



**STARTER: SAFFRON CHEESE FONDUE WITH NAAN AND FRESH VEG**

**MAIN: CURRIED MEAT PIE WITH SWISS CHARD**

**DESSERT: PEARS IN WHITE CHOCOLATE**

### STARTER: SAFFRON CHEESE FONDUE WITH NAAN AND FRESH VEG

#### Ingredients

1 clove garlic, halved	2 naan breads
1 1/2 cups white grape juice	1 large potato or 2 medium-sized potatoes, peeled, cubed and fried
1 red chilli, crushed	2 cups fresh seasonal veg, blanched and refreshed
1 tbsp cornstarch	
1 thread saffron, dried, crushed and steeped in 2 tsp hot water	medium wooden skewers
2 cups Emmenthaler cheese, grated	
2 cups Gruyere cheese, grated	

#### Method

- Rub the inside of a large pot with garlic. Bring the pot to medium heat, add the grape juice and chilli, and simmer.
- Mix the cornstarch and saffron water a small bowl.
- Gradually add the cheese to the pot, stirring constantly in a zig-zag pattern (not circular) until the cheese has melted (do not boil).
- Stir the cornstarch mixture again and then stir it into the fondue. Allow the fondue to simmer, while stirring until it has thickened, for 5 to 8 minutes.
- Cut the naan bread into strips, wrap the strips around the individual vegetables or vegetable pieces, and thread onto the end of a skewer.
- Transfer the fondue to smaller heated pot on a rack or heat resistant surface, or to a fondue pot. Arrange the skewers around the pot and serve with side plates and serviettes.

### MAIN: CURRIED MEAT PIE WITH SWISS CHARD

#### Ingredients:

<b>PASTRY:</b> 3 1/4 cups cake flour 1/2 cup margarine 1 tsp salt 1 tsp jeera seeds 1 tsp mustard seeds 2 egg yolks 1 cup water	500g mixed ground meat (mutton, ostrich, lamb or beef) 100g macon (or bacon) 300g mushrooms, quartered 1/4 cup sour cream 1/4 cup fresh cream 180g white bread, diced and softened in hot milk salt and pepper
<b>FILLING:</b> 2 cloves garlic, crushed 1 tsp ginger, crushed 1 onion, finely chopped 1 tsp turmeric powder 1 green chilli, crushed 2 red chillis, crushed 1 tsp dhanias powder 1 tsp garam masala 1/2 tsp clove powder 1 tsp nutmeg oil for frying	<b>VEG:</b> 80g swiss chard leaves, blanched and stalks removed 40g mixed seasonal veg butter for frying salt and pepper

#### Method

- Preheat the oven to 180 degrees Celsius.
- To make the pie dough, in large bowl rub together the flour,

margarine and salt. Mix the water and one egg yolk, then adding this mixture to the flour. Combine with hands to form a dough. Do not over-knead. Cover and allow to rest.

- In a frying pan, fry the garlic, ginger and onions in a small amount of oil, and then the spices. Remove from the heat once cooked.
- Mix together the meat, mushrooms and cream in large bowl. Squeeze the milk out of the bread and add to the mixture. Add the cooked ingredients, season, mix further and set aside.
- Roll out two thirds of the dough to line a pie dish. Prick the base with a fork and pour in the filling. Roll out the lid with the remaining third of the dough and lay it on top, sealing and neatening the edges. Paint the surface with the second egg yolk, prick with a fork, and place in the oven to bake for one hour.
- Just before removing the pie from the oven, saute the swiss chard and veg in the butter in a frying pan and season.
- Slice the pie and arrange slices with the sauted veg on the plate. Garnish with dhanias and curry leaves. If you'd like, you could also add a chutney or pickle as an accompaniment.

### DESSERT: PEARS IN WHITE CHOCOLATE

#### Ingredients

4 small pears, peeled, quartered and rubbed with lemon juice
1 tbsp butter
1 tsp jeera seeds, roasted and ground
1/4 cup brown sugar
1 tsp lemon juice
1 cup white chocolate, grated
1/2 cup fresh cream

#### Method

- Heat the cream in a small saucepan.
- In a frying pan, melt the butter, add the pear quarters and jeera, and fry.
- To the cream, add the chocolate and melt while stirring.
- To the pears, add the sugar and allow it to caramelize. Add the lemon juice and switch off the heat.
- Plate the pears in a deep dish. Pour the chocolate sauce over and garnish with mint, a strawberry half and chocolate runouts. Serve immediately