



OUR RECIPE BOOK

For the foodservice & hospitality industry



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Smoked Snoek Mousse on Savoury Scones served with Apple Pesto

SERVES 4

INGREDIENTS



SMOKED SNOEK MOUSSE:

200g smoked snoek, skinned, flaked & deboned
 2ml smoked paprika seasoning
 1 medium brown onion, chopped
 black pepper & salt to taste
 125ml Marvello Butter Flavoured Spread
 10ml olive oil
 100ml NOLA Ultra Creamy Mayonnaise

FOR THE APPLE PESTO:

50ml basil pesto
 1 Granny Smith apple

FOR THE SCONES:

60g self-raising flour
 pinch ground cayenne pepper
 pinch ground turmeric
 1 tsp chopped coriander
 15g chilled Marvello Butter Flavoured Spread, cubed, plus extra to serve
 2 spring onions, finely chopped
 50ml milk, plus extra to brush



METHOD



In a pan, heat the olive oil and fry the onions until soft, then add the flaked snoek and mix well to combine thoroughly.

In a mixing bowl, whisk the Marvello Butter Flavoured Spread until creamy, add spices and NOLA Ultra Creamy, and beat until mixed.

In a food processor, mix snoek and butter mayo mixture until smooth. Chill the mousse until semi-firm.

PESTO:

Core, peel and cut the apple into small cubes and mix with the basil pesto.

SCONES:

Preheat the oven to 180°C.

Grease and flour a baking tray.

Sift the flour into a large bowl, add the spices and rub the cubed Marvello into the flour with your fingertips until it resembles fine breadcrumbs.

Stir in spring onion, coriander and season well with salt and pepper. Add the milk, cutting it into the dry mixture with a knife until just combined - do not over mix.

Place dough on a lightly floured surface. Knead gently until smooth (not too much).

Pat dough flat and cut into 5cm rounds. Place scones on a prepared baking tray and brush with extra milk.

Bake for about 10 minutes.

Cut in halves, apply the mousse and serve topped with the apple pesto.



Cheddar, Spring Onion & Macon Scone Wedges

12 WEDGES

INGREDIENTS



80g spring onions, chopped
200g Macon, chopped
80g Marvello Bake, chilled & chopped
400g Supreme Cake Flour
1 tsp salt
2 tsps mustard powder
1 Tbsp baking powder
250ml full fat plain yoghurt
2 large eggs
200g sharp cheddar cheese, grated
fresh thyme



METHOD



Preheat oven to 180°C or 160°C fan assisted.
Fry the Macon and spring onions together until cooked, set aside.
Sift the dry ingredients into a bowl and rub in the cold, chopped Marvello Bake with fingertips until it resembles breadcrumbs.
Add the grated cheese.
In a separate bowl, beat the eggs and the yoghurt together and add the cooked Macon and spring onions.
Gently combine the wet and dry ingredients and bring together to form a dough. Do not over mix.
Turn dough out and shape into a circle, press down lightly until it is approximately 4cm thick.
Cut the dough into 12 wedges, place each wedge on a baking tray lined with baking paper.
Brush each scone with beaten egg then top with a bit more grated cheese and a sprig of fresh thyme.
Bake for 25 minutes.



Toasted Scones with Avocado & Fresh, Zingy Salsa

INGREDIENTS



SCONE MIX: (MAKES 5)

200g self-raising flour
125g NOLA Reduced Oil Salad Dressing

FOR THE AVO MAYO:

60g fresh avocado purée
40g NOLA Reduced Oil Salad Dressing

FOR THE SALSA:

20g red pepper, diced
20g yellow pepper, diced
30g pineapple, diced
20g red onion, diced
15g spring onion, diced
5g chilli, deseeded & diced
15g tomatoes, diced

toasted mixed seeds for garnish



METHOD



In a bowl, mix the scone ingredients together by hand to form a dough.

Lightly roll the dough out to approximately 2cm thick. Cut with a scone cutter and allow to rest for 30 minutes.

Once rested bake in the oven at 180°C for 8 minutes.

Mix the avo mayo ingredients together and set aside.

Mix the salsa ingredients together and set aside.

TO SERVE:

Cut the scones in half and lightly toast each side, top with avo mayo, fresh salsa and garnish with toasted mixed seeds.

CHEF'S TIP

Add poppy seeds, chilli flakes, spring onions or chives to the scone mixture for extra flavour.

Serve with honey drizzled bacon or Macon and poached eggs for a breakfast.



Garlic, Herb & Parmesan Pull-apart Brioche

SERVES 6

INGREDIENTS



BRIOCHE DOUGH:

500g Supreme White Bread Flour
10g salt
50g Selati Castor Sugar
10g instant yeast
100ml full fat milk
5 large eggs
250g Marvello Bake, chopped

GARLIC BUTTER:

150g Marvello Bake, melted
4-6 garlic cloves
1 Tbsp fresh rosemary, chopped
1 Tbsp fresh thyme, chopped
2 Tbsp fresh parsley, chopped
pinch salt
pinch of freshly ground black pepper
50g grated parmesan (plus extra for sprinkling)



METHOD



Preheat oven to 180°C or 160°C fan assisted.
Beat together flour, salt, milk, eggs, yeast and castor sugar until a smooth dough forms. Slowly add the chopped Marvello, continue to mix until the dough comes together and starts to leave the sides of the bowl. The dough will be very soft and smooth and slightly tacky. Place into a bowl covered with cling film and refrigerate overnight.
Take the dough out of the fridge, knead the dough on a floured surface till smooth. Separate the dough into 20 x 60g balls.
To make the garlic butter, melt the Marvello then mix in the rest of the ingredients.
Grease a 26cm springform round cake tin.
Take each ball and dip it into the garlic butter mix, then arrange the balls in the tin. Sprinkle with extra grated parmesan, then allow to prove for approximately 1 hour or until doubled in size.
Bake for approximately 35-40 minutes.



Steak & Shroom Sandwich

SERVES 1

INGREDIENTS



2 slices health bread, toasted
(or bread of your choice)
75g rump steak, cooked to your liking & sliced
50g roasted julienned peppers
small bunch rocket, washed

FOR THE MUSHROOM SPREAD: (MAKES 300ML)

250g portabello mushrooms
250ml NOLA Reduced Oil Salad Dressing
salt & pepper to taste



METHOD



In a pan, fry the mushrooms in a little oil until cooked through, golden brown and no liquid remains. Season with salt and pepper. Keep a few aside for garnish.

Add the NOLA Reduced Oil Salad Dressing to the remainder of the mushrooms and puree with a stick blender until smooth.

Keep refrigerated.

TO SERVE:

Spread the desired amount of mushroom spread on the toasted health bread slices and place on a plate.

Add rocket, steak and roasted peppers on top.

Garnish with pan-fried portabello mushrooms.

CHEF'S TIP

Replace steak with grilled chicken breast.

Use the mushroom spread as a base on bread for a vegetable sandwich or as a topping on baked potato.



Loaded Corn Fries

SERVES 1

INGREDIENTS



650g potatoes cut into thin wedges/fries
(leave skin on)
30ml sunflower oil
125ml NOLA Reduced Oil Salad Dressing
1 tsp chipotle seasoning
1/2 tsp BBQ seasoning
1 Tbsp chives, finely chopped
1/2 cup corn, blackened in frying pan
30g feta cheese, crumbled

extra chopped chives - to garnish
dried chilli flakes - to garnish



METHOD



In a bowl mix the oil and potatoes together. Place in a roasting tray and bake in a preheated oven at 180°C until golden brown and fully cooked.

Mix the mayo, seasonings and chives together.

Place the potato wedges/fries on a plate, drizzle a little of the seasoned mayo over.

Add the corn, add the rest of the mayo dressing.

Crumble the feta over, then some chives.

Garnish with chilli flakes.



Nacho Avorage Salad

SERVES 1

INGREDIENTS



200g tin black beans, washed & drained
30g cooked corn
40g red pepper, cubed & roasted
25g cheddar cheese, cubed
1 Tbsp coriander (plus extra to garnish)
salt & pepper to season
30g nacho chips
1/2 avo sliced for serving

ROASTED GARLIC & CHILLI DRESSING: (MAKES 250ML)

250ml NOLA Reduced Oil Salad Dressing
3g roasted fresh garlic, puréed
1 red chilli, deseeded & chopped



METHOD



Mix beans, corn, peppers, cheddar and coriander together.

In a separate bowl/jug mix all the dressing ingredients together.

Add desired amount of dressing to the salad. Season with salt and pepper to taste.

TO SERVE:

Place salad on plate, top with sliced avocado, nacho chips and coriander.

CHEF'S TIP

Add your choice of Fry's Plant-Based products.



Caesar Canapés

SERVES 10-12

INGREDIENTS



- 1 sourdough baguette
- 1 large head cos lettuce, torn
- 200g flat leaf parsley
- 100g cherry tomatoes, halved
- 1 cucumber, sliced
- 6 eggs, soft boiled
- 15g parmesan
- 6 anchovies, crushed
- 2 cloves garlic
- 1/2 lemon, juice & zest
- 15ml extra virgin olive oil
- 75ml NOLA Reduced Oil Salad Dressing

Optional: white anchovies for garnish



METHOD



Crush garlic and combine with zest of lemon, olive oil, grated parmesan, NOLA Reduced Oil Salad Dressing and crushed anchovies in a blender.

Thin with a bit of water and blend until the dressing is emulsified.

Prepare all the salad ingredients appropriately, except for the eggs, and place into one bowl. Pour the dressing over the salad.

Mix well until all salad ingredients are coated.

Slice the baguette and toast with olive oil and garlic rub.

Top the toasted baguette slices with salad, 1 half soft boiled egg and a piece of white anchovy.

CHEF'S TIP

Using NOLA Reduced Oil Salad Dressing as the base for the dressing ensures a consistent result that complements and showcases the other ingredients used in the dressing. It also allows all the classic flavours of Caesar Salad to bind superbly to the salad leaves.



Salmon Fishcakes with Roasted Garlic Aioli

MAKES 6

INGREDIENTS



125g Norwegian salmon
30ml oil & 50g Marvello Butter Flavoured Spread
1 cup fresh breadcrumbs for coating

MAYONNAISE MIX:

3 Tbsp spring onions, chopped
2 Tbsp parsley, finely chopped
2 cups fresh breadcrumbs
1 cup NOLA Ultra Creamy Mayonnaise
zest from 1 lime

ROASTED GARLIC AIOLI:

1 whole garlic
1 Tbsp parsley
20ml lime juice
2 cups NOLA Ultra Creamy Mayonnaise
salt & pepper to taste



METHOD



Roughly chop the salmon. Mix all the ingredients together for the mayonnaise mix. Fold the salmon into the mayonnaise mix.

Divide the mixture into 6 portions. Heat the oil and Marvello in a frying pan.

Roll the fishcakes in the breadcrumbs and gently fry until golden brown

Transfer onto a baking tray and bake at 180°C for 4-5 minutes.

ROASTED GARLIC AIOLI:

Wrap the garlic in foil, bake in the oven at 180°C for 20 minutes - let cool.

Peel 3 garlic bulbs and press with the back of a knife to make a purée. Place garlic in a bowl, add lime juice and NOLA Ultra Creamy Mayonnaise. Season to taste.

Serve the salmon fishcakes topped with the aioli and a side salad.

CHEF'S TIP

Substitute the salmon with kingklip or hake.



Crumbed Chicken Strips, Avocado & Feta Salad

SERVES 1

INGREDIENTS



2 crumbed chicken breasts
1 egg, boiled & quartered
1/4 avocado, peeled & sliced
45g feta, cubed
4 cherry tomatoes, halved
70g assorted lettuce leaves, washed
10g croutons
coriander & mint, picked
15g red onion, julienned

3g toasted sunflower seeds
micro-herbs to garnish

FOR THE GARLIC DRESSING (MAKES 250ML):

250ml NOLA Original Mayonnaise
5g roasted garlic, puréed
5ml lemon juice, freshly squeezed



METHOD



Combine all the dressing ingredients and season to taste.

Slice the crumbed chicken breasts into strips and deep fry for 4-5 minutes until fully cooked.

Assemble the salad starting with the lettuce as a base. Layer the salad with the remaining ingredients finishing with quartered boiled egg, chicken strips and sliced avocado.

Garnish with micro-herbs and toasted sunflower seeds.

Dress salad with garlic dressing or salad dressing of choice.

CHEF'S TIP

Substitute chicken with or add your choice of Fry's Plant-based products.



Twisted Cheese & Tomato Toastie

SERVES 1

INGREDIENTS



FOR THE CHEESY MELT:

125ml NOLA Reduced Oil Salad Dressing

40g cheddar cheese, grated

40g mozzarella cheese, grated

MARINATED TOMATOES:

70g cherry tomatoes

2g salt

2g sugar

1g dried herbs

2 slices activated charcoal bread, toasted

(or bread of your choice)

rocket for garnish



METHOD



Mix the cheesy melt ingredients together.

In a separate bowl mix the salt, sugar and dried herbs together.

Add the cherry tomatoes and marinate for half an hour.

Toast the charcoal bread, add the cheesy melt mix over the bread and bake in hot oven (180°C) until fully melted.

Scatter the tomatoes on top, garnish with rocket and serve.

CHEF'S TIP

Add bacon or Macon, egg and grilled mushrooms for a breakfast treat.

Use cheesy melt as a topping over baked potato or over steak.



Asian Noodle Stir-fry

SERVES 6

INGREDIENTS



1,2kg egg noodles
3 litres water
pinch of salt

600g onions, cut Chinese style
50g ginger, crushed
50g garlic, crushed
600g cabbage, sliced
600g carrots, sliced
600g peppers, sliced
600g courgettes, sliced
200g Marvello Multipurpose Fat Spread
60g coriander, chopped
100ml soy sauce
50g sesame seeds, lightly toasted



METHOD



Place water in a pot and bring to a boil.
Add noodles to boiling water and cook for 7 minutes then strain.
Sauté the vegetables separately - until tender yet crunchy to the bite with Marvello Multipurpose Fat Spread and listed seasoning, in the order below:
Fry onions with carrots, ginger, garlic and seasoning.
Fry peppers and courgettes with soy and half the sesame seeds.
Fry cabbage - season with salt.
Toss all together with noodles, coriander and toasted sesame seeds.

CHEF'S TIP

To increase depth of flavour, chilli, fish sauce, basil or toasted nuts can be added.

Add your choice of Fry's Plant-Based products.



Grilled Sirloin Steaks with Mushroom Peppercorn Cream

SERVES 10

INGREDIENTS



10 x 250g sirloin steaks
30g garlic clove, crushed
6g salt
6g black pepper, coarse ground
100g wholegrain mustard
20g rosemary, chopped
20g thyme, chopped
20g Selati White Sugar
200ml olive oil
200g Marvello Multipurpose Fat Spread

FOR THE MUSHROOM PEPPERCORN CREAM:

350g mushrooms
100g Marvello Butter Flavoured Spread
300g onions, finely chopped
50g Selati White Sugar
20g garlic crushed
10g paprika
1 litre Meadowland Classique
50ml soy sauce
20g thyme, chopped

FOR THE POTATO WEDGES:

2kg potatoes, cut into even wedges
100ml oil
500ml water
10g rosemary
10g salt
2g black pepper - light grind
300g lemons, cut into quarters
100g Marvello Multipurpose Fat Spread



METHOD



POTATO WEDGES:

Place all potato wedges in a roasting pan and season with the balance of the potato wedge ingredients, oil and water. Cover with foil and bake in preheated oven at 180°C.

Once tender, remove foil, toss with remaining pan juices from the steaks and roast uncovered for colour.

SAUCE:

In a saucepan, melt Marvello Butter Flavoured Spread on low. Braise onions until translucent and soft with sugar.

Add garlic and mushrooms, paprika, thyme and cook until soft.

Season with soy sauce and pepper. Finish with Meadowland Classique.

Simmer on a low heat to infuse the cream not boil it.

STEAKS:

Chop herbs and mix into mustard with garlic and sugar.

Brush steaks with olive oil and season with pepper and salt.

Place steaks on hot skillet or grill for 2-3 minutes on either side. Brush with herbed mustard, top with a block of spread and bake in oven until required doneness.

Use a meat thermometer for accuracy - resting before serving is recommended.



Fish & Chips Canapés

MAKES 10-12

INGREDIENTS



FISH FARCE FOR CROQUETTES:

500g chilled hake fish trimmed, bones & skin carefully removed
5 egg whites, chilled
1/2 cup Meadowland Classique, chilled
15g NOLA Original Mayonnaise
1/2 tsp kosher salt
60g chopped onion
lemon zest
1 tsp each chopped thyme, parsley, chives & garlic
250g whisked egg
250g seasoned flour
250g breadcrumbs
oil for frying

MINTED PEA MAYONNAISE DIP:

125g blanched garden peas
250g NOLA Original Mayonnaise
1 Tbsp chopped mint
1/2 tsp lemon juice
black pepper to taste
1 clove garlic, chopped

CRISPY JULIENNED POTATOES:

10 baby potatoes
oil for frying

fresh mint sprigs - to garnish
salt & milled black pepper to taste



METHOD



FOR THE CROQUETTES:

Roughly chop the trimmed fish, then put in the bowl of a food processor with the salt, NOLA Original and onion. Pulse until a thick paste.

Add the egg whites one at a time and continue to process the mixture until very smooth and emulsified.

Finally drizzle in the chilled Meadowland Classique, then transfer the mixture to a bowl and fold in the seasoning and herbs.

Roll into a long sausage shape and freeze until firm.

Slice into 2cm croquettes and crumb with flour, egg and breadcrumbs. Once crumbed refrigerate for 15 minutes.

Heat oil and fry until golden brown.

FOR THE DIP:

Put all the ingredients into the blender and purée until smooth.

FOR THE CHIPS:

Heat oil. Wash and slice the potatoes into match sticks and dry on paper towel and fry until golden brown.

Drain on paper towel and season.

To assemble your canapés, serve each croquette topped with the dip, a few chips and a mint sprig.



Mediterranean Pasta Salad

SERVES 10-12

INGREDIENTS



1 medium eggplant, cubed
2 baby marrows, sliced thickly
200g cherry tomatoes
salt & pepper, to taste
olive oil, for roasting vegetables

10g garlic, minced
75ml olive oil
25ml lemon juice, or to taste
60g sweet basil
100g black mission olives, pitted
125ml NOLA Reduced Oil Salad Dressing

500g fusilli pasta, cooked
2 yellow peppers, charred, peeled, sliced
80g pecorino or similar hard cheese, shavings
80g Italian parsley, chopped
50g capers, fried

CHEF'S TIP

While the vegetables we've used in this salad make for a fantastically tasty dish, you can also substitute with any vegetables that you have on hand - just stick to the ratios provided here and adjust the dressing to your taste.

You can also add your choice of Fry's Plant-Based products.



METHOD



VEGETABLES:

Place the vegetables in a bowl and lightly drizzle with olive oil and add salt and pepper to taste. Mix well and spread evenly on an oven tray. Roast at 180-200°C for 15 minutes, or until cooked through and roasted.

DRESSING:

Blend olive oil, garlic, NOLA Reduced Oil Salad Dressing and basil. Finish with a squeeze of fresh lemon.

TO ASSEMBLE:

Combine cooked pasta with the charred peppers, olives, pecorino shavings, parsley, fried capers and roast vegetables.

Stir the basil dressing through well, until each element is coated.



Broccoli Bacon Salad

MAKES 6

INGREDIENTS



FOR THE SALAD:

- 75g broccoli, cut into small florets
- 75g cauliflower, cut into small florets
- 25g red pepper, cut julienne
- 30g red onion, diced
- 30g carrots, peeled & diced
- 40g cooked corn
- 3 slices crispy bacon
- 3 leaves butter lettuce

FOR THE DRESSING:

- 250ml NOLA Reduced Oil Salad Dressing
- zest & juice of one lemon
- 1/2 tsp crushed black pepper
- 15g honey



METHOD



Place all salad ingredients in a mixing bowl, except the bacon and butter lettuce.

LEMON, BLACK PEPPER & HONEY DRESSING:

In a separate bowl mix all dressing ingredients together.

Add desired amount of dressing to the salad and mix well.

Place butter lettuce on a plate then add the salad mix.

Top with crispy bacon or alternative toppings (see CHEF'S TIP below).

CHEF'S TIP

Substitute bacon with Macon or chicken pieces.

Add chickpeas and toasted seeds for extra crunch.

Replace NOLA Reduced Oil Salad Dressing with NOLA Ultra Creamy Mayonnaise for a richer, creamier dressing.

For a meat-free option add your choice of Fry's Plant-Based products.



Open Chicken Tacos with Guacamole & Charred Corn

MAKES 10

INGREDIENTS



10 soft flour tacos
10 chicken schnitzels
5 limes, halved & grilled on hot skillet
vegetable oil for frying
fresh coriander for garnish

PICO DE GALLO:

400g tomatoes
400g onions, finely chopped
20g coriander, chopped
salt & white pepper, to taste

LEMON GARLIC CREAM:

500ml Meadowland Classique
50ml lemon juice
10g garlic, crushed

GUACAMOLE:

5 avocados
50ml lemon juice, to taste
salt, to taste
5g white pepper
6g Selati White Sugar
coriander, chopped

CHARRED CORN:

5 corn cobs
100g Marvello Butter Flavoured Spread



METHOD



FOR THE PICO DE GALLO:

Deseed and finely chop the tomatoes, combine with the rest of the salsa ingredients and season to taste.

FOR THE GUACAMOLE:

Scoop out the flesh of the avocados and mash into a bowl with the balance of ingredients. Place in piping bag for serving.

FOR THE LEMON GARLIC CREAM:

Add Meadowland Classique to a metal bowl and whip until soft peak. Fold in lemon juice and crushed garlic. Place in piping bag for serving.

FOR THE TACOS:

Heat a skillet (use the same skillet for the limes - no fat needed). Rub corn with Marvello Butter Flavoured Spread and grill until semi-charred but not bitter. Keep turning until tender. Slice kernels off cob to be used for assembly.

Heat a little vegetable oil in the skillet. Fry chicken schnitzels for about 3-4 minutes on each side or until golden brown and crispy.

Place tacos on the grill on either side for 30 seconds. Slice cooked schnitzel and place on the taco.

With a piping bag, add guacamole and cream. Sprinkle with salsa and corn. Garnish with coriander and grilled lime halves.

CHEF'S TIP

For a meat-free option the chicken can be substituted with your choice of Fry's Plant-Based products.



Funky Asian Slaw

SERVES 1

INGREDIENTS



- 20g red cabbage, shredded
- 30g white cabbage, shredded
- 25g carrots, peeled & julienned
- 6g spring onions, sliced
- 5g mint, chopped
- 5g coriander, chopped
- 10g onions, finely sliced & deep-fried

FOR THE DRESSING:

- 250ml NOLA Reduced Oil Salad Dressing
- juice & zest of 1 lime
- 10g fresh ginger, finely chopped
- 1 red pepper, deseeded & finely chopped
- 60g Norwegian salmon
- black & white sesame seeds



METHOD



Deep-fry the onions until golden and crispy and set aside.

Mix the remainder of the salad ingredients together in a bowl.

LIME, CHILLI, GINGER DRESSING:

Mix the dressing ingredients together and allow to stand for 30 minutes for the flavours to infuse.

Add the desired amount of dressing to the coleslaw, mix and set aside. Keep the leftover dressing to use in another dish.

Add a little oil to the salmon, coat in the sesame seeds and pan fry until browned on the outside and pink on the inside.

TO SERVE:

Place the Asian slaw on the plate, top with crispy onion and place grilled salmon alongside the salad.

CHEF'S TIP

Replace the salmon with beef strips or grilled chicken fillet, or your choice of Fry's Plant-Based products.



Tandoori Fish Fillets

SERVES 10

INGREDIENTS



10 x 250g fresh hake fillets,
deboned with skin off
400ml NOLA Ultra Creamy Mayonnaise
300ml plain yoghurt, unsweetened
50g tandoori spice
25ml paprika for colour (optional)
1 medium onion, thinly sliced
15ml lime juice
tinfoil



METHOD



Slice onions and mix together with tandoori spice and paprika if using.

Add the NOLA Ultra Creamy, yoghurt and lime juice and mix together well.

Taste and adjust seasoning, adding more lime juice if desired. Place the hake fillets in a large dish.

Pour the marinade over the hake fillets. Make sure that each piece is well-coated. Cover the dish and allow to marinate for half an hour.

Place each fish fillet on a semi-folded foil sheet, with a generous portion of the marinade.

Seal up the foil to create a parcel. Place on a medium heat on the braai for 5 minutes a side, or bake in a preheated oven at 180°C for 12 minutes.

CHEF'S TIP

Make sure to only marinate the hake for half an hour - if it's marinated for too long, the fish might become too soft. If you're using a hardier fish such as yellowtail or angelfish, you can marinate for longer.

If you want to adjust the marinade's colouring without paprika, you can use a tiny bit of Egg Yellow Food Colouring powder. Lastly, this marinade also works beautifully with chicken quarters!



Crispy Salt & Pepper Calamari with Wasabi Mayo

SERVES 10

INGREDIENTS



1,5kg calamari tubes & tentacles
500g cornflour
30g salt
50g pepper
25g BBQ spice, for colour

FOR THE WASABI MAYO SAUCE:

250ml NOLA Original Mayonnaise
50g wasabi paste

FOR THE CHILLI SOY SAUCE:

250ml soya sauce
25g red chilli flakes



METHOD



Whisk the NOLA Original with the wasabi paste until smooth in consistency. Set aside to serve.

Add the red chilli flakes to the soya sauce and set aside to serve.

Combine the cornflour, salt, pepper and BBQ spice.

Dust the calamari tentacles in the seasoned cornflour and deep-fry for 5 minutes, or until golden brown.

Serve immediately, with wasabi mayo and chilli soy sauce on the side.

CHEF'S TIP

The chilli soy sauce and wasabi mayo can be served separately or, as pictured, served together in one dish. The thick NOLA Original-based sauce doesn't leak into the soy sauce until dipped into by the guest. Chilli and wasabi quantities can also be adjusted according to desired spiciness.



Thai Red Chicken Curry with Sweet Basil & Peanuts

SERVES 8-10

INGREDIENTS



2kg chicken breast, raw & sliced
 100ml oil
 200g Marvello Butter Flavoured Spread
 500g onions
 200g garlic
 250g red curry paste
 6 lemongrass stalks, bruised with back of a knife
 20 lemon leaves
 600g carrots, sliced
 600g courgettes, sliced
 250g bok choy, sliced or halved
 100g peanuts, whole & toasted
 50ml soy sauce
 500g peppers
 1,2 litres coconut milk
 1,2 litres Meadowland Classique
 300g white button mushrooms
 5 chillies, sliced
 60g coriander
 60g basil



METHOD



In a pot, heat oil and add Marvello Butter Flavoured Spread and onions with sugar and salt; cook until translucent and soft.
 Add lemongrass stalks and lemon leaves and cook until the aroma rises. Add the curry paste and cook down on low for 5 minutes.
 Place the chicken breast in the pot and coat all the pieces with the paste. Once coloured, about 10 minutes of cooking, add carrots and toss.
 Finish off with soy, coconut milk and Meadowland Classique.
 Once simmered, add the balance of the veg and slowly simmer until infused. If further seasoning is needed, balance with salt and sugar.
 To serve, add basil, coriander and toasted peanuts and chilli for those seeking heat.
 Steamed jasmine or basmati rice would be suggested for this meal.



Hake Tempura with Chilli Lemon Sauce

SERVES 10

INGREDIENTS



2,4kg hake fillets
300g Supreme Cake Flour
150g cornflour
100ml malt vinegar
15g salt
10g fish spice

FOR THE CHILLI LEMON SAUCE:

50ml lemon juice, or to taste
40g lemon zest, or to taste
100ml NOLA Original Mayonnaise
10ml garlic chilli paste
10g black pepper
50ml olive oil



METHOD



Combine all the ingredients for the chilli lemon sauce and whisk until combined. Set aside to serve. Season the hake with the fish spice.

Make a batter with the flour, cornflour, vinegar, salt and cold water.

Dip the hake into the batter and deep-fry until crisp and cooked.

Drizzle the hake with the chilli lemon sauce or serve it on the side with a green salad or on a bed of green veg.

CHEF'S TIP

Chef Peter believes that the consistency of NOLA Original makes this a great product to use for a dipping sauce - it's stable and versatile, with a taste profile that is not synthetic and could easily be mistaken for a handmade mayonnaise.



Sweet Chilli & Lime Chicken Mayo Bake

SERVES 4

INGREDIENTS



4 chicken drumsticks & 4 chicken thighs
250ml NOLA Original Mayonnaise
250ml sweet chilli sauce
juice & zest of 1 lime
1 cup coriander
2 fresh chillies, chopped



METHOD



Mix together the mayonnaise, sweet chilli sauce, lime juice and zest, coriander and chilli.
Add the chicken pieces and allow to marinate for 30 minutes.
Place in an ovenproof dish and cover with tinfoil.
Bake in the oven at 180°C for 20 minutes.
Remove the foil, place back in the oven and bake for another 25 minutes.
Remove from the oven, garnish with fresh coriander and lime wedges.
Serve with couscous or rice.



Creamy Crunch Vegan Burgers

SERVES 4

INGREDIENTS



FOR THE GUACAMOLE:

- 2 avocados
- 2 Tbsp (30ml) chopped chives
- 1 Tbsp (15ml) chopped coriander
- 1 garlic clove, finely chopped (or microplaned)
- 1 tsp (5ml) paprika
- 1/2 tsp (2,5ml) ground cumin
- juice & zest of 1 lemon
- 6 baby tomatoes, quartered
- salt & pepper

BURGERS AND TOPPINGS:

- 1 Tbsp (15ml) olive oil
- 2 x packs Fry's Big Fry Burgers
- 4 hamburger rolls, sliced
- vegan mayonnaise
- a handful of fresh lettuce leaves, washed
- 100g mixed sprouts
- 1 small packet of beetroot crisps

CHEF'S TIP

You can opt to baste the burgers in your favourite vegan BBQ sauce, do this in the last minute of cooking time per side.



METHOD



GUACAMOLE:

Slice open the avocados, scoop the flesh out into a medium sized mixing bowl; use the back of a fork to roughly mash. Add the chives, coriander, garlic, paprika, cumin, lemon juice and zest to the bowl and mix to combine. Stir the tomatoes through but try not to mash them up too much. Season with salt and pepper, then cover with plastic and refrigerate until needed.

BURGERS:

Heat a large non-stick frying pan over medium high heat then add the oil. Fry the Big Fry Burgers for 4 minutes per side, flipping occasionally. Set aside to cool slightly. Turn the heat to medium (wipe out the pan if you have used BBQ sauce) add a drizzle of olive oil and toast the rolls in the frying pan until golden.

TO ASSEMBLE:

Spread a little vegan mayonnaise onto the buns and add some fresh lettuce. Dollop on a generous layer of guacamole, then place the Big Fry Burgers on top. Top the patties with more guacamole, add sprouts and then finish with a generous handful of beetroot crisps. Pop the top halves of the buns on to finish off your burgers and serve.



Vegan Boerie Rolls with Apricot Malay Coleslaw & Crispy Onions

SERVES 4

INGREDIENTS



APRICOT MALAY COLESLAW:

- 1/2 cup (125ml) chopped red cabbage
- 1/2 cup (125ml) chopped green cabbage
- 1 large carrot, grated
- 2 spring onions, sliced
- 2 Tbsp (30ml) white vinegar
- 1 tsp (5ml) ground coriander
- 1 tsp (5ml) ground cumin
- 1 garlic clove, finely chopped (or microplaned)
- a knob of ginger, finely chopped (or microplaned)
- 4 dried apricots, chopped
- 1 tsp (5ml) curry powder
- 1 Tbsp (15ml) chutney
- 1 Tbsp (15ml) vegan mayonnaise
- salt & pepper

CRISPY ONIONS, BOERIE AND ROLLS:

- sunflower oil to shallow fry
- 2 large onions, thinly sliced
- 1 cup (250ml) flour
- 1 tsp (5ml) garlic powder
- 1 tsp (5ml) paprika
- salt & pepper
- 1/2 cup (125ml) plant-based milk (almond, soy or oat)
- 1 x 320g box Fry's Big Fry Boerie
- 2 Tbsp (30ml) vegan BBQ sauce or chutney (optional)
- 4 hot dog rolls, sliced
- vegan butter (optional)
- small bunch fresh coriander, washed



METHOD



APRICOT MALAY COLESLAW:

Add all the ingredients for the coleslaw together into a large bowl and mix well to combine. Cover and refrigerate.

CRISPY ONIONS, BOERIE AND ROLLS:

Pour enough oil into a medium size pot to shallow fry (about 1/4 full). Set the pot over medium-high heat and bring the oil up to 180°C.

Whisk the flour, garlic and paprika together in a large bowl and season. Set out another bowl with the plant based milk option. Working in batches from left to right, dip a handful of onions into the milk and then lift out and let the excess drip off, then dunk the onions in the flour. Shake off any excess flour and carefully drop the onions into the hot oil. Fry for 3-4 minutes until golden and crispy. Use a slotted spoon to remove the onions and drain them on some kitchen towel. Repeat until you have cooked all the onions.

Heat a little oil in a frying pan or cast iron griddle pan and cook the Fry's Boerie for 8 minutes, turning often. During the last 2 minutes of cooking time glaze with your favourite vegan BBQ sauce or brush with a little chutney.

TO ASSEMBLE:

Spread a little vegan butter onto the rolls (optional), give each roll a generous bed of apricot coleslaw, then top with Fry's Family Big Fry Boerie. Finish with crispy onions, some fresh coriander and serve.



Butternut & Sweet Potato Bake

SERVES 10

INGREDIENTS



1,2kg butternut,
peeled & sliced 1cm thickness
500g sweet potatoes,
washed & sliced 1cm thickness
10g Selati White Sugar
500ml Meadowland Classique
6g thyme
20g garlic
Marvello Multipurpose Fat Spread,
for greasing dish



METHOD



In a pot, bring all the ingredients to a boil with herbs and Meadowland Classique and immediately remove from heat.

Rub the dish with Marvello Multipurpose Fat Spread.

Place the slices of butternut and sweet potato in the dish, alternating the layers.

Bake with foil on until tender - once fully cooked, place under the grill for colour and serve.

CHEF'S TIP

Sprinkle with grated parmesan and breadcrumbs for a crunchy topping.



Grilled Tomahawk Steaks with Harissa Butter & Pap Chips

SERVES 10

INGREDIENTS



10 x 1,4kg Tomahawk Steaks on the bone
100g garlic clove, crushed
6g salt & 6g black pepper, coarse ground
20g rosemary & 20g thyme, chopped
60g wholegrain mustard
100ml olive oil

FOR THE HARISSA PASTE:

400g red peppers, roasted, peeled & drained
20g garlic, crushed
2g cumin & 2g coriander, ground
60ml olive oil
3 red chillies, deseeded

FOR THE HARISSA BUTTER:

200g harissa paste
200g Marvello Butter Flavoured Spread
20g thyme, chopped
70g parsley

FOR THE PAP CHIPS:

400g mielie meal
150g Marvello Butter Flavoured Spread
6g thyme, chopped
500ml water, cold
1 litre water, for boiling

CHEF'S TIP

For medium rare, roasting these steaks in a 150°C preheated oven for 45 minutes is recommended however the time may vary depending on how thick the steaks are cut or the type of oven used.



METHOD



HARISSA PASTE AND BUTTER:

Place all paste ingredients in a food processor and mix to a paste. Add the Marvello, thyme and parsley and pulse further to combine to make the harissa butter.

Either freeze the harissa butter in 40g moulds for easy storage and use or place in a piping bag for service.

PAP CHIPS:

Place mielie meal in cold water and stir into a paste.

In a pot bring 1 litre of water to a boil with Marvello Butter Flavoured Spread and seasoning. Add mielie meal paste to boiling water and whisk until smooth.

Pour into 28cm x 21cm silicone mould and set. Cut into chip shapes and deep-fry for service.

STEAKS:

Rub steaks with oil, season with salt and pepper, and place on hot grill or skillet. Sear on both sides for 3-4 minutes or until grill lines are clear.

Finish with garlic, mustard and herbs and roast until chosen doneness (see CHEF'S TIP below). Use a meat thermometer to assist you and allow steaks to rest before serving.

Plate steaks with cold harissa butter on top and serve immediately so that the butter melts upon presentation.



Greek Style Lamb Smash Burgers

SERVES 12

INGREDIENTS



12 lamb burger patties
 120g gremolata
 400ml tzatziki
 120g onions, sliced
 400g lettuce, shredded
 200g hummus
 100g tomato, sliced
 12 prego-style rolls
 150g gherkins, sliced

FOR THE TZATZIKI:

250ml NOLA Original Mayonnaise
 150ml Greek yoghurt
 medium cucumber, half
 salt, to taste

FOR THE LAMB BURGER PATTIES:

2,4kg free-range lamb mince
 100g breadcrumbs
 3 eggs
 15g fresh parsley, finely chopped
 10g pepper
 10g salt
 10g mint



METHOD



TZATZIKI:

Remove the seeds from the cucumber half. Combine the NOLA Original and Greek yoghurt. Grate the cucumber directly into the mix. Stir well, season and set aside to serve.

BURGER PATTIES:

Mix all the burger patty ingredients in a bowl, adding the eggs last. Divide mince mixture into 12 equal portions and roll gently into ball shapes.

Add oil to a pan and when hot, add the balls of mince. Take a spatula and press firmly on the mince balls until almost flat. When cooked through, turn over and cook further on the other side until medium.

TO ASSEMBLE:

Cut the prego rolls in half, spread a thin layer of NOLA Original on each cut side and place directly onto a hot pan. Allow to toast until lightly golden brown.

Layer the bottom halves of the toasted rolls with hummus, gremolata, lettuce, onion and tomato before placing the patties on top. Spoon a generous dollop of tzatziki onto each patty before serving, with the top halves of the rolls to the side.

CHEF'S TIP

By smashing the burger patty, not only do you add more interest to the typical burger, but your burger should also be a bit more flavourful! Browning, and thus flavour, is maximised thanks to the smashing process.



Asian Chicken Burger

SERVES 1

INGREDIENTS



- 1 chicken schnitzel
- 1 honey oat seeded roll
- 1/2 cup Asian style coleslaw (red & green cabbage, red onion)
- a handful of coriander
- half a lime
- sesame oil
- 1/2 avocado, thinly sliced
- creamy sweet chilli sauce
- Marvello Spreadable (for toasting bun)

FOR THE CREAMY SWEET CHILLI SAUCE:

- 3 Tbsp NOLA Ultra Creamy Mayonnaise
- 1 Tbsp sweet chilli sauce



METHOD



Bake the chicken schnitzel in the oven for approximately 20 minutes at 180°C.

Combine the sesame seed oil and lime juice with the shredded cabbage and onion to make up a coleslaw.

Whisk the sauce ingredients together in a bowl.

Cut the roll in half and spread the Marvello Spreadable Margarine evenly on the seeded roll and toast until golden.

TO ASSEMBLE:

Spread about a tablespoon of creamy sweet chilli sauce on both halves of the roll.

On the bottom half, layer the coleslaw evenly. Then place the chicken schnitzel on top of the coleslaw.

Place the sliced avocado on top of the chicken schnitzel.

Finish off with some chopped coriander and cracked salt and pepper. Serve as is or with sweet potato and beetroot crisps and enjoy!

CHEF'S TIP

Substitute with your choice of Fry's Plant-Based Products.



Chilli Cheese Chicken Burger

SERVES 1

INGREDIENTS



- 1 chicken schnitzel
- 1 sesame seed burger bun
- 2 slices emmental cheese
- 1 handful baby gem lettuce
- 6 thinly sliced rounds of cucumber
- 2 thinly sliced rounds of tomato
- 4 battered onion rings

FOR THE CAMPFIRE SAUCE:

- 3 Tbsp NOLA Ultra Creamy Mayonnaise
- 2 Tbsp sriracha sauce
- 1/2 tsp chipotle chilli powder

Marvello Spreadable (for toasting bun)



METHOD



Bake the chicken schnitzel in the oven for approximately 20 minutes at 180°C.

Deep fry the battered onion rings until golden brown.

Whisk the sauce ingredients together in a bowl.

Cut the bun in half and spread the Marvello Spreadable Margarine evenly on the seeded burger bun halves and toast until golden.

TO ASSEMBLE:

Spread about a tablespoon of the campfire sauce on both bun halves.

Layer the lettuce, tomato and cucumber on the bottom half.

Place the chicken schnitzel on top of the layers. Drizzle more of the campfire sauce on top of the chicken schnitzel and place the slices of emmental cheese.

Top with the deep-fried onion rings and secure with a skewer.

Serve as is or with fries and enjoy.

CHEF'S TIP

Substitute with your choice of Fry's Plant-Based Products.



Creamy Mushroom Burger

SERVES 1

INGREDIENTS



- 1 chicken schnitzel
- 1 burger bun, toasted
- 1 jalapeño, thinly sliced
- 1 handful mixed salad leaves (rocket, iceberg, baby spinach)
- 2 slices tomato (thin)
- 1/2 cup creamy mushroom sauce
- Marvello Spreadable (for toasting bun)

FOR THE MUSHROOM SAUCE:

- 1 cup button mushrooms, chopped
- 30g Marvello Butter Flavoured Margarine
- 1/2 cup Meadowland Classique
- 1 Tbsp chopped onion
- 1 tsp crushed garlic
- 1 tsp fresh thyme
- 1 Tbsp NOLA Ultra Creamy Mayonnaise
- salt & pepper to taste

CHEF'S TIP

Substitute with your choice of Fry's Plant-Based Products.



METHOD



FOR THE MUSHROOM SAUCE:

Heat the Marvello Butter Flavoured Margarine in a saucepan. Add the mushrooms to the pan with the thyme and season with salt and pepper.

Allow the mushrooms to fry until golden brown then add the garlic and fry until fragrant. Pour in the Meadowland Classique and allow to simmer gently for 5-10 minutes until the sauce has thickened and cooked through.

Bake the chicken schnitzel in the oven for approximately 20 minutes at 180°C.

Cut the bun in half and spread the Marvello Spreadable Margarine evenly on the seeded burger bun halves and toast until golden.

TO ASSEMBLE:

Spread about a tablespoon of the NOLA Ultra Creamy mayo on both bun halves.

Layer the sliced jalapeño, mixed salad leaves and tomato on the bottom half.

Place the chicken schnitzel on top of the layers and drizzle the mushroom sauce on top.

Serve with a side salad or potato wedges and extra creamy mushroom sauce on the side. Enjoy!



Garlic Aioli

INGREDIENTS



- 1 cup NOLA Ultra Creamy
- 3 Tbsp lemon juice
- 3 tsp black pepper
- 1 tsp garlic salt
- 10 cloves garlic, minced



Sweet Chilli Mayo

INGREDIENTS



- 1/2 cup NOLA Ultra Creamy
- 1 1/2 tsp sweet chilli sauce
- 1 tsp lemon juice
- dash of onion powder

Wasabi Mayo

INGREDIENTS



- 100g NOLA Ultra Creamy
- 20g wasabi paste





Blue Cheese Sauce

INGREDIENTS



100ml NOLA Ultra Creamy
30g blue cheese
50ml fresh cream
10g celery salt
pepper to taste



Honey Mustard Mayo

INGREDIENTS



1/2 cup NOLA Ultra Creamy
2 Tbsp yellow mustard
1 Tbsp dijon mustard
2 Tbsp honey
1/2 Tbsp lemon juice

Sweet Pickle Mayo

INGREDIENTS



1 cup NOLA Ultra Creamy
1/2 cup sweet gherkin relish
1 1/2 Tbsp yellow mustard
1 tsp white wine vinegar
1/2 tsp paprika
1/2 tsp garlic powder
1/2 tsp onion powder





The Pom

INGREDIENTS



- 1/2 cup NOLA Ultra Creamy
- 1/2 cup sriracha
- 1/2 tsp minced garlic
- 1 pinch garlic salt
- 1 pinch freshly ground black pepper
- 1 pinch paprika



Creamy Sriracha

INGREDIENTS



- 1/2 cup NOLA Ultra Creamy
- 1/2 cup sriracha
- 1/2 tsp minced garlic
- 1 pinch garlic salt
- 1 pinch freshly ground black pepper
- 1 pinch paprika

Tzatziki

INGREDIENTS



- 50g NOLA Ultra Creamy
- 30g Greek yoghurt
- 20g cucumber, deseeded & grated
- 5g salt



Creamy Avo Sauce

INGREDIENTS



- 1 ripe avocado
- 10g spring onion
- 5ml low sodium soya sauce
- 250ml NOLA Ultra Creamy
- 12,5g fresh coriander leaves
- 1 small red chilli, deseeded
- Salt and pepper to taste

Blitz in a food blender



Roasted Red Pepper Mayo

INGREDIENTS



- 1 cup NOLA Ultra Creamy
- 1/3 cup roasted red pepper (chopped)
- 4 tsp paprika
- 2 tsp honey
- 1 tsp minced garlic
- 1 tsp dijon mustard

Bacon Jalapeño Sauce

INGREDIENTS



- 1/2 cup NOLA Ultra Creamy
- 1/2 cup tomato sauce
- 2 Tbsp crisp bacon (cooked, minced)
- 2 Tbsp jalapeños (fresh, minced)





Cinnamon Brioche Beignets

SERVES 10

INGREDIENTS



FOR THE BRIOCHE DOUGH:

250g Supreme White Bread Flour
5g salt
25g Selati Castor Sugar
5g instant yeast
50ml full fat milk
2 large eggs
5ml vanilla extract
125g Marvello Bake, chopped

250g Selati Castor Sugar
1 tsp ground cinnamon

FOR THE CREAM CHEESE DIPPING SAUCE:

140g Marvello Bake
460g cream cheese
230g Selati Icing Sugar
1 tsp lemon zest
1 tsp vanilla extract
200ml Meadowland Classique



METHOD



Mix together flour, salt, milk, eggs, yeast, vanilla and sugar until a smooth dough forms.

Slowly add the chopped Marvello, continue to mix until the dough comes together and starts to leave the sides of the bowl. The dough will be very soft and smooth and slightly tacky.

Cover the bowl with cling film and refrigerate overnight.

Remove from the fridge and knead to bring dough together. Roll out the dough till approximately 2cm thick, then cut into rustic small diamond or rectangular pieces of dough, each weighing approximately 15g.

Grease a baking tray and lay the pieces of dough out to prove. Heat oil for deep-frying. Deep-fry each beignet until golden brown. Lay onto absorbent kitchen towel.

Roll into the mixture of castor sugar and ground cinnamon.

DIPPING SAUCE:

Beat together the cream cheese, Marvello, icing sugar, vanilla and lemon till smooth.

Add the Meadowland and combine until smooth. Serve the freshly fried beignets with the dipping sauce on the side.



Chocolate & Nut Bark

INGREDIENTS



- 250g dark chocolate
- 250g white chocolate
- 100g YUM YUM Smooth Peanut Butter
- 100g chopped mixed nuts
- 100g chopped dried cranberries



METHOD



- Grease a flat baking pan.
- Melt dark chocolate in a double boiler.
- Once melted, pour into the greased baking tray.
- Ensure the chocolate is spread in an even, thin layer.
- Melt white chocolate and drizzle over the layer of dark chocolate.
- Sprinkle with chopped nuts and dried cranberries.
- Melt peanut butter and drizzle over the bark.
- Chill in the refrigerator for 30 minutes. Break into pieces.



Peanut Butter Fudge

INGREDIENTS



- 2 cups Selati White Sugar
- 1/2 cup condensed milk
- 1 cup YUM YUM Smooth Peanut Butter
- 1 tsp vanilla extract
- 250g milk chocolate (optional)



METHOD



- Grease a 160 x 160mm baking pan.
- In a medium saucepan, bring sugar and milk to a boil.
- Allow to boil for about 2-12 minutes, stirring regularly, and then remove from heat.
- Add the peanut butter and vanilla and stir until smooth.
- Pour the mixture into the pan and allow to cool until set.
- Slice into 2,5cm squares and drizzle with melted chocolate.



Peanut Butter Ice Cream

SERVES 4-6

INGREDIENTS



250g YUM YUM Smooth Peanut Butter
2/3 cup Selati White Sugar
3 cups Meadowland Classique
1 tsp vanilla essence
1 pinch of salt



METHOD



Beat peanut butter and sugar together until smooth.

Slowly mix in 1 cup of Meadowland Classique until thoroughly combined.

Whisk in remainder of Meadowland Classique, vanilla essence and salt.

Freeze for 30 minutes or until mixture is an ice cream texture.



Salted Caramel & Popcorn Trifle

SERVES 4-6

INGREDIENTS



2 cups Supreme Cake Flour
 1 Tbsp baking powder
 pinch of salt
 4 eggs, room temperature
 2 cups Selati Sugar
 1 tsp vanilla essence
 120g Marvello Bake
 1 cup milk
 500ml Meadowland Classique, whipped

FOR THE SALTED CARAMEL:

360g caramel dessert topping (1 can)
 1/2 tsp sea salt flakes



METHOD



Preheat oven to 180°C.
 Grease and line 2 x 18cm round cake tins.
 In a bowl, sift the flour, baking powder and salt.
 In a separate bowl, whisk the eggs and sugar until pale yellow. Add the flour mixture to the egg mixture and stir in vanilla.
 In a saucepan bring the butter and milk to the boil then slowly add this to the batter stirring gently. Pour the batter into the prepared cake tins and bake for 20-25 minutes or until the centre of the cake springs back when lightly pressed.
 Turn out onto wire rack to cool.
 Cut your sponge according to your preferred trifle serving style - 1 large or 6 small.
 For the individual servings - choose a size that fits through the top of the vessel and drops down easily without squashing.

SALTED CARAMEL:

Fold the salt into the caramel and place in piping bag until ready for use.

TO SERVE:

Start with a layer of caramel, then your sponge cake, another teaspoon of caramel, and layer with whipped Meadowland Classique to cover the sponge.
 Continue layering in the same manner but do not push down to keep the presentation visual clean. Keep layering as many times as required but finish with cream layer on top.
 Garnish with extra caramel, caramel popcorn, toasted coconut and gold leaf.



Vanilla & Cinnamon Panna Cotta

MAKES 4

INGREDIENTS



500ml Meadowland Classique
300g Selati White Sugar
35ml gelatine, to be slaked in 90ml water
1/2 vanilla pod, deseeded or
15ml vanilla essence
2 cinnamon sticks



METHOD



Slake the gelatine in the water.
Place the Meadowland Classique in the top of a double boiler with 100g sugar, vanilla of your choice and the 2 cinnamon sticks.
Scald the cream and allow to infuse for 10 minutes, then dissolve the slaked gelatine in the hot cream.
Cool to room temperature. Pour the slightly cooled cream into serving jars and set overnight in the fridge.

TO SERVE:

Serve the panna cotta according to your occasion.
At Christmas - candy canes, fortune cookies and gold leaf would be festive.
For a luncheon - fresh strawberries, mint and a dollop of mascarpone cheese.
For dinner - almond biscotti and a shot of espresso.

CHEF'S TIP

This recipe will make 4 x 125ml jars. Feel free to multiply the recipe as it scales up very well.



Peanut Butter Popcorn

SERVES 1-2

INGREDIENTS



- 20g YUM YUM Smooth Peanut Butter
- 1 bag microwave popcorn
- 250g Selati Brown Sugar
- 1 tsp vanilla essence



METHOD



Pop microwave popcorn according to instructions. Melt brown sugar and peanut butter in a saucepan. Add in vanilla essence. Stir well until combined. Pour over popcorn and toss until popcorn is fully coated.



Apple Crumble Cheesecake

SERVES 10-12

INGREDIENTS



FOR THE BASE:

600g digestive biscuits
450g Marvello Bake

FOR THE APPLE COMPOTE:

20g Marvello Bake
6 Granny Smith apples, peeled & cubed
1/2 tsp vanilla extract
1/2 tsp mixed spice
1/2 tsp ground cinnamon
110g Selati Castor Sugar
2 Tbsp fresh lemon juice

FOR THE CHEESECAKE:

680g cream cheese
100g Selati Castor Sugar
60ml sour cream
3 Tbsp fresh lemon juice
300ml Meadowland Classique
80g Selati Icing Sugar
2 tsp vanilla extract

FOR THE CRUMBLE:

75g Marvello Bake
55g Selati Castor Sugar
1/2 tsp ground cinnamon
75g Supreme Cake Flour
30g rolled oats



METHOD



Line a deep casserole dish with greaseproof paper. Crush the digestive biscuits and mix together with the melted Marvello. Set aside.

APPLE COMPOTE:

Peel, core and chop the apples, mix together with the remaining ingredients and cook covered, slowly on the stove, until soft and all the liquid has been cooked out. Set aside to cool.

CHEESECAKE MIX:

Beat together the cream cheese and castor sugar. Set till smooth. Add the sour cream and lemon juice.

Whip the Meadowland, icing sugar and vanilla till stiff peaks and gently fold into the cream cheese mixture. Set aside.

CRUMBLE:

Mix all the ingredients together and lay out on a baking tray. Bake until golden at 180°C for approximately 15 minutes.

TO ASSEMBLE:

Press half the biscuit mix into the base, then alternate between layers of cheesecake mix, apple compote and more biscuit base, finally ending with another layer of cheesecake mix, and then top with the crumble layer.

Place inside the fridge to fully set.



Milk Tart Buttercream Cake

MAKES 1 X 6 LAYER CAKE

INGREDIENTS



FOR THE CINNAMON SPONGE:

500ml milk
200g Marvello Bake
560g Supreme Cake Flour
2 Tbsp baking powder
4 tsp ground cinnamon
1/2 tsp salt
8 eggs, large
500g Selati Castor Sugar
2 tsp vanilla extract

FOR THE FILLING:

500ml milk
500ml Meadowland Classique
4 eggs, large
40g cornflour
40g Supreme Cake Flour
200g Selati White Sugar
1 tsp vanilla extract
100g Marvello Bake

FOR THE BUTTERCREAM:

125g Marvello Bake
200g Selati Icing Sugar
1 tsp vanilla extract



METHOD



Preheat oven to 180°C or 160°C fan assisted. Grease 3 x 26cm cake tins, line with baking paper on the base.

Beat together Marvello Bake, castor sugar and vanilla extract till creamy. Slowly add the eggs and whip on high speed till light and fluffy.

Sift together dry ingredients and add along with the milk. Mix until combined, do not over mix.

Divide batter among the 3 tins.

Bake for 30 minutes. Set aside to cool completely. In the meantime, make the milk tart filling.

FILLING:

Heat the milk, Meadowland Classique and half of the sugar on the stove till hot but not boiling.

Beat together the flour, cornflour, eggs, remaining sugar and vanilla till smooth.

Whisk the hot milk and cream into the egg mix then return to the stove to thicken on a medium heat. Once thick, remove from stove and mix in the Marvello. Cover and set aside to cool completely.

BUTTERCREAM:

Beat together the Marvello, icing sugar and vanilla extract and set aside.

TO ASSEMBLE:

Slice the cooled cakes in half to give 6 sponge disks. Layer the sponge disks with the cooled and firmed milk tart filling then place the cake in the fridge to set fully.

Once set, cover the cake with a thin layer of vanilla buttercream and garnish as desired.



Yum Yum Cupcakes

MAKES 12-24

INGREDIENTS



1 1/3 cups Supreme Cake Flour
1/4 tsp bicarbonate of soda
2 tsp baking powder
3/4 cup cocoa powder
1 pinch of salt
3 Tbsp softened butter
1 1/2 cups Selati White Sugar
2 eggs, beaten
1 tsp vanilla essence
3/4 cup milk

FOR THE ICING:

100g YUM YUM Smooth Peanut Butter
250g butter
500g Selati Icing Sugar
1 tsp vanilla essence
150g Meadowland Classique



METHOD



Preheat oven to 180°C. Place cupcake liners in muffin tin.

Sift flour, baking powder, bicarbonate of soda, cocoa and salt.

In another bowl cream the butter and sugar together.

Add the eggs and mix well to combine.

Mix in the vanilla essence. Add the flour mixture alternately with the milk to the sugar and be sure to beat well.

Spoon batter into the muffin cups 2/3 full.

Bake for 15-17 minutes, or until a toothpick inserted into the cupcakes comes out clean.

ICING:

Beat all the ingredients together until smooth.

Ice cupcakes and decorate with chocolate bark.



Festive Gingerbread Men

INGREDIENTS



200g Marvello Bake, softened
 1 cup Selati Castor Sugar
 1 egg, lightly beaten
 3 cups Supreme Cake Flour
 1 tsp vanilla essence
 1 tsp ground ginger powder

FOR THE ROYAL ICING:

2 egg whites
 2 1/2 cups Selati Icing Sugar, sifted
 juice of 1/2 lemon



METHOD



Preheat oven to 200°C. Grease a baking tray with cooking spray (or use a silicone baking mat and no need for the grease).

In the bowl of an electric mixer, cream the butter and castor sugar. Add the egg, flour, ginger powder and vanilla essence. Mix till combined. Shape the dough into a ball by hand, wrap in cling film and chill for 2 hours. Dust the work surface with flour and roll out the cookie dough to the preferred thickness. Cut into gingerbread men shapes of any size that you require.

Place the cookies on the prepared tray, leaving some space between them. Chill for another 20-30 minutes. Bake the cookies for 8-10 minutes, or until golden brown.

Decorate with royal icing, using the recipe below.

ROYAL ICING:

In the bowl of an electric mixer, beat all ingredients together. Start on low and increase speed until smooth. If the mixture is too dry, add more egg white. You need a soft-peak consistency for piping.

For flooding inside the piping, add a few drops of water to make the icing thin and runny. Always keep your icing covered with cling film to prevent it from drying out.

CHEF'S TIP

For a show-stopper dessert, layer each biscuit with chantilly cream and stack to form a pyramid. Biscuits are much heavier than cream so use raspberries, slices of fruit or chocolate to hold up the layers in-between.



Raspberry, Elderflower & White Chocolate Trifle

MAKES 1 DOUBLE LAYER TRIFLE

INGREDIENTS



2 cups Supreme Cake Flour
1 Tbsp baking powder
pinch of salt
4 eggs, room temperature
2 cups Selati White Sugar
1 tsp vanilla essence
120g Marvello Bake
1 cup milk

FOR THE ELDERFLOWER SYRUP:

30ml elderflower cordial
30ml orange juice

FOR THE ELDERFLOWER CARAMEL:

200g Selati Sugar
125ml Meadowland Classique
125g Marvello Multipurpose Fat Spread
30ml elderflower cordial

FOR THE CUSTARD:

600ml milk
10 eggs
30g cornflour
300ml Meadowland Classique
100g Selati White Sugar
1 vanilla pod

FOR THE MOUSSE:

250g white chocolate
45ml water
62ml Selati White Sugar
5ml vanilla essence
4 egg whites
250ml Meadowland Classique
4 egg yolks
15ml gelatine
83ml water

TOPPINGS:

Meadowland Delight, whipped
fresh berries
coconut flakes, toasted



METHOD



Preheat oven to 180°C. Grease and line 2 x 18cm round pans. In a mixing bowl, sift the flour, baking powder and salt. In a separate bowl, whisk eggs and sugar until pale. Add flour mixture to the egg mixture and stir in the vanilla. In a small saucepan melt the Marvello Bake with the milk, then slowly add this to the batter stirring gently. Pour mixed batter into the prepared pans and bake for 25-30 minutes or until the centre of the cake springs back when lightly pressed.

Turn sponge out onto wire rack to cool and cut into 3cm x 3cm squares. Stir 30ml elderflower cordial and orange juice together and sprinkle the syrup over the squares then slice each 1cm thin.

ELDERFLOWER CARAMEL:

Melt sugar slowly in a saucepan over medium heat, whisking gently to prevent lumps forming and caramel burning. Remove from heat and whisk in the Marvello Multipurpose. Lastly add Meadowland Classique and elderflower cordial and whisk into the caramel sauce. Allow to stand in the fridge to thicken and only use when cold.

CUSTARD:

Heat the milk, vanilla pod and Meadowland in small saucepan.

In a separate bowl, whisk eggs, sugar and cornflour together. Pour your hot mix into the cold egg mix, stirring constantly until combined. Strain the mixture into a saucepan and heat on low whilst whisking continuously until thick. Cool down covered in cling film to prevent a skin forming. Chill until ready to use.

WHITE CHOCOLATE MOUSSE:

In a double boiler melt the chocolate with the water and sugar. Remove the top part of the double boiler and melt the gelatine over the boiling water in the bottom half. Beat the egg yolks into chocolate then quickly beat in the melted gelatine.

Beat the egg whites until they are stiff but not dry. In another bowl, beat the Meadowland until it is light and fluffy. Fold the whipped Meadowland into the mixture when it is cool enough not to melt the cream. Lastly, fold in the egg whites. Chill until ready to use.

TO SERVE:

Layer the trifle according to your dish, start with sponge for stability. Next add the chocolate mousse by spooning or a piping bag. Allow to set in the fridge. Follow with sponge cake, caramel and then custard. Top with whipped Meadowland Delight. Finish with berries and/or toasted coconut flakes.



Chocolate Peppermint Shortbread Slices

SERVES 16

INGREDIENTS



FOR THE SHORTBREAD:

250g Marvello Bake
1/2 tsp vanilla extract
250g Supreme Cake Flour
80g Selati Icing Sugar
50g cocoa powder
2 Tbsp Meadowland Classique

FOR THE FILLING:

700g Selati Icing Sugar
2 tsp peppermint essence
7 Tbsp boiling water
80g peppermint Aero, chopped

FOR THE TOPPING:

500g good quality dark chocolate (60-70%)
60g Marvello Bake



METHOD



SHORTBREAD:

Preheat the oven to 180°C or 160°C fan assisted. Line a rectangular baking tin with greaseproof paper (approximately 20cm x 35cm). Cream together the Marvello and the icing sugar with the vanilla. Add the sifted flour and cocoa powder with the Meadowland Classique. Beat until combined. Press the dough into the lined tin in an even layer.

Bake for 20-25 minutes. Set aside to cool.

FILLING:

Sift the icing sugar and add the boiling water and peppermint essence.

Mix till smooth then quickly spread over the shortbread base.

Sprinkle the chopped peppermint Aero over the cooling peppermint layer and allow to set in the fridge.

TOPPING:

Melt together the chocolate and the Marvello. Pour over the firm peppermint filling and spread evenly. Allow for the chocolate to set before slicing.



Peanut Butter Sandwich Cookies

SERVES 12-24

INGREDIENTS



FOR THE COOKIES:

250g YUM YUM Smooth Peanut Butter
250g Selati White Sugar
1 egg

FOR THE ICING:

100g YUM YUM Smooth Peanut Butter
250g Marvello Bake
500g Selati Icing Sugar
1 tsp vanilla essence
150g Meadowland Classique

TOPPING:

multicoloured sprinkles



METHOD



COOKIES:

Grease a flat baking tray and preheat oven to 180°C.
Combine all ingredients until a moist dough is formed.
Portion into 20g balls. Flatten with a fork.
Bake for 6-8 minutes at 180°C.
Leave aside to cool on a baking rack.

ICING:

Whisk butter, icing sugar, vanilla essence and peanut butter until smooth.
Gently fold in the Meadowland.

TO ASSEMBLE:

Once cookies have cooled, use a piping bag to pipe the icing onto the flat side of the cookie.
Use another cookie to create a sandwich.
Roll sides in sprinkles for a fun party treat.



Peanut Butter Crumble

MAKES 1 TART

INGREDIENTS



200g YUM YUM Smooth Peanut Butter
1 box Ouma Buttermilk Rusks
200g Marvello Bake, melted
100g chopped mixed nuts
100g chopped dried fruit
200g milk chocolate



METHOD



Grease a 20cm tart pan.
Crush Ouma Rusks until semi-rough. Add in melted Marvello and peanut butter. Mix until everything is combined well.
Remove 150g of the mixture for later.
Spread out evenly over the greased tart pan. Set in fridge for 30 minutes.
Melt chocolate in a double boiler and pour over set peanut butter and rusk base.
Add chopped nuts and dried fruit. Top with left over crumble.
Chill for 30 minutes and serve with peanut butter ice cream.



Nola Chocolate Cake

MAKES 1 DOUBLE LAYER CAKE

INGREDIENTS



335g Supreme Cake Flour
40g cocoa powder
320g Selati Castor Sugar
5ml salt
8ml bicarbonate of soda
300ml NOLA Ultra Creamy Mayonnaise
400ml water
5ml vanilla essence

FOR THE GANACHE:

250ml Meadowland Classique
200g dark chocolate, chopped
chocolate shavings for garnish



METHOD



Preheat oven to 180°C and line a 23cm round baking tin with wax paper.

Sift together the flour, cocoa powder, castor sugar, salt and bicarbonate of soda. Give it a good mix to combine.

In a separate bowl, stir together the mayonnaise, water and vanilla essence.

Add the liquid to the sifted ingredients and stir to combine. Pour into the prepared baking tin.

Bake for 45 minutes, until a cake tester comes out clean. Leave to cool in the tin (overnight in the fridge is best).

GANACHE:

Bring the Meadowland Classique to the boil and add the chopped chocolate. Stir until smooth and leave to cool.

Pour over the cake. It's easiest to do this by placing the cake on a wire rack, so that the excess can drip off.

Sprinkle over the chocolate shavings and enjoy.



Beetroot & Blueberry Eton Mess

SERVES 4-6

INGREDIENTS



250g beetroot, cooked & peeled (reserve the juice)
 75g dark chocolate, broken into pieces
 125g Marvella Bake, softened
 250g Selati Sugar
 3 eggs
 210g self-raising flour
 3 Tbsp cocoa powder, sifted
 1 tsp salt
 1 cup blueberries, smashed
 500ml Meadowland Classique

FOR THE SYRUP:

1 cup reserved beetroot juice
 leftover beetroot cubes
 1/2 cup blueberries, chopped
 100g Selati Sugar

FOR THE MERINGUES:

4 large egg whites
 200g Selati Sugar
 1 tsp beetroot juice (for natural food colouring)



METHOD



Preheat oven to 180°C. Grease and line 2 x 18cm cake pans. Cut the beetroot into cubes and liquidise half. Set aside the balance for the syrup.

In a double boiler, melt the chocolate with the Marvella Bake. Set aside.

In the bowl of an electric mixer, with the paddle attachment, whisk the sugar and eggs together until ribbon stage.

Sift the flour, cocoa powder and salt into this mixture. Fold in the melted chocolate Marvella mix, and then the liquidised beetroot and the blueberries. Spoon the batter into the prepared pans and bake for 45 minutes or until the centre of the cake springs back when lightly pressed.

Cool before turning out.

Whip Meadowland Classique to stiff peaks and place in a piping bag until ready for use.

To assemble, trim the sides of the cake for a large version, or cut into disks for the individual versions.

SYRUP:

While the cake is baking, prepare the syrup. In a saucepan over medium heat, combine the beetroot cubes, juice and blueberry pieces with the sugar, and stir until the sugar has dissolved. Simmer gently until it develops a syrup consistency.

MERINGUES:

Preheat oven to 140°C. Line 2 baking trays with silicone sheets or baking paper. In the bowl of an electric mixer, with a whisk attachment, whisk egg whites until soft peak stage.

Gradually add the sugar, one tablespoon at a time, making sure to incorporate completely. Whisk until stiff peak stage and very shiny. Keep white or colour with the drops of beetroot juice.

Pipe desired shapes onto the prepared trays or do it free form with the back of a spoon. Bake for 1 hour, and then switch off the oven and let the meringues dry and cool in the oven.

TO ASSEMBLE INDIVIDUAL SERVINGS:

In your chosen glass, start off with a sponge disk, a teaspoon of syrup, a tablespoon of Meadowland, and follow through with 2 more layers of each. Garnish the top with meringues, blueberries, gold leaf and edible flowers.



Christmas Cake in a Glass Freak Shake

SERVES 1-2

INGREDIENTS



340ml vanilla ice cream
slice of christmas cake
5mlg cinnamon powder
30ml milk
30ml Meadowland Classique
(whipped for garnish)

FOR THE CHRISTMAS CAKE:

600g Selati Sugar
380g Marvello Bake
750ml water
1kg dried fruit mix, chopped
200g dried toasted nuts, chopped
150g dates, diced
400g tinned apples (cubed) or freshly poached apples
200g glazed cherries
15ml bicarbonate of soda
15ml cinnamon, ground
5ml ginger, ground
5ml ginger, ground
5ml cloves, ground
5ml nutmeg, ground

CHEFS TIP

Ovens can differ so a trick here is to ensure the skewer is clean when testing. Fan assisted ovens may require less cooking. If it needs longer baking, cover completely in foil so that the top does not burn.

For mini cakes - bake in cupcake moulds for 35 minutes to assist with portioning in the restaurant. You can then use half this cupcake for the shake depending on your glass size.



METHOD



Blend all ingredients together and pour into a glass.

CHRISTMAS CAKE:

Preheat oven to 180°C. Line a 30cm round or square pan with some greaseproof paper and a smear of Marvello Bake.

Combine, sugar, Marvello and water in a saucepan and bring to a boil. Simmer on medium heat for 5 minutes or until dissolved.

Remove from heat and stir in fruit, cherries, nuts, apples and dates. Return to heat and bring up to boil.

Remove from heat and add in the bicarbonate of soda. Stir until fully combined.

Sift all dry ingredients and then fold this into the fruit mixture.

Pour into prepared pan and bake for 1 hour.

Test with a skewer, it should be firm and not doughy.

TO ASSEMBLE:

Finish off with whipped Meadowland Classique.

Garnish with christmas cake, toasted almonds, candy canes, marshmallows and candy to match the theme.



Peanut Butter Bomb Frappé

SERVES 1-2

INGREDIENTS



- 2 cups ice cubes
- 30ml YUM YUM Peanut Butter
- 30ml salted peanuts
- 75ml milk

FOR THE GARNISH:

- 30ml Meadowland Classique (whipped)
- YUM YUM Peanut Butter

OPTIONAL TOPPINGS:

- peanut brittle
- toasted peanuts
- salted pretzels



METHOD



Place ingredients in blender and blend on a low speed until smooth.

Garnish the inside of the glass with splashes of peanut butter as if a bomb hit the glass. Pour in the blended mix and serve topped with whipped Meadowland Classique.

Top with peanut brittle, toasted peanuts and salted pretzels, if desired.

CHEF'S TIP

To whip Meadowland Classique, use an electric mixer or hand whisk to stiff peaks.

A cream gun can also be used for convenience in busy bars and restaurants.



Death by Chocolate Frappé

SERVES 1-2

INGREDIENTS



2 cups ice cubes
75g hot chocolate powder
75ml milk

FOR THE GARNISH:

30ml Meadowland Classique (whipped)
chocolate sauce

OPTIONAL TOPPINGS:

chocolate wafer biscuits
pieces of chocolate
cocoa-dusted nuts
chocolate dipped fruit



METHOD



Place ingredients in blender and blend on a low speed until smooth.

Garnish the inside of your glass with chocolate sauce. Pour in the blended mix and serve topped with whipped Meadowland Classique.

Add everything chocolate, like wafers, shavings, pieces of chocolate, cocoa-dusted nuts or chocolate dipped fruit.

CHEF'S TIP

To whip Meadowland Classique, use an electric mixer or hand whisk to stiff peaks.

A cream gun can also be used for convenience in busy bars and restaurants.



Peppermint Crisp Tart Freak Shake with S'mores

SERVES 1-2

INGREDIENTS



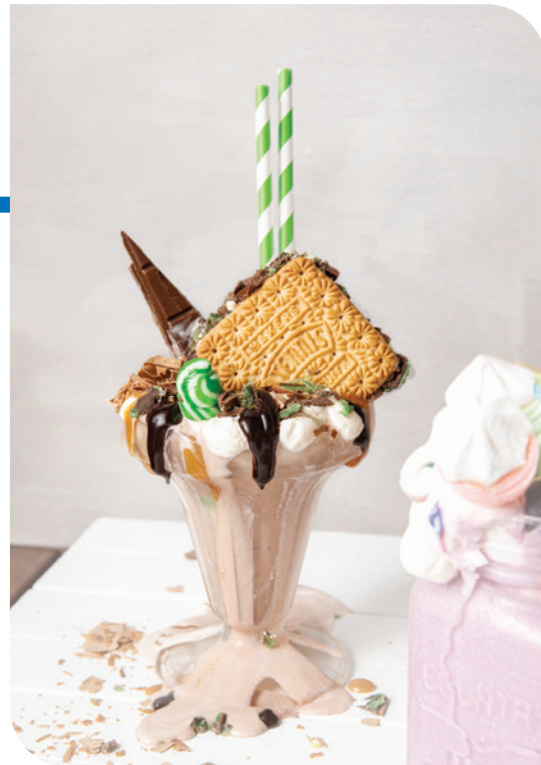
340ml chocolate ice cream
 30ml caramel topping, tinned
 30g peppermint crisp
 30ml milk
 30ml Meadowland Classique (whipped for garnish)

FOR THE S'MORES:

tennis biscuits,
 marshmallows (recipe below)
 peppermint crisp, crushed

FOR THE MARSHMALLOWS:

2 Tbsp gelatine powder
 1/2 cup cold water
 2 cups + 1 Tbsp Selati Castor Sugar
 1/2 cup boiling water
 1 tsp vanilla essence
 2 food colourings of choice
 Selati Icing Sugar for dusting



METHOD



Blend all ingredients together.
 Garnish inside of a glass with a separate amount of caramel topping (slightly warm to become runny) and pour shake into the glass.

S'MORES:

Each one will require 2 biscuits each, layered with a piece of marshmallow on the base.

With a blowtorch, toast the marshmallow and while it is still soft and sticky, stick it to a tennis biscuit.

Repeat. Then toast the open sides and whilst sticky coat with crushed peppermint crisp and sandwich together.

MARSHMALLOWS:

Spray 2 baking pans with non-stick spray. In the mixing bowl of an electric mixer, soak the gelatine in the cold water. Place this mixing bowl over the double boiler and allow the gelatine to melt. Remove from heat.

Add the castor sugar and boiling water. Attach the bowl to the mixer. Using the whisk attachment, beat on high speed for 8-10 minutes until the mixture is thick and shiny. Add the vanilla essence and stir through.

Divide the mixture into two parts and add to each the colour of choice. Mix well and then pour the mixture into the prepared pans to a depth of about 1,5cm. Refrigerate before cutting into desired shapes and dusting with icing sugar.

TO ASSEMBLE:

Finish off with whipped Meadowland Classique. Top with a s'more and extra peppermint crisp (chunks or crushed), chocolate sauce, sweets and candy to match.



Rose & Cardamom Freak Shake with Rose Marshmallows

SERVES 1-2

INGREDIENTS



340ml vanilla ice cream
15ml rose syrup
15ml cardamom syrup
30ml milk
30ml Meadowland Classique
(whipped for garnish)

FOR THE MARSHMALLOWS:

2 Tbsp gelatine powder
1/2 cup cold water
2 cups + 1 Tbsp Selati Castor Sugar
1/2 cup boiling water
1 tsp rose water
pink food colouring
Selati Icing Sugar for dusting

CHEF'S TIP

For a more intense flavour, add freshly ground toasted cardamom to your taste.



METHOD



Blend all ingredients together.
Garnish inside of a glass with rose syrup and pour shake into the glass.

MARSHMALLOWS:

Spray baking pan with non-stick spray. In the mixing bowl of an electric mixer, soak the gelatine in the cold water. Place this mixing bowl over the double boiler and allow the gelatine to melt. Remove from heat.

Add the castor sugar and boiling water. Attach the bowl to the mixer. Using the whisk attachment, beat on high speed for 8-10 minutes until the mixture is thick and shiny. Add the rose water and stir through.

Add pink colouring. Mix well and then pour the mixture into the prepared pan to a depth of about 1,5cm. Refrigerate before cutting into desired shapes and dusting with icing sugar.

TO ASSEMBLE:

Finish off with whipped Meadowland Classique. Top with candy floss, dehydrated rose petals, pink marshmallows and sweets to match.



Unicorn Blueberry Freak Shake

SERVES 1-2

INGREDIENTS



- 340ml vanilla ice cream
- 30ml blueberry syrup
- 1 Tbsp blueberries, fresh or frozen
- 30ml milk
- 30ml Meadowland Classique (whipped for garnish)



METHOD



Blend all ingredients together.
Garnish inside of a glass with a smudge of blueberry syrup using the back of a teaspoon and pour shake into the glass.

TO ASSEMBLE:

Finish off with whipped Meadowland Classique. Top with colourful sprinkles and consider these the 'unicorn droppings' - fresh blueberries, sweets and rainbow candy.



Hot Cinnabon Milk

SERVES 1-2

INGREDIENTS



- 30g white hot chocolate powder
- 300ml steamed hot milk
- 15ml caramel dessert topping or dulce de leche
- 5ml cinnamon powder
- 30ml Meadowland Classique (whipped for garnish)



METHOD



Stir all ingredients in a jug until smooth.
Pour into desired mug or cup and top with whipped Meadowland Classique.
Garnish with white chocolate shavings, sprinkles and dust with cinnamon to serve.



Hot Nutella Milk

SERVES 1-2

INGREDIENTS



30g hot chocolate powder
300ml steamed hot milk
15ml nutella
5ml hazelnut essence (optional)
30ml Meadowland Classique (whipped for garnish)



METHOD



Stir all ingredients in a jug until smooth.
Pour into desired mug or cup and top with whipped Meadowland Classique.
Garnish with white chocolate shavings, sprinkles and dust with cinnamon to serve.
Garnish the mug by topping the rim with extra nutella and toasted nuts, chocolate wafers, biscotti and biscuits.

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