



### MAIN: CURRIED MEAT PIE WITH SWISS CHARD

#### Ingredients:

##### PASTRY:

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

##### FILLING:

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

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

##### VEG:

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: PUMPKIN AND BERRY PIE

#### Ingredients

##### SWEET PASTRY:

90g unsalted butter  
 80g castor sugar  
 3 egg yolks  
 1 egg  
 2 cups flour

1 small pumpkin, peeled, steamed and grated  
 1 cup mixed berries  
 1/4 cup dark brown sugar  
 1 tsp cinnamon powder  
 1 tsp elachi powder  
 1/4 tsp nutmeg powder  
 1/4 tsp clove powder  
 1/2 cup condensed milk  
 1 cup heavy cream  
 2 tbsp melted butter  
 2 egg yolks  
 2 egg whites, whisked

#### Method

- Combine pastry ingredients in a large bowl, knead lightly and allow to rest. Roll out and line pie case.
- Combine all the filling ingredients and place in the pie shell. Bake for 10 minutes at 200 degrees Celsius then reduce the heat to 170 for a further 40 minutes. Cover the edges with tin foil if they begin to get too brown.
- Serve the pie with ice cream, fresh berries and mint sprigs.

### 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.



### **DESSERT: TARTE TATIN WITH SPICED CREME ANGLAISE**

#### **Ingredients**

1/2 cup castor sugar  
4 tbsp butter  
6 small apples peeled, cored  
and quartered  
1 tsp elachi powder  
1/2 roll puff pastry

**Crème anglaise:**  
1 cup cream  
1 vanilla pod  
1/2 tsp elachi powder  
1/4 tsp cinnamon powder  
Pinch clove powder  
Pinch jeera powder  
4 eggs yolks  
1/3 cup sugar

#### **Method**

- Preheat the oven to 180 degrees Celsius.
- Cook the apples with the butter and elachi powder on low heat. Add the sugar and allow to melt. Divide and pour the mixture into the moulds of a greased muffin tray. Cut discs out of the puff pastry and cover the moulds, pressing down on the top and sides. Bake until the puff pastry has “puffed” and turned golden brown, for about half an hour.
- For the creme anglaise, heat the cream with the vanilla pod and spices. Beat the egg yolks with the sugar in a medium-sized bowl. While vigorously whisking the egg yolks and sugar, pour in a ladle-full of the heated cream, to temper the egg yolks (raising the temperature without allowing the eggs to split/curdle/scramble). Continue tempering until the temperature of the egg yolks and sugar mixture is that of the heated cream. While still whisking, pour the egg yolk and sugar mixture back into the pot. Cook on low heat, while whisking inside the pot, until the creme anglaise thickens, and has the consistency that would coat the back of a spoon.
- Plate the tarte tatins (apple-side up) with the creme anglaise as desired. Garnish with dusted icing sugar, fresh strawberries and mint.