



**STARTER:** BLUE CHEESE AND BHINDA QUICHE

**MAIN:** GOURMET KEBAB BURGER WITH JACKFRUIT JAM

**DESSERT:** "MOTHER'S" ELACHI CUPCAKES

### STARTER: BLUE CHEESE AND BHINDA QUICHE

#### Ingredients

1 pack puff pastry, defrosted  
500ml fresh cream  
3 eggs  
100g blue cheese  
200g okra, sliced and soaked in vinegar to remove slime  
30ml oil  
salt and black pepper to taste

**garnish:**  
mixed herb lettuce  
cherry tomatos

#### Method

- Preheat oven to 170 degrees Celsius.
- Lightly grease a small pie dish and line with puff pastry.
- Beat eggs with cream in a bowl, breaking blue cheese into mixture. Add okra, mix well and season.
- Pour mixture into lined pie dish, spreading cheese and okra evenly, and bake for approximately 15 to 20 minutes until the surface is golden brown and the quiche is set.
- Serve on a bed of mixed herb lettuce and garnish with a sliced cherry tomatos.

### MAIN: GOURMET KEBAB BURGER WITH JACKFRUIT JAM

#### Ingredients:

**kebab patties:**  
750g mince - mutton, ostrich or beef  
2 egg yolks  
1 tsp ginger, crushed  
1 green chili, crushed  
1 tsp garam masala  
1 tbsp lemon juice  
60ml oil for frying

**jam:**  
100g fresh jackfruit, sliced  
30g butter  
30g oil  
80g brown sugar  
100ml balsamic vinegar

4 bread rolls, cut in half  
4 large herb lettuce leaves  
1 tomato, sliced  
2 gherkins, sliced lengthwise  
other sauces - tomato, mayonnaise, etc. as desired

**veg - peeled, thinly sliced and patted dry:**  
1 potato  
1 sweet potato  
1 small butternut  
1 beetroot  
oil for deep frying

**garnish - 4 of each:**  
small wooden skewers  
cherry tomatos  
cucumber slices  
jackfruit pods  
  
salt and black pepper to taste

#### Method

- Deep fry vegetable chips until golden brown and crispy. Place on absorbent paper, season and allow to dry.
- Fry jackfruit in mixture of oil and butter. Add brown sugar and balsamic vinegar. Add water and allow to simmer and reduce to jam.
- Thoroughly mix kebab ingredients in a bowl, divide and shape into four equal sized patties. Fry both sides of patties in hot oil until browned. Transfer to oven and cooked as desired -

medium rare, well done, etc. Heat vegetable chips in oven when patties are almost ready.

- To serve, place lettuce leaf on top bottom half of roll, followed by tomato slice, gherkin slices, other sauces, kebab pattie and then jam. Skewer the top half of roll with a cherry tomato, cucumber slice and jackfruit pod onto the bottom half. Serve burger with hot vegetable chips.

### DESSERT: "MOTHER'S" ELACHI CUPCAKES

#### Ingredients

2 eggs  
150ml castor sugar  
1 cup flour  
1 tbsp cardamom powder  
7.5ml baking powder  
60ml oil  
100ml warm water

**icing:**  
1 cup icing sugar  
60g butter  
1/2 tsp cardamom powder  
edible decorations

#### Method

- Preheat oven to 180 degrees Celsius
- Cream eggs and sugar. Mix in dry, then wet ingredients.
- Spoon into cupcake tins lined with cupcake papers and bake for 20 to 30 minutes, until golden and skewer test comes out clean. Remove from oven and allow to cool.
- Beat icing sugar, butter and cardamom powder until light and fluffy. Decorate with edible decorations and serve