



STARTER: BUFFALO CHICKEN WITH LEMON ACHAR SAUCE

MAIN: BARBEQUE STEAK WITH BAKED BEANS CHUTNEY AND CORN BREAD

DESSERT: PEACH AND COCONUT COBBLER

STARTER: BUFFALO CHICKEN WITH LEMON ACHAR SAUCE

Ingredients

12 chicken wings, drumlets, or other small cuts
 1/2 cup fine bread crumbs
 2 tbsp vegetable oil
 2 tbsp apple cider vinegar
 2 tbsp brown sugar
 2 tbsp tomato sauce
 2 tbsp worchesteshire sauce
 1 tbsp chilli powder
 1 tsp garlic, crushed
 1 tsp ginger, crushed
 1 tsp salt
 1 tsp black pepper

SAUCE

2 lemons, boiled and chopped
 2 red chillis, crushed
 2 tbsp dhania seeds/powder
 1/3 cup brown sugar
 1 tsp mustard seeds
 1 tsp salt
 1/4 cup oil

Method

- Preheat the oven to 180 degrees Celsius.
- Mix the wings with the Buffalo marinade ingredients and roast in the oven for 30 to 40 minutes, turning and basting regularly.
- Puree the sauce ingredients in a blender, adding water if necessary.
- Plate 3 wings/chicken pieces per person. Garnish the plates with the sauce and fresh herbs as desired.

MAIN: BARBEQUE STEAK WITH BAKED BEANS CHUTNEY AND CORN BREAD

Ingredients:

4 steaks - mutton, ostrich, etc.
 1 tsp coffee
 2 tbsp paprika
 4 tbsp butter
 1 red chilli, crushed
 4 tbsp worcesteshire sauce
 4 tbsp mustard
 4 tbsp tomato sauce
 4 tbsp lemon juice
 salt and pepper
 oil for grilling

BEANS:

1 can baked beans
 4 tbsp oil
 1 onion, sliced
 4 cloves garlic, crushed
 1 tsp ginger, crushed
 1 tsp turmeric powder
 1 tsp chilli powder
 1 tsp dhania powder
 1 green chilli, slivered
 1 bay leaf, crushed
 1 tomato, chopped
 salt and pepper
 1 sprig fresh curry leaves

BREAD:

1 cup cornmeal
 1 tsp bicarbonate of soda
 1 tsp salt
 1 tsp jeera seeds
 1 tsp fennel seeds
 2 cups buttermilk
 2 eggs, beaten
 2 tbsp oil

mixed colour peppers
 olive oil for sauteing

salt and crushed black pepper

Method

- Preheat the oven to 200 degrees Celsius.
- Combine the dry bread ingredients in a bowl, then make a well in the middle of the dry ingredients and mix in the buttermilk, eggs and oil. Pour the bread mixture into a small baking dish and bake in the lower part of the oven for about 20 minutes, or when a skewer or knife inserted into the bread comes out clean.
- Combine the barbeque sauce ingredients in a bowl. Sear the steaks in hot oil in a frying or griddle pan. Place the steaks in a roasting dish, baste with 1/3 of the barbeque sauce and grill in the upper part of the oven for 10 to 20 minutes, depending on desired doneness (medium, well done, etc.) Baste every few minutes with the rest of the barbeque sauce.
- Cook the baked beans chutney, without the baked beans, in sequence of the rest of the ingredients until it begins to catch at the bottom of the pan. Add the baked beans and cook further on low heat. Add some boiling water if necessary to obtain a desired sauce consistency.
- Just before serving, saute the mixed peppers in some olive oil and season lightly.
- Plate as desired and garnish with fresh herbs.

DESSERT: PEACH AND COCONUT COBBLER

Ingredients

1 1/2 cups biscuit crumbs
 4 tbsp sugar
 4 tbsp butter

4 peaches, peeled and sliced
 1 lemon, zest and juice
 1/2 cup sugar
 1/2 cup grated or desiccated coconut
 2 tbsp flour
 1 tsp elachi powder
 1/2 tsp cinnamon powder
 1/2 tsp nutmeg powder

Method

- Preheat the oven to 180 degrees Celsius.
- Combine the crust ingredients in a bowl and press to line the bottom of a pie dish.
- Combine the filling ingredients in another bowl and spoon into the lined pie dish.
- Bake in the oven for about half an hour, or until the mixture bubbles.
- Serve with ice cream if serving while hot and garnish with rose syrup, mint sprigs and coconut shavings.