



**STARTER: CAPRI SALAD ON POLENTA WITH PEPERONCINI REDUCTION**

**MAIN: CHICKEN CURRY MEZZELUNE IN KORMA SAUCE**

**DESSERT: ROSE, CARDAMOM AND MARSCAPONE PANNA COTTA**

### **STARTER: CAPRI SALAD ON POLENTA WITH PEPERONCINI REDUCTION**

#### **Ingredients**

2/3 cup polenta  
1 tsp jeera seeds  
½ tsp dhania powder  
1 tbsp butter

1 1/2 cups fresh basil leaves  
1 small block mozzarella cheese, thinly sliced  
1 cup cherry tomatos

#### **Reduction:**

2 tbsp sugar  
1/2 cup balsamic vinegar  
1 red chilli, crushed

salt and pepper to taste

#### **Method**

- Preheat the oven to 180 degrees Celsius. Cook the polenta according to the package instructions with the jeera seeds and dhania powder. When it is fully cooked, mix in the butter, spread out onto the bottom of an oven dish and bake until firm but still moist, for between 8 to and 12 minutes. Don't let it become dry!
- To make the reduction, simmer the sugar with the vinegar and chilli until it reaches a slightly syrupy consistency. Remove from the heat and let it cool.
- To present, cut shapes out of the polenta as desired, or slice into squares or rectangles. Arrange the salad items, as desired, on top of the polenta and drizzle with the reduction. Voila! :)

### **MAIN: CHICKEN CURRY MEZZELUNE IN KORMA SAUCE**

#### **Ingredients:**

2 cups flour  
2 eggs  
1/4 cup olive oil

500g chicken breasts, steamed & chopped  
½ tsp jeera powder  
½ tsp dhania powder  
1 tsp garam masala

salt and pepper to taste

#### **Sauce:**

1 tbsp ghee or butter  
1 tbsp garlic, crushed  
1 tsp ginger, crushed  
½ tsp turmeric powder  
1 tsp chilli powder  
1 dried red chilli, crushed  
2 tomatoes, chopped  
1/2 cup yoghurt  
1/2 cup fresh cream  
1/2 cup coconut milk  
½ cup almonds  
2 tbsp lemon juice

#### **Method**

- Mix and knead the flour, eggs and olive oil with a pinch of salt to make a stiff dough. Wrap and allow to rest for 30 minutes. Cut thin slices of the dough and roll into thin sheets. Cut circles out of the sheets using a cup or cutter and fill with a mixture of seasoned chicken, jeera, dhania and garam masala. Fold the circles over into half moons shapes, seal with a paste of flour and water, and then crimp the edges to seal with the tines of a fork. Boil the pasta in water for 8 to 10 minutes until it is fully cooked and all dente. Drain and toss with some olive oil
- To make the sauce, cook the ingredients in sequence to until thick and creamy, seasoning, and adding more coconut milk or water if necessary.

- Serve the sauce and pasta in deep plates, garnishing with fried onion slices, fresh herbs and toasted almond flakes.

### **DESSERT: ROSE, CARDAMOM AND MARSCAPONE PANNA COTTA**

#### **Ingredients**

2 tsp agar agar or gelatine powder  
2 tsp warm milk  
1 ½ cups heavy cream  
½ cup milk  
¼ cup sugar  
½ cup marscapone cream  
1 tsp elachi powder  
1/2 cup rose petals/2 tsp rose syrup

#### **Method**

- Dissolve the agar agar or gelatine in the warm milk.
- Heat the cream and milk together, adding the sugar, agar agar/ gelatine and elachi powder. Once the mixture is thoroughly dissolved and combined, allow to cool (but not set). Once cooled, mix in the cheese and rose petals. Pour into ramekins or mould cups. If you are using rose syrup instead of petals, swirl the syrup in at this point.
- Place in the fridge and allow to set.
- To serve, turn out of the ramekins/moulds (dip the bases into some hot water for a few seconds to help with this, or run a knife around the inside edge), and garnish with rose petals/ syrup and fresh mint leaves.