

Stuffed Chicken breast wrapped in bacon – served with Hollandaise sauce

INGREDIENTS: STUFFED CHICKEN BREAST

- 2 TABLESPOON OLIVE OIL
- 1 SMALL ONION, FINELY CHOPPED
- 2 CLOVES GARLIC, MINCED
- 300G BABY SPINACH
- 100ML PEPPADEWS
- 2 TABLESPOONS OF CHICKEN SPICE
- ½ CUP CREAM CHEESE
- 2 MEDIUM CHICKEN BREASTS
- 200G OF STREAKY BACON

Instructions:

Preheat oven to 180 degrees.

1. In a pan, heat oil, add onion and garlic. Now add spinach, peppadews, and season with 1 tablespoon of chicken spice.
2. Add cream cheese, and allow to cool..
3. Slit Chicken Breasts into a butterflied shape, stuff with spinach mixture, roll over and wrap it up with bacon

Place the chicken into a baking tray and grill for 20-25 minutes.

INGREDIENTS: HOLLANDAISE SAUCE

- 2 EGG YOLKS
- 2 TBSP LEMON JUICE
- 3 TBSP WHITE VINEGAR
- ½ CUP MELTED BUTTER
- SALT AND PEPPER, TO TASTE

Instructions:

Place the egg yolks in a heat proof bowl, then place the bowl over a pot of simmering water. Using a whisk, mix the egg yolks until they start to become runny. While whisking, pour in the lemon juice and vinegar, then add the melted butter. Keep whisking, being careful not to over mix, until the sauce becomes thick and creamy. Season with salt and pepper. Pour into a bowl and set aside..

INGREDIENTS: SALMON BRUSCHETTA

- 1 LOAF BAGUETTE BREAD
- 60G GARLIC BUTTER
- 1 TUB CREAM CHEESE
- 500G SMOKED SALMON (THINLY SLICED)
- HANDFUL DILL



Instructions:

1. Cut the baguette in slices and butter the bread. Heat a nonstick pan and toast the bread.
2. Place the cream cheese on toasted bread, then layer of sliced salmon and garnish with fresh dill.

Lamb Meat Balls in Tzatziki Pockets

INGREDIENTS: LAMB MEAT BALLS

- 500G LAMB MINCE
- 2 CLOVES GARLIC, MINCED
- 1 TABLESPOON FRESH ROSEMARY, FINELY CHOPPED
- 2 TABLESPOON CAYENNE PEPPER
- 1 TABLESPOON FRESH THYME, FINELY CHOPPED
- 1 TABLESPOON STEAK AND CHOPS SPICE
- SALT AND PEPPER – FOR SEASONING
- 1 TABLESPOON OLIVE OIL

Instructions:

1. Using your hand, knead all the ingredients together. Make sure that the mixture is firm. Shape mixture into golf balls sizes.
2. In a pan, pour 15ml Olive oil, and fry and Lamb Meatballs until cooked through.

INGREDIENTS: TZATZIKI SAUCE

- HALF CUP PLAIN YOGHURT
- HANDFUL GRATED CUCUMBER (DRAINED)
- 3 CLOVES GARLIC CRUSHED GARLIC
- SALT AND PEPPER – FOR SEASONING

Instructions:

In a separate small bowl, mix the ingredients together.

INGREDIENTS: PITA BREAD

- 4 PITA BREADS, CUT THEM OPEN
- 1 RED ONION, SLICED
- 1 RED PEPPER, SLICED
- FRESH ROCKET

Instructions:

1. You can put pita bread in an oven, baking at 160 degrees for 6 minutes.
2. Alternatively, you can put them on a grilling pan.
3. Assemble your pita bread

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RECIPES BY CHEF ZANELE



Devilled Eggs

INGREDIENTS:

- 4 EGGS
- 2 TBSP PLAIN CREAM CHEESE
- HANDFUL CHOPPED FRESH PARSLEY
- SALT AND PEPPER, TO TASTE
- SMOKED PAPRIKA, TO GARNISH



Instructions:

1. Boil the eggs for 12 minutes, then remove from the boiling water and transfer to a bowl filled with ice water. When the eggs have cooled, peel and discard the shells.
2. Cut the boiled eggs in half lengthways. Scoop out the yolks and add to a bowl. To the same bowl, add the cream cheese and chopped parsley, and season with salt and pepper. Mash everything together until well combined. Use a teaspoon to fill the empty boiled egg halves with the mixture. Alternatively, you can use a piping bag. Garnish with a sprinkling of smoked paprika and serve.

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RECIPES BY CHEF ZANELE



Fruit Platter

INGREDIENTS:

- 1 PAWPAW
- 1 PINEAPPLE
- 4-6 KIWIS
- 1 PUNNET OF STRAWBERRIES
- 1 PUNNET BLUEBERRIES
- 1 TUB STRAWBERRY YOGHURT
- 1 PUNNET EACH OF GREEN AND BLACK GRAPES

Instructions:

1. Cut fruits to your preferred shape and assemble the platter.

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RECIPES BY CHEF ZANELE



Chicken Briyani

INGREDIENTS:

- 1 CUP COOKED LENTILS
- 2 CUPS BASMATI WHITE RICE
- 500G CHICKEN PIECES
- 15ML CHICKEN SPICE
- 30ML COOKING OIL
- 1 LARGE ONION (FINELY CHOPPED)
- 2 CLOVES OF GARLIC (MINCED)
- 30 ML CURRY PASTE
- 60G TOMATO PASTE
- 15ML CUMIN SEEDS
- 500ML CHICKEN STOCK
- 200G FRESH CORIANDER
- 2 POTATOES, CUT INTO CUBES

Instructions:

1. Preheat the oven to 180 degrees.
2. Cook rice and lentils and put aside. Season the chicken pieces with chicken spice. In a pan heat oil and brown the chicken pieces. Remove from the pan. In the same pan, add onion, garlic, curry paste, tomato paste and cumin seeds. Add back the chicken. Pour in chicken stock, then potatoes. Let it cook until the chicken cooks through.
3. In a casserole dish, layer rice and chicken pieces and potatoes. Avoid adding the liquid, so that the biryani does not become soggy.
4. Put in the oven 8-10 minutes.

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