



DESSERT: PEARS IN WHITE CHOCOLATE

Ingredients

4 small pears, peeled, quartered and rubbed with lemon juice
 1 tbsp butter
 1 tsp jeera seeds, roasted and ground
 1/4 cup brown sugar
 1 tbsp lemon juice

1 cup white chocolate, grated
 1/2 cup fresh cream

Method

- Heat the cream in a small saucepan.
- In a frying pan, melt the butter, add the pear quarters and jeera, and fry.
- To the cream, add the chocolate and melt while stirring.
- To the pears, add the sugar and allow it to caramelize. Add the lemon juice and switch off the heat.
- Plate the pears in a deep dish. Pour the chocolate sauce over and garnish with mint, a strawberry half and chocolate runouts. Serve immediately

MAIN: TURKEY/CHICKEN MOLE ENCHILADA WITH GAZPACHO SALSA

Ingredients:

4 large tortillas

TURKEY MOLE

6 turkey or chicken breasts, covered and simmered in water until tender, then cut into strips
 stock from cooked turkey or chicken breasts
 8 dried chillis
 100ml oil
 1 cup water
 1/2 large onion, chopped
 1 clove garlic, crushed
 1 medium tomato, chopped
 2 slices bread, toasted and cubed
 3 tbsp raisins
 3 tbsp peanuts
 1/2 tsp ground cinnamon
 1/4 tsp ground cloves
 3 tbsp cocoa
 1 tbsp sugar
 salt and pepper to taste

GAZPACHO SALSA

1 large tomato, finely chopped
 1 small cucumber, peeled and finely chopped
 1 clove garlic, crushed
 1 small green pepper, seeded and finely chopped
 1 tbsp tabasco sauce
 1 lime, zest and juice
 dash vinegar
 1 tbsp olive oil
 sugar, salt and pepper to taste

fresh coriander for garnish

Method

- Bring saucepan to heat with half oil. Break chillis up and fry in

for a few minutes.

- Put in blender with water and puree. Pass through sieve for smooth paste. Pour out into bowl.
- Rinse blender and dry outside.
- Bring saucepan back to heat with rest of oil. Puree onion, garlic, tomato, bread, raisins, peanuts and spices in blender.
- Pour onion mixture into saucepan and cook over medium heat for a few minutes. Add chilli paste and cook further, Add turkey stock, then cocoa, sugar and salt. Cover and then gently simmer for half an hour, stirring regularly.
- Mix all salsa ingredients in a bowl. Cover and refrigerate.
- Five minutes before taking mole sauce off of stove, stir in turkey/chicken strips. Spoon mole mixture onto a tortilla and fold into a parcel. Garnish plate with with salsa, dhania and mole sauce.

DESSERT: WHITE CHOCOLATE AND CHERRY TART

Ingredients

1/2 cup unsalted butter
 1/4 cup sugar
 1 egg
 1 1/3 cups all purpose flour
 3 tbsp cocoa powder

1/2 cup sliced cherries
 1/2 cup white chocolate, grated
 2 tbsp sugar
 2 eggs, beaten
 1/2 cup fresh cream
 1 tbsp flour
 1 tbsp melted butter
 1/2 tsp elachi powder
 1/2 tsp cinnamon powder

1/4 cup fresh cream
 1/2 cup white chocolate, grated
 1/4 tsp elachi powder
 1 tbsp grated coconut
 1/2 tsp poppy seeds

Mixed berries
 Fresh mint sprigs

Method

- Make the chocolate sweet pastry by thoroughly mixing all the ingredients, adding either more flour or or butter to obtain a smooth dough. Roll out and line greased tartlet cases.
- Mix all the filling ingredients, fill the tart shells and bake for 30 to 40 minutes at 180 degrees Celsius. Serve with cream or ice cream.
- To make the truffles, melt the chocolate with the cream, then add the coconut and poppy seeds. Allow to cool and shape.
- Plate and garnish as desired.



DESSERT: CHOKLABOLLS AND SAFFRON BUNS

Ingredients

choklabolls:

2 cups toasted oatmeal
 1/2 cup butter
 1/2 cup sugar
 1/2 cup cocoa
 1/4 cup coffee
 1 tsp elachi powder
 1/2 tsp cinnamon powder
 1/2 tsp nutmeg powder
 1 cup desiccated coconut

buns:

1 tbsp butter
 1/4 cup milk
 1/4 tsp saffron, dried and crushed
 3 tbsp sugar
 12g yeast
 2 cups cake flour
 1/4 cup raisins
 1 egg
 pinch salt

garnish:

mint leaves
 strawberries
 cranberries

Method

- Cook the oatmeal with the rest of the ingredients except the coconut, adding water during cooking, until it is thick and dry. Taste test to make sure the oatmeal is fully cooked - add more water and cook further if necessary. Shape while still warm, roll in coconut and allow to cool before serving.
- Melt the butter with the milk and saffron. Remove from the heat and allow the saffron to infuse the milk until coloured and fragrant. Add the yeast and sugar and set aside for a few minutes to allow the yeast to begin fermenting. Mix in the flour, adding either more water or flour if necessary to obtain a firm dough. Knead the dough until smooth and elastic, place in an oil lined bowl, cover, leave in a warm place and allow to prove for half an hour. Knock back and knead for 5 minutes, return to the bowl, cover and let prove for a further half an hour. Taking handful-sized pieces of the dough, roll out using your hands into sausages, then curl the ends inwards to create curly "S" shapes. Cover and allow to prove for a further half an hour. Brush with milk and bake at 200 degrees Celsius for 10 to 15 minutes until lightly golden brown.
- Serve the buns with butter, cheese, berry jam, tea and/or coffee

DESSERT: PRICKLY PEAR AND WHITE CHOCOLATE CHAMPURRO

Ingredients

4 ripe prickly pears, peeled and mashed

3 cups evaporated milk
 2 cups water
 60ml flour
 100g white chocolate, chopped
 50ml sugar
 pinch salt

GARNISH:

ground nutmeg
 rose syrup
 fresh mint leaves

Method

- Heat milk and water to fast boil in a saucepan.
- Blend flour, chocolate, salt and sugar with half a cup of water.
- Add chocolate mixture to hot milk and stir well. Stir over medium heat until thick. Allow to come to boil then mix in prickly pears.
- Serve in mugs and garnish with rose syrup, nutmeg and mint leaf.