garnish the tart with a dollop of cold crème fraîche and micro herbs.
11. The tart can be refrigerated but is best slightly warm or room temperature (pop it in the oven for 15 minutes to heat). It's delicious served for breakfast or brunch and with a side salad for a meat-free lunch.

MERINGUE ROULADE, HOMEMADE NUTELLA AND CREAM (10-12)

“ NUTELLA” (make this first to allow enough time to cool and set slightly)

To fill

250ml Woolworth's long-life cream
1x100g Lindt dark chocolate with hazelnuts (the thin bar)
1x100g Lindt milk

1. Heat the cream, remove from heat and add the blocks of chocolate.
2. Stir until melted and then refrigerate until thick enough to set

To pour on top (optional, otherwise dust with cocoa powder or icing sugar)

250ml fresh cream
1x100g Lindt dark chocolate with hazelnuts (the thin bar)
1x100g Lindt dark

3. Heat the cream (beware heating fresh cream too much as the chocolate will seize and create a sandy texture) , remove from heat and add the blocks of chocolate.
4. Stir until melted and then allow to cool at room temperature to a pourable consistency.

This Nutella can be bottled and gifted-keeps for 2-3 weeks in the fridge (though it will not last this long)

Meringue

4 extra-large free-range egg whites
1 slightly heaped cup castor sugar-or 220g
½ tsp corn flour
½ tsp vanilla extract
½ tsp wine vinegar

Filling

250ml-500 ml cream, whipped (around 350 ml is perfect)
2 portions homemade Nutella (optional portion to top the meringue)
4 soft and fudgy brownies (like Woolworths), broken into pieces

1. Mix together the corn flour, vanilla and vinegar
2. Whisk egg whites to stiff peaks and gradually add sugar and then the corn flour
3. Spread the mixture evenly on a tray, approximately 40cmx25/30 cm on a non-stick mat
4. Cook for 10 minutes on 200 °C, reduce oven to 160 °C and cook for a further 10 minutes
5. Remove from oven and top with another non-stick mat
6. Invert the meringue onto the other mat and allow to cool while whipping the cream
7. Whip the cream and spread onto the meringue and then, depending on how set your Nutella is, pour or dollop one portion onto the cream.
8. Scatter over the brownies, roll up tightly from the long end and chill for an hour.

Garnish options

100g hazelnuts, skinned and roasted, icing sugar and raspberries, Ferrera Rocher quarters or Lindt hazelnut balls

TABLE AND CRAFTS

Black Christmas tree Lifestyle

Black and white "H"stickers and labels Macaroon

Personalised tags used for name tags under printables (these are editable)

A good selection of printable tags <https://momaleblog.com/2016/11/29/free-printable-selection-detiquettes-pour-cadeaux-de-noel/>

Tree décor, crockery, cutlery, crackers, stars, gold Christmas trees Woolworths

Black and white candy, gold foil serviettes Party Spot

Personalised pencils, Hannibal Christmas stamp and black and gold matches Love Letters Stationery

Gift bags and foil containers Jodees bake and pack

Fillers: Chocolate donuts, cookies, Marshmallows, star cookies and chocolate sticks.

Black & White dishcloths to wrap wine in- Woolworths

Black chalkboard labels for wine, white tags The Variety shop.

Editable and printable labels <https://cookstudio.co.za/black-white-gold-christmas-2018/>

Paper used for cone (filled with vegetable chips) and paper wrapped around wine bottles

<https://cookstudio.co.za/christmas-2015-printables/>

Wreath made from white plastic cups and a glue gun

Black and glass jars, gold confetti glasses, gold rimmed champagne glasses and gold cutlery

Woolworths

White porcelain stars and white wooden trees CPS Warehouse Décor Park

White gift cups Woolworths, cellophane bags West Pack, stickers Macaroon

Black and white ribbon wrapped around crackers Party Spot, gold leaf platter Mr Price

Sweets: Candy canes, gold Ferrero Rochers, black liquorice and mini gold Toblerone

Paper

Placemats, snowman place settings/gift tags, and white bauble tealite candle or gift baskets all Michelle. Phone her for any personalised paper goods. Michelle Wierenga 0833036224

G&T/cocktail flavoured syrup gifts

Bottles R20 from Macro

Basic syrup

Heat 2 cups of water and 1 cup sugar until the sugar is dissolved (try not to boil as this makes sugar crystals at a later stage).

Infuse with your choice of fragrance such as herbs, juniper berries, rose water, orange rind. Infusions like ginger and basil can be added to the warm liquid and then strained into the bottle

Own

Toy mustang with Christmas tree on roof with glass dome, white Moet, Gold monkey holding crackers, shoe tag holders, black champagne glasses

Bath salts

Essential oil and carrier oil (like Almond, Jojoba or Argan) online from Essentially Natural
Himalayan salt and white salt crystals from any retail outlet