



### STARTER: SAGANAKI PATTA

#### Ingredients

##### CHEESE & LEAVES:

250g haloumi cheese, cut into equal-sized 12 strips  
3 large madumbi leaves, veins scraped clean, washed and dried

##### PASTE:

1/2 tsp ground dhania seeds  
1/2 tsp ground jeera seeds  
1 clove garlic, crushed  
1 green chilli, crushed  
1/4 onion, grated  
1/4 tomato, grated  
20 ml tamarind juice  
1 tbsp yoghurt  
1/2 tsp flour  
60 ml pea flour  
1/2 tsp maize flour/mealie meal  
a few pinches of salt

olive oil for frying

##### TZATZIKI SAUCE:

1/2 cup thick Greek yoghurt  
1 cucumber, skinned, grated and juice squeezed out - juice set aside  
2 cloves garlic, crushed  
salt and white pepper to taste

##### SPICED OLIVES:

1 small jar olives (Kalamata and/or black and/or green or mixed), drained of brine  
3 tbsp dried origanum  
1 1/2 tsp dried rosemary  
1 1/2 tsp dried thyme  
1 1/2 tsp orange zest  
olive oil

wedges of 1 small lemon

#### Method

- Prepare spiced olives at least one day before by combing all ingredients and sealing in an airtight container.
- Grind all paste ingredients thoroughly, spoon in centre of madumbi leaves, fold leaves over paste and steam gently for 20 minutes until leaves are soft and paste is cooked.
- Mix all tzatziki ingredients, cover and store in refrigerator.
- Bring griddle pan with olive oil to medium heat.
- Lay out 1 steamed Madumbi leaf. Spread with paste. Cut into four quadrants. Set one quadrant aside for next serving (3 leaves divided by four quadrants equals 12 strips, 3 per person) Place each of three haloumi strips at length edge of each quadrant.
- Roll-wrap each cheese strip in a leaf quadrant. Seal with paste.
- Fry wrapped strips, turning each side of each strip to create griddle lines. Be careful not to burn leaves.
- Remove from pan with spatula once all sides have been marked, to cutting board.
- Neaten ends of wrapped cheese strips with sharp knife and cut diagonally. Arrange on plate and garnish with tzatziki, spiced olives and lemon wedges.

### STARTER: FUL MEDAMES STUFFED TOMATO

#### Ingredients

4 round, medium tomatos  
1 cup cabbage, shredded  
1/4 tsp turmeric  
1/2 tsp mustard seeds  
oil for frying

1 cup fava beans, cooked  
1/4 cup red lentils, cooked  
2 cloves garlic, crushed  
1/2 green chilli, crushed  
2 tbsp olive oil  
1/2 tsp dhania powder  
1/2 tsp jeera powder  
1/4 cup lemon juice

salt and pepper to taste

##### Tomato & Fava Bean Soup

1 cup fava beans, cooked and mashed  
2 tomatos, pureed  
2 cloves garlic, crushed  
2 tbsp olive oil  
1/2 tsp mustard seeds  
1/2 green chilli, crushed  
1/2 tsp turmeric powder  
1/2 tsp dhania powder  
1/2 tsp jeera powder  
1/4 cup lemon juice  
2 cups vegetable stock  
salt and pepper to taste

#### Method

- Fry cabbage with turmeric and mustard seeds. Mash the beans with the rest of the ingredients. Core and stuff the tomatos with the cabbage and bean mixture. Bake at 200 degrees Celsius for about 15 to 20 minutes.
- To make the soup, cook all the ingredients in sequence and allow to simmer. Garnish with grapevine leaves and fresh herbs.

### MAIN: CHICKEN CURRY MEZZELUNE IN KORMA SAUCE

#### Ingredients:

2 cups flour  
2 eggs  
1/4 cup olive oil

500g chicken breasts, steamed & chopped  
1/2 tsp jeera powder  
1/2 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  
1/2 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  
1/2 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 until thick and creamy, seasoning, and adding more coconut milk or water if necessary.



**MAIN: MOROGO BOBOTIE BUNNY CHOW**

**Ingredients:**

2 bunches morogo/spinach, washed, stalks removed, and chopped	3 large eggs
1kg mutton, ostrich or beef mince	4 bay leaves
2 medium onions	salt, to taste
30ml oil	1 loaf white bread with a thick crust, quartered along length and each quarter hollowed out to create "bowl" (middle quarters of bread to be left with thicker "bottom" of "bowl" so that bobotie mixture is still contained in bunny)
20ml curry powder	4 sticks droewors, optional, as garnish
1tsp manja/turmeric	4 mopani worms, optional, as garnish
30ml lemon juice or vinegar	fresh dhania/coriander, for garnishing
15ml sugar	
125ml raisins	
50g peanuts, roasted	
125ml sultanas	
125ml slivered almonds	
45ml fruit chutney	
1 cup milk	

**Method**

- Set the oven to 180 degrees Celsius.
- In a medium-sized bowl, soak the chunks of white bread removed to create the "hollows" in the milk. Squeeze the bread dry, strain the milk and set aside for use later.
- Fry the onion in the oil until soft, adding the manja and curry powder.
- Add the mince and brown. Add the morogo and cook further until wilted. Add all other ingredients, including the squeezed bread, except the milk and eggs.
- Beat the eggs and milk together. Place the Morogo Bobotie mixture into the hollowed-out bread quarters. Pour the egg and milk mixture over the Morogo Bobotie mixture and put into the oven immediately. Bake until the egg and milk mixture is set.
- Garnish the bunnies as desired and serve.

**STARTER: CHEESE-STUFFED CHICKEN BREASTS WITH STAMPPOT & PLUM CHUTNEY**

**Ingredients**

¼ cup olive oil	<b>Plum Chutney</b>
1 tsp curry powder	1 ½ cup sliced plums
4 medium sized chicken breast fillets, pocketed	2 tbsp butter/ghee
Stuffing	1 tsp crushed garlic
2 tbsp lemon juice	1 tsp crushed ginger
¼ cup blue cheese, crumbled	½ tsp ground cloves
1 cup gouda cheese, grated	½ red chilli, crushed
1 ½ tbsp crushed garlic	¼ cup red wine vinegar
1 tsp crushed ginger	
½ tsp ground turmeric	100g mixed seasonal veg
¼ red onion, finely chopped	olive oil for sauteing
½ red chilli, crushed	
2 tbsp chopped dhania leaves	salt and pepper to taste
2 tsp chopped parsley	Fresh dhania
Stamppot	
3 medium potatoes, peeled	
1 large carrot	
½ cup cauliflower	
1 cup endive lettuce	
2 tbsp butter	
¼ cup sour cream	
1 tsp poppy seeds	

**Method**

- Fry the chicken breast fillets with the curry powder until browned. Mix the filling ingredients, stuff the fillets and bake in the oven for 10 to 15 minutes at 180 degrees Celsius.
- Boil all the stamppot ingredients until soft. Mash roughly and mix in the butter, sour cream and poppy seeds.
- To make the chutney, simmer the ingredients on low heat, adding water during cooking if necessary.
- Season all items, plate and garnish as desired.