



**YOUR
FOOD
PARTNERS** PRESENTS

THE COOK'S COLLECTION



OUTLET TEAM

Gina Jones-Phillipson Gina.JonesPhillipson@rclfoods.com 083 655 7342	Coastal Outlet Regional Manager SG Convenience W. Cape
Lynne Aderndorff Lynne.Aderndorff@rclfoods.com 084 955 3769	Inland Outlet Regional Manager RCL Foods Bedfordview
Erika Hoffman Erika.Hoffman@rclfoods.com 083 270 6804	E. Cape & W. Cape Area Sales Manager SG Convenience W. Cape
Kevin Naicker Kevin.Naicker@rclfoods.com 084 242 4561	KZN Area Sales Manager RCL Foods Westville
Gerhard Coetzer Gerhard.Coetzer@rclfoods.com 083 708 2793	Inland South & FS Area Sales Manager RCL Foods Bedfordview
Surika Van Der Merwe Surika.VanDerMerwe@rclfoods.com 060 966 8105	Inland North Area Sales Manager RCL Foods Bedfordview

TRADE TEAM

Wesley Harvey Wesley.Harvey@rclfoods.com 082 821 3576	National Account Manager RCL Foods Westville
Maronelle Bruwer Maronelle.Bruwer@rclfoods.com 082 778 6615	Coastal Regional Trade Manager RCL Foods Westville
Derich Badenhorst Derich.Badenhorst@rclfoods.com 072 180 5842	Inland Regional Trade Manager RCL Foods Bedfordview
Kulile Mdledle Kulile.Mdledle@rclfoods.com 082 390 0321	Inland North Regional Trade Consultant RCL Foods Bedfordview
Johan Olivier Johan.Olivier2@rclfoods.com 082 921 3030	Inland South & Fs Regional Trade Consultant Vector Bloemfontein
Mark Collins Mark.Collins@rclfoods.com 082 829 1449	KZN Regional Trade Consultant RCL Foods Westville
Taryn Griffin Taryn.Griffin@rclfoods.com 083 280 8589	E. Cape Regional Trade Consultant Vector P.E
Berenice Moosa Berenice.Moosa@rclfoods.com 081 765 0784	W. Cape Regional Trade Consultant SG Convenience W. Cape



**YOUR
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KABELO KALEBE
Capsicum Culinary
Studio Chef Lecturer

With our wide range of quality products and ingredients, RCL FOODS helps you create memorable dishes and treats for your customers and patrons. We're sharing some of our very best recipes with you, to help you bring a few more mouth-watering additions to your menu. Use them as they are, or tweak them to put your own unique signature on each dish – the choice is yours!

**Here's to fabulous flavour and sensational meals,
with a little help from RCL FOODS top brands.**

**STARTERS
& SALADS**

**LIGHT
MEALS**

**MAIN
MEALS**

**GOURMET
DOGS**

BURGERS

**COLD
SAUCES**

**DESSERT
& BAKING**

MARVELLO
Professional



Ready2Go



Meadowland

**YUM
YUM**



STARTERS & SALADS

- 1** Smoked Snoek Mousse
- 2** Cheddar Spring Onion & Macon Scone Wedge
- 3** Garlic Herb & Parmesan Pull Apart Brioche
- 4** Fish & Chips Canape
- 5** Nacho Avorage Salad
- 6** Devilled Potato Skewers
- 7** Caesar Canapes
- 8** Mediterranean Pasta Salad
- 9** Salmon Fish Cakes
- 10** Broccauli Bacon Salad
- 11** Honey, Soy & Ginger Dunked Nuggets
- 12** Chicken, Avocado & Feta Salad

SMOKED SNOEK MOUSSE

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 softened butter
10ml olive oil
100ml NOLA Ultra Creamy

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 unsalted butter, 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 butter until creamy, add spices and NOLA Ultra Creamy, and beat until mixed.

In a food processor, mix snoek and butter mixture until smooth. Chill 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 butter with your fingertips into the flour 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.



SMOKED SNOEK MOUSSE

CHEDDAR, SPRING ONION & MACON SCONES WEDGE

INGREDIENTS

80g spring onions, chopped
200g macon, chopped
80g Marvello Bake
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 till cooked, set aside.

Sift the dry ingredients and rub in the cold chopped Marvello Bake with fingertips till 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 till 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.



CHEDDAR, SPRING ONION
& MACON SCONES WEDGE

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

METHOD

Preheat oven to 180°C or 160°C fan assisted.

Beat together flour, salt, milk, eggs, yeast 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. 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.

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 into the garlic butter mix, arrange the balls in the tin. Sprinkle with one more layer of grated parmesan, then allow to prove for approximately 1 hour or until double in size.

Bake for approximately 35-40 minutes.



**GARLIC, HERB & PARMESAN
PULL-APART BRIOCHE**

FISH & CHIPS CANAPÉ

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
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
1 Tbs chopped mint
1/2 tsp lemon juice
black pepper to taste
1 clove garlic, chopped

CRISPY JULIENNED POTATOES:

10 baby potatoes
oil for frying
salt & milled black pepper to taste

METHOD

Roughly chop the fish trim, 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 cream, 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 bread crumbs. Once crumbed refrigerate for 15 min.

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.



FISH & CHIP CANAPÉ

NACHO AVORAGE SALAD

SERVES 1

INGREDIENTS

200g tin black beans, washed & drained
30g cooked corn
40g red pepper cubed & roasted
25g cheddar cheese cubed
coriander for 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.

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: Substitute black beans with red kidney beans. For something different, try this filling in a wrap (without the nachos).



NACHO AVORAGE
SANDWICH

DEVILLED POTATO SKEWERS

SERVES 10-12

INGREDIENTS

900g peeled baby potatoes,
blanched
15ml mild roasted masala
175ml NOLA Ultra Creamy
30ml fruit chutney
Salt, to taste
Handful coriander leaves, to serve

METHOD

Combine the NOLA Ultra Creamy with the chutney and add the masala spice mix. Stir thoroughly.

Add the baby potatoes and coat well in the sauce.

Place the coated potatoes in a single layer on a greased baking tray and bake in the oven at 180°C for 30 minutes, or until cooked through and golden brown.

Allow to cool for 10 minutes or so before skewering onto small bamboo skewers.

Sprinkle with coriander leaves and serve warm.

CHEF'S TIP: By using NOLA Ultra Creamy, your preparation time is reduced. NOLA Ultra Creamy contains real eggs and binds the spices and chutney to the potatoes, giving you a flavourful, caramelised exterior.



DEVILLED POTATO SKEWERS

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 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.



CAESAR CANAPÉS

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
125g 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

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 pasta with peppers, olives, pecorino shavings, parsley, capers and roast vegetables.

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

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



MEDITERRANEAN PASTA SALAD

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 bread crumbs
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 into 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 puree. Place garlic in a bowl, add lime juice and NOLA Ultra Creamy Mayonnaise. Season to taste.

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

CHEF'S TIP: Substitute the salmon with kingklip or hake.



**SALMON FISHCAKES
WITH ROASTED GARLIC AIOLI**

BROCCAU LI BACON SALAD

SERVES 1

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 if desired.

CHEF'S TIP: Substitute bacon with chicken pieces.

Add chickpeas & toasted seeds.

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



BROCCAU LI BACON SALAD

HONEY, SOY & GINGER DUNKED NUGGETS

SERVES 1

INGREDIENTS

4-5 Ready2Go Nuggets
1g sesame seeds, toasted

FOR THE DIPPING SAUCE (MAKES 500ML):

500ml Honey & Soy Sauce
20g fresh ginger, grated
1 fresh chilli, deseeded
& finely chopped

METHOD

Slowly heat the Honey & Soy sauce until just before boiling point.

Add the fresh ginger and chilli.

Allow to cool before storing in the fridge.

Cook the nuggets in a deep fat fryer as per pack instructions.

Slightly warm the honey, soy and ginger sauce.

Dip the hot nuggets into the sauce, and remove and sprinkle with sesame seeds.

Serve with sweet potato fries and crispy salad.

CHEF'S TIP: Squeeze fresh lime juice over the dunked nuggets to add a taste of freshness.



**HONEY, SOY & GINGER
DUNKED NUGGETS**

CHICKEN, AVOCADO & FETA SALAD

SERVES 1

INGREDIENTS

2 Ready2Go Chicken Tenderstrips, sliced
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, julienne

3g toasted sunflower seeds
micro-herbs to garnish

FOR THE GARLIC DRESSING (MAKES 500ML):

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

METHOD

Combine all the dressing ingredients and season to taste.

Deep fry the chicken tenderstrips 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.



CHICKEN, AVOCADO
& FETA SALAD

LIGHT MEALS

- 1** Cubano Sandwich

- 2** Open Chicken Taco

- 3** Asian Noodle Stir-fry

- 4** Fish Skewers with Garlic & Chive Fondue

- 5** Twisted Cheese & Tomato Toastie

- 6** Funky Asian Slaw

- 7** Steak & Shroom Sandwich

- 8** Tropical Toasted Scone

- 9** Chicken Nugget Nachos

- 10** BBQ Tenderstrip Pita Pockets

**LIGHT
MEALS**

CUBANO SANDWICH

SERVES 10

INGREDIENTS

5 medium-sized baguettes or French breads, sliced horizontally
300ml yellow mustard
375ml NOLA Ultra Creamy
900g Swiss cheese or mozzarella, sliced
900g dill pickles, thinly sliced
350g pastrami, sliced
350g roast beef, sliced
350g smoked beef, sliced
NOLA Ultra Creamy, for coating sandwich

METHOD

Combine mustard and NOLA Ultra Creamy. Spread the mixture on the inside of baguette halves.

Place slices of cheese on all halves of the roll.

On the bottom half, layer all of the pickles, pastrami, roast beef and smoked beef.

Using a basting brush, spread the additional NOLA Ultra Creamy on the exterior surface of both sides of the roll.

If using a sandwich press, place the sandwich inside and press with a moderate amount of pressure for approximately 7-8 minutes.

If using the grill, place the sandwich onto the hot surface and press down as the first side crisps up.

Once crisp, flip the sandwich over and press down again until both sides are crisp.

To serve, slice the sandwich into four pieces, on the diagonal, serving each guest two pieces immediately.

CHEF'S TIP: This sandwich is an excellent way of using up excess cooked meat, so adjust the type and amount of meat you use according to what's on hand. In this particular version we've used Swiss cheese, but you can substitute with another cheese such as mozzarella.



CUBANA SANDWICH

OPEN CHICKEN TACO WITH GUACAMOLE & CHARRED CORN

MAKES 10

INGREDIENTS

10 soft flour tacos
10 Lemon & Black Pepper
Ready2Go Chicken Schnitzels
5 limes, halved and 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, to taste
white pepper, to taste

LEMON GARLIC CREAM:

500ml Meadowland Classique
50ml lemon
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 fresh limes.



OPEN CHICKEN TACO WITH
GUACAMOLE & CHARRED CORN

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 - strain.
Sauté the vegetables separately - until tender yet crunchy to the bite with Marvello Multipurpose Fat Spread and listed seasoning.
Fry onions with carrots, ginger/garlic and seasoning.
Fry peppers and courgettes with soy and sesame.
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.

For vegetarian option - omit fish sauce.



ASIAN NOODLE STIR-FRY

FISH SKEWERS WITH GARLIC CHIVE FONDUE

SERVES 6

INGREDIENTS

2kg fresh white fish such as kingklip
200g Marvello Butter Flavoured Spread
6g salt
6g pepper
paprika
300g fresh lemon
20 skewers
5 red chillis, deseeded and thinly sliced
100g coconut flakes

FOR THE GARLIC BUTTER FONDUE:

50g garlic
30g chives
2kg Marvello Butter Flavoured Spread

FOR THE BROCCOLI:

2 litres hot water, boiling in a pot
500g broccoli
100g Marvello Butter Flavoured Spread
150g toasted flaked almonds

FOR THE PICKLE:

200g cucumber
500ml spirit vinegar
200g Selati White Sugar

METHOD

Soak wooden skewers in water for 2 hours.

PICKLE:

Dissolve sugar into vinegar in saucepan over a low heat. Remove from heat and leave to cool. Slice cucumber into long, thin julienne strips. Add cucumber to cooked vinegar solution to create a quick pickle.

FISH SKEWERS:

Cube fish into equal sizes and arrange onto skewers - squeeze over the fresh lemon. Keep used lemon halves for grilling.

Melt Marvello Butter Flavoured Spread, drizzle over skewers and season with salt, pepper and paprika. Bake under the grill for 5-10 minutes, with the lemon peels, until done.

BROCCOLI:

Once water is boiling, blanch the broccoli until it brightens in colour (approximately 3 minutes). Remove and refresh in iced water.

Toss in a hot pan with Marvello Butter Flavoured Spread and toasted almonds.

GARLIC BUTTER FONDUE:

Melt Marvello Butter Flavoured Spread and strain through muslin cloth, heat with garlic and when ready to serve add fresh chives - serve warm.

Place fish skewers on a bed of cucumber pickle sprinkled with fresh coconut flakes, chilli and coriander. Serve with the Garlic Butter Fondue and broccoli on the side.

CHEF'S TIP: Swap the broccoli for asparagus or courgettes.



FISH SKEWERS WITH
GARLIC CHIVE FONDUE

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, egg and grilled mushrooms for a breakfast treat.

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



**TWISTED CHEESE
& TOMATO TOASTIE**

FUNKY ASIAN SLAW

SERVES 1

INGREDIENTS

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

FOR THE DRESSING:

250ml NOLA Reduced Oil Salad Dressing
juice & zest of one 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 on the side of the salad.

CHEF'S TIP: Replace the salmon with beef strips or grilled chicken fillet.



FUNKY ASIAN SLAW

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 julienne 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 remaining. Season with salt and pepper. Save 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:

On plate, place the toasted health bread, spread desired amount of mushroom spread generously on the bread.

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.



STEAK & SHROOM
SANDWICH

TROPICAL TOASTED SCONE

SERVES 1

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 and poached eggs for a breakfast.



TROPICAL TOASTED SCONE

CHICKEN NUGGET NACHOS

SERVES 1

INGREDIENTS

75g corn chips
100g cheddar, grated
jalapnos, sliced (optional)
6-8 Ready2Go Chicken Nuggets

METHOD

Deep fry the nuggets as per pack instructions.
On a plate, arrange the corn chips neatly.
Add half the cheddar, then the nuggets .
Top with the balance of the cheddar
Place in a hot oven at 180°C and allow the
cheese to melt (5-8 minutes).

TO SERVE:

Serve hot, accompanied by a chilli jam,
guacamole or sour cream.
Garnish with fresh coriander.



CHICKEN NUGGET NACHOS

BBQ TENDERSTRIP PITA POCKETS

MAKES 6

INGREDIENTS

6 mini pita pockets, sliced open
6 Ready2GoChicken Tenderstrips
100ml BBQ sauce, warmed
rocket, to garnish
marinated olives, feta &
sundried tomatoes as needed

METHOD

Deep fry the tenderstrips for 4-5 minutes until fully cooked.

Slice each tenderstrip into 3 slices.

Dip each slice into the warm BBQ sauce to coat each slice.

Slice open each pita pocket. Add some rocket, marinated olives, feta and sun-dried tomatoes into the pita.

Top with 3 pieces of BBQ coated chicken tenderstrips.

TO SERVE:

Serve with homemade tzatsiki.



BBQ TENDERSTRIP
PITA POCKETS

MAIN MEALS

- 1** Peruvian Kingklip Ceviche
- 2** Tandoori Flavoured Fish Fillets
- 3** Crispy Salt & Pepper Calamari
- 4** Hake Tempura with Chilli Lemon Sauce
- 5** Prawn Calypso with Green Peach Dressing
- 6** Loaded Corn Fries
- 7** Sweet Chilli & Lime Chicken Mayo Bake
- 8** Thai Red Curry with Sweet Basil & Peanuts
- 9** Grilled Sirloin Steak with Mushroom Peppercorn Cream
- 10** Butternut & Sweet Potato Bake
- 11** Peri-Peri Chicken
- 12** Grilled Tomahawk with Harissa Butter & Pap Chips
- 13** Thai Schnitzel with Sticky Jasmine Rice
- 14** Schnitzel on a Basil Pesto Courgette Noodle Salad
- 15** Asian Pineapple Slaw with Soy Honey Dipping Sauce
- 16** Schnitzel Tacos with Guacamole, Salsa & Sour Cream
- 17** Creamy Mushroom Schnitzel with Buttery Mash
- 18** Crumbed Chicken on Caramelised Onion Mash
- 19** Crumbed Lemon & Black Pepper Schnitzel Slivers

MAIN
MEALS

PERUVIAN KINGKLIP CEVICHE SERVED WITH BEETROOT SPONGE & SORBET

SERVES 4

INGREDIENTS

FOR THE BEETROOT SPONGE:

100g NOLA Original
20g Selati Icing Sugar
20g Supreme Cake Flour
3 eggs
10g beetroot dust (dehydrated
beetroot, blitzed into powder)

FOR THE KINGKLIP CEVICHE:

50g NOLA Reduced Oil Salad
Dressing
600g fresh kingklip fillet
6 limes, zested and juiced
50ml olive oil
25ml white wine vinegar
10g fresh parsley
2 green chillies
10g red onion, diced
5g spring onion, sliced
30ml vodka

METHOD

Whisk eggs and sugar until well combined and creamy.

In a separate bowl mix the flour and beetroot dust together.

Whisk flour mixture into the NOLA Original.

Whisk the egg mixture into the flour mixture and pass through a sieve.

Pour into a cream gun (espuma) and charge with two CO₂ charges.

Let rest for a few hours.

Spray mixture into a microwave suitable container like a plastic cup and microwave on high for 20–30 seconds.

Remove from container and let cool.

TO MAKE THE CEVICHE:

Cut the kingklip fillet into small cubes.

Mix the NOLA Reduced Oil Salad Dressing with the rest of the ingredients and cover the kingklip with this mixture for 30 minutes.

Drain the mixture through a sieve, retaining the liquid (leche) for the sorbet.

Pour the leche into a tray and place in the freezer.

Whisk every 15–20 minutes until the mixture is frozen and has a smooth consistency.

Garnish with matcha powder.



PERUVIAN KINGKLIP CEVICHE
SERVED WITH BEETROOT SPONGE
& SORBET

TANDOORI FISH FILLETS

SERVES 10

INGREDIENTS

10 x 250g fresh hake fillets
deboned with skin off
400ml NOLA Ultra Creamy
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.
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 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 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 five minutes a side, or bake in the 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 harder 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 works beautifully with chicken quarters!



TANDOORI FISH FILLETS

CRISPY SALT & PEPPER CALAMARI WITH WASABI MAYO

SERVES 10

INGREDIENTS

1.5kg calamari tubes and tentacles
500g cornflour
30g salt
50g pepper
25g BBQ spice, for colour

FOR THE WASABI MAYO SAUCE:

250ml NOLA Original
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.



CRISPY SALT & PEPPER CALAMARI
WITH WASABI MAYO

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
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.

Serve with green salad and the chilli lemon sauce on the side.

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.



HAKE TEMPURA WITH
CHILLI LEMON SAUCE

PRAWN CALYPSO WITH GREEN PEACH DRESSING

SERVES 10

INGREDIENTS

2kg queen prawns, shelled & de-veined
6 slices of tinned peaches, plus extra for salad assembly
10ml olive oil
125ml NOLA Reduced Oil Salad Dressing
30g coriander, leaves only
parsley, finely chopped
juice of half a lemon

2 cucumbers, cored & cubed
100g peppadews
250g pineapple, sliced & grilled
2 radishes, thinly sliced
200g glass noodles, cooked
200g sugar snap peas

METHOD

FOR THE DRESSING:

Blend 6 peach slices, with lemon juice, olive oil, coriander and NOLA Reduced Oil Salad Dressing. Add salt to taste.

FOR THE SALAD:

Steam prawns and season.

Prepare salad ingredients and layer in poké bowl with pineapple and peppadews.

Toss the cooked glass noodles with a tablespoon of dressing until well coated.

Arrange the salad ingredients in bowl and garnish. Drizzle generously with green peach dressing.

CHEF'S TIP: This salad is summer in a bowl! The fruity salad dressing not only makes a perfect accompaniment to the ingredients, but it binds to the noodles beautifully, and holds its shape exceptionally well after being drizzled on top.



PRAWN CALYPSO WITH GREEN
PEACH DRESSING

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
dried chilli flakes – to garnish

METHOD

In a bowl mix the oil and potatoes together.
Place in a roasting tray and bake in 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.



LOADED CORN FRIES

SWEET CHILLI & LIME CHICKEN MAYO BAKE

SERVES 4

INGREDIENTS

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

METHOD

Mix together the mayonnaise, sweet chilli sauce, zest & lime juice, coriander and chilli.

Add the chicken pieces and allow to marinate for 30 minutes.

Place in an oven proof 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.



SWEET CHILLI & LIME
CHICKEN MAYO BAKE

THAI RED CHICKEN CURRY WITH SWEET BASIL & PEANUTS

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 and 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

FOR THE CURRY PASTE:

10ml ground coriander seeds
8 red chillies, seeded
60g garlic, finely crushed
30g lemongrass, finely sliced
30g coriander root, finely chopped
5ml shrimp paste (trasi)
5ml roasted cumin seeds, ground
40g onions, finely chopped
20g galangal
10ml fresh lime zest
20 black peppercorns
5ml salt

METHOD

Place all the curry paste ingredients in the blender and blend till smooth.

Replace shrimp paste with fish sauce if necessary.

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.



THAI RED CHICKEN CURRY
WITH SWEET BASIL
& PEANUTS

GRILLED SIRLOIN STEAK WITH MUSHROOM PEPPERCORN CREAM

SERVES 10

INGREDIENTS

10 x 250g sirloin steaks
250g 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
1,2 litres 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

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

Once tender, remove foil, toss with remaining pan juices and roast open 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.

STEAK:

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.



GRILLED SIRLOIN STEAK WITH
MUSHROOM PEPPERCORN CREAM

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 cream 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 bread crumbs for a crunchy topping.



BUTTERNUT &
SWEET POTATO BAKE

PERI-PERI CHICKEN

SERVES 4

INGREDIENTS

1,2kg - 1,4kg chicken portions
6g salt
20g Selati White Sugar
50g Marvello Butter Flavoured Spread
1 cinnamon stick
2g peppercorns

FOR THE MARINADE:

65g Marvello Multipurpose Fat Spread
6g red chillies
5g cumin, ground
20g garlic
20g Selati White Sugar
6g salt
1g pepper, white ground
6g paprika
4g thyme
45ml lemon juice
80g whole lemon
4g coriander, ground

METHOD

Bring a 2 litre pot of water to the boil with Marvello, cinnamon, seasoning and herbs.

Place the chicken in the water and allow to cool down. Allow the chicken to brine. Refrigerate for 24 hours.

MARINADE:

Place all the items in a blender until a paste forms.

Rub brined chicken with the peri-peri Marvello Butter Flavoured Spread and bake in preheated oven of 180°C for 1 hour.

Serve with all pan juices.



PERI-PERI CHICKEN

GRILLED TOMAHAWK 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, chopped
20g thyme, chopped
60g wholegrain mustard
100ml olive oil

FOR THE HARISSA PASTE:

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

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

METHOD

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. Use a meat thermometer to assist you and allow to rest before serving.

(Roasting in 150°C preheated oven for 45 min is generally medium rare. This however might vary dependant on how thick the steaks are cut or the oven.)

Present with Marvello Butter Flavoured Spread and allow to melt on steak on presentation.

HARISSA PASTE:

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

Use 40g of harissa butter per steak. Either freeze the paste in moulds for easy 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 in 28cm x 21cm silicone mould and set.

Cut into chip shapes and deep fry for service.



GRILLED TOMAHAWK WITH HARISSA
BUTTER & PAP CHIPS

PAN FRIED CHICKEN SCHNITZEL WITH A THAI RED CURRY SAUCE & JASMINE RICE

SERVES 4

INGREDIENTS

FOR THE THAI RED CURRY SAUCE:

vegetable oil, for frying
1/2 small onion, finely chopped
1 clove garlic, crushed
1 piece of ginger, peeled & finely grated
1/2 packet (40g) Thai red curry paste
1/2 cup (125ml) chicken stock
1/2 can coconut milk
2 tsp (10ml) soy sauce
squeeze of honey
juice of half a lime

1 Tbsp toasted peanuts, chopped
small handful of coriander, roughly chopped
lime wedges, for serving
200ml jasmine rice, cooked according to packet instructions

FOR THE SCHNITZEL:

vegetable oil, for frying
4 Ready2Go Chicken Schnitzels

2 bok choy, sliced in half & blanched
handful of sugar snap peas, blanched

METHOD

THAI RED CURRY SAUCE:

Heat a little vegetable oil in a pot and gently sauté onions, garlic and ginger for a couple of minutes or until just lightly golden.

Add in the curry paste and stir-fry for a minute. Pour in the chicken stock and allow to simmer for 5 minutes.

Add the coconut milk and bring to a gentle simmer for about 5 more minutes. Season sauce with soy sauce, honey and lime and set aside.

SCHNITZEL:

Heat a little oil in a frying pan and fry chicken schnitzels for about 3-4 minutes on each side or until golden brown, crispy and cooked through. Remove from pan and drain on some absorbent paper. Season lightly with salt and pepper.

TO SERVE:

Spoon a little jasmine rice into each serving bowl and top with bok choy and some sugar snap peas. Top with the sliced chicken schnitzel and pour over the sauce or serve it on the side.

Garnish with fresh coriander, some chopped toasted peanuts and extra lime wedges.



PAN FRIED CHICKEN SCHNITZEL
WITH A THAI RED CURRY SAUCE
& JASMINE RICE

CHICKEN SCHNITZEL WITH A BASIL PESTO COURGETTE NOODLE SALAD

SERVES 2

INGREDIENTS

FOR THE SALAD:

300g courgette noodles, lightly steamed
olive oil
100g cherry tomatoes
1/2 clove garlic, crushed
salt & pepper
1/4 cup (60ml) basil pesto
juice of 1/2 lemon
handful of micro herbs

FOR THE SCHNITZEL:

vegetable oil, for frying
2 Ready2Go Chicken Schnitzels

METHOD

Heat a little olive oil in a frying pan and add the cherry tomatoes and garlic. Sauté for a couple of minutes or until tomatoes begin to blister.

Season with salt and pepper and remove from heat.

Toss together the courgette noodles, blistered cherry tomatoes, pesto and lemon juice until well combined and set aside.

Heat a little vegetable oil in a frying pan and fry chicken for about 3-4 minutes on each side or until chicken is golden brown, crispy and cooked through.

Serve chicken alongside the courgette noodle pasta and garnish with micro herbs.



CHICKEN SCHNITZEL
WITH A BASIL PESTO COURGETTE
NOODLE SALAD

PAN-FRIED CHICKEN SCHNITZEL WITH AN ASIAN PINEAPPLE SLAW

SERVES 4

INGREDIENTS

FOR THE ASIAN SLAW:

1 mini green cabbage, shredded
1 carrot, peeled and shredded
handful of fresh coriander,
roughly chopped
2 Tbsp (30ml) toasted sesame
seeds
1/4 pineapple, peeled & cut
into thin strips
2 tsp (10ml) sesame seed oil
2 Tbsp (30ml) light soy sauce
juice of 1 lime
1 tsp (5ml) honey
1/2 red chilli (optional)

FOR THE SOY DIPPING SAUCE:

1/4 cup (60ml) light soy sauce
2 Tbsp (30ml) honey
1/2 clove garlic, crushed
dash of sriracha sauce (optional)

FOR THE SCHNITZEL:

vegetable oil, for frying
4 Ready2Go Chicken Schnitzels

METHOD

Place cabbage, carrots, coriander, sesame seeds and pineapple into a bowl and toss to combine. In a small bowl whisk together the sesame seed oil, light soy sauce, lime juice, honey and chilli and pour over the slaw. Set aside to marinate for at least 15 minutes.

SOY HONEY DIPPING SAUCE:

Place all ingredients into a saucepan and allow to simmer for about 3-4 minutes or until slightly thicker consistency. Set aside.

SCHNITZELS:

Heat a little oil in a frying pan and fry the schnitzels for about 3-4 minutes on each side or until golden brown, crispy and cooked through.

TO SERVE:

Place 2 chicken schnitzels onto each plate and serve alongside the Asian slaw. Pour a little dipping sauce into a small bowl and serve on the side.



PAN-FRIED CHICKEN
SCHNITZEL WITH AN
ASIAN PINEAPPLE SLAW

CHICKEN SCHNITZEL TACOS WITH GUACAMOLE, SALSA & SOUR CREAM DRIZZLE

INGREDIENTS

FOR THE SALSA:

handful of cherry tomatoes, quartered

1/4 onion, finely chopped

small handful of coriander, roughly chopped

1/2 red chilli, finely chopped

1 Tbsp (15ml) olive oil

squeeze of lemon juice

1 baby gem lettuce, shredded, to serve

1/2 cup (125ml) guacamole, to serve
sour cream, to serve (optional)
lime wedges, for serving

FOR THE CHICKEN SCHNITZELS:

vegetable oil, for frying

2 Ready2Go Chicken Schnitzels

FOR TORTILLA WRAPS:

4 tortilla wraps, lightly toasted

METHOD

Heat a little vegetable oil in a frying pan and fry chicken schnitzels for about 3-4 minutes on each side or until golden brown, crispy and cooked through.

Remove from pan and drain on absorbent paper. Season lightly with salt and pepper, slice into strips and set aside.

SALSA:

Place the cherry tomatoes, chopped onion, coriander, chilli, olive oil and lemon juice in a small bowl and toss to combine. Season with a little salt and pepper and set aside.

TO ASSEMBLE THE TACOS:

Smear a little guacamole onto each tortilla, followed by some shredded lettuce, chicken schnitzel strips, salsa and a drizzle of sour cream.

Garnish with fresh coriander and extra lime wedges and serve immediately.



CHICKEN SCHNITZEL
TACOS WITH GUACAMOLE,
SALSA & SOUR CREAM DRIZZLE

THE ORIGINAL CHICKEN SCHNITZEL

SERVES 4

WITH BUTTERY MASHED POTATOES
& A CREAMY MUSHROOM SAUCE

INGREDIENTS

FOR THE CHICKEN SCHNITZELS:

vegetable oil, for frying
4 Ready2Go Chicken Schnitzels

FOR THE MASHED POTATOES:

450g potatoes, peeled &
cut into quarters
150g butter
1/4 cup (60ml) warm milk
salt & white pepper to taste

FOR THE CREAMY MUSHROOM SAUCE:

olive oil
1/2 onion, finely chopped
1 clove garlic, crushed
250g variety of wild mushrooms,
sliced
2 sprigs thyme
3 Tbsp (45ml) white wine
1/2 cup (125ml) chicken stock
1/2 cup Meadowland Classique
1/2 tsp (2.5ml) dijon mustard
salt & pepper to taste

METHOD

MASHED POTATOES:

Bring a pot of water to the boil and add the potatoes. Allow to simmer for about 15-20 minutes or until the potatoes are completely cooked through and soft.

Drain potatoes well and return to a saucepan. Add the butter and warm milk and mash until completely smooth. Season with salt and pepper and set aside.

MUSHROOM SAUCE:

Heat a frying pan with a little olive oil and gently sauté until lightly golden brown.

Add the mushrooms and thyme and continue to sauté until golden brown and all moisture from mushrooms has evaporated. Pour in the wine and allow to boil for a minute. Add the stock, Meadowland Classique and mustard and allow to simmer for about 5 minutes or until reduced to a creamy consistency. Season with salt and pepper and set aside.

TO SERVE:

Heat a little vegetable oil in a frying pan and fry chicken schnitzels for about 3-4 minutes on each side or until golden brown, crispy and cooked through.

Place 2 schnitzels onto each plate and serve alongside some buttery mashed potatoes. Pour over the creamy mushroom sauce or serve it on the side.

Garnish with chopped parsley and serve immediately.



THE ORIGINAL SCHNITZEL SERVED
WITH BUTTERY MASHED POTATOES
& A CREAMY MUSHROOM SAUCE

CRUMBED CHICKEN ON CARAMELISED ONION MASH

SERVES 1

INGREDIENTS

1 Ready2Go Chicken Schnitzel
180g mashed potato, pre-made
pineapple salsa

FOR THE CARAMELISED ONIONS:

30g onions, julienne
20ml balsamic vinegar
salt & pepper to taste

METHOD

In a frying pan over medium heat, add the julienne onions and cook until soft and caramelised.

Add the balsamic vinegar and cook until vinegar has evaporated.

Combine the caramelised onions and mashed potato, adjust seasoning to taste.

Preheat oven to 180°C and bake the schnitzel for 12-15 minutes, until fully cooked.

TO SERVE:

Place caramelised onion mash on the plate, top with schnitzel.

Add a pineapple salsa (or salsa of choice) over the schnitzel and rocket on the side.



CRUMBED CHICKEN ON
CARAMELISED ONION MASH

CRUMBED LEMON & BLACK PEPPER SCHNITZEL SLIVERS

SERVES 1

INGREDIENTS

1 Ready2Go Lemon & Black Pepper
Chicken Schnitzel
lemon, wedges

METHOD

Preheat oven to 180°C. Place the schnitzel on a greased tray and bake for 12-15 minutes, until fully cooked.

Squeeze fresh lemon over the schnitzel as you remove it from the oven. Slice neatly into strips.

TO SERVE:

Place the sliced schnitzel on a plate and serve with sautéed new potatoes and ribbon vegetables.



CRUMBED LEMON & BLACK PEPPER
SCHNITZEL SLIVERS

GOURMET DOGS

1 Taste of Kasi Boerewors Rolls

2 The Hearty Hot Dog

3 The Mad Mexican

4 The Cheeky Chakalaka

5 The Funky Chicken

6 The Mighty Mac & Cheese

7 The Easy Early Bird

8 The Spicy Seattle

**GOURMET
DOGS**

TASTE OF KASI

SERVES 4

The epitome of relaxed summer dining, NOLA Ultra Creamy is used here to create tasty boerewors roll toppings.

INGREDIENTS

4 hot dog rolls
4 Boerewors sausages
2 Tbsp chakalaka
2 onions, julienned
1 punnet of mushrooms, sliced
1 avocado, sliced
1 spring onion
1 tomato, seeds removed & diced
7 Tbsp NOLA Ultra Creamy
6 cocktail tomatoes
6 pickled cocktail onions
olive oil
salt & pepper
2 limes
5 coriander sprigs

METHOD

Peel and slice the avocado and crumble the feta.

Cut the cocktail tomatoes and pickled onions in half and place in a bowl. Add salt, pepper and olive oil and set aside.

MUSHROOMS AND ONIONS:

Sauté onions and mushrooms in separate pans with a bit of olive oil.

Add salt and pepper to each, allowing both onions and mushrooms to sweat down and become golden in colour.

Place each in separate bowls.

CHAKALAKA MAYO:

Place 4 tablespoons of NOLA Ultra Creamy into a blender together with 2 tablespoons of chakalaka. Blend until smooth.

LIME AND CORIANDER MAYONNAISE:

Add the lime zest and juice to 3 tablespoons of NOLA Ultra Creamy.

Add a pinch of salt and pepper as well as finely chopped coriander.

Mix well to combine.

ASSEMBLY:

Grill, braai or lightly fry the Boerewors sausages.

Place each sausage in a hot dog roll and serve on a slate.

Top the hot dogs with mushrooms, onions, avocado, feta, onion and tomato mix, spring onions and diced tomatoes according to taste.

Place the chakalaka mayo and lime and coriander mayo dipping sauces next to the hot dogs.



TASTE OF KASI

THE HEARTY HOT DOG

SERVES 1

INGREDIENTS

2 Ready2Go Simply Chicken Viennas
1 hot dog roll
15ml tomato sauce
10ml mustard

METHOD

Boil the Simply Chicken Vienna from frozen for 2-3 minutes until warm.
Cut the hot dog roll lengthwise.
Butter the roll.
Add two warm Simply Chicken Viennas.
Spread tomato sauce and mustard on the hot dog.

CHEF'S TIP: To make your basic hot dog more fun and exciting, crush 30g of Fritos Corn Chips and top your hot dog.

We recommend this hot dog with the Simply Chicken Vienna however all our sausages taste great in this recipe.



THE HEARTY HOT DOG

THE MAD MEXICAN

SERVES 1

INGREDIENTS

1 Ready2Go Chicken Cheese
Russian Sausage
50g spicy bean mince
1 hot dog roll
30g grated cheddar cheese

METHOD

Pan fry some mince with chopped onion, chilli and 3 bean mix until the mince is cooked thoroughly. Season to taste.

Boil the Cheese Russian from defrost for 2-3 minutes.

Cut the hot dog roll lengthwise.

Butter the roll.

Add the warm mince to the roll first than add the Chicken Cheese Russian.

Top with the cheddar cheese for a Mexican feast.

CHEF'S TIP: We recommend our Chicken Cheese Russian or Chicken Cheese Griller for this delicious recipe.



THE MAD MEXICAN

THE CHEEKY CHAKALAKA

SERVES 1

INGREDIENTS

1 Ready2Go Chicken Cheese
Russian Sausage
20g chakalaka relish
20g onions, sliced
1 hot dog roll

METHOD

Pan fry the chakalaka relish until soft.

Pan fry the onion rings until caramelised.

Boil the Cheese Russian from defrost for
2-3 minutes.

Cut the hot dog roll lengthwise.

Butter the roll.

Add the chakalaka relish to the roll then
add the Chicken Cheese Russian.

Top with caramelised onion and tomato sauce
for a uniquely South African flavour.

CHEF'S TIP: We recommend our Chicken Cheese Russian or
Chicken Cheese Griller for this delicious recipe.



THE CHEEKY CHAKALAKA

THE FUNKY CHICKEN

SERVES 1

INGREDIENTS

1 Ready2Go Chicken Frankfurter Sausage
2 sliced gherkins
20ml mustard
15ml tomato sauce
1 hot dog roll

METHOD

Boil the Frankfurter from frozen for 4-6 minutes.

Cut the hot dog roll lengthwise.

Spread the mustard evenly on the roll (as a replacement for butter).

Place gherkin slices inside the roll.

Add the warm Frankfurter to the roll and then top with tomato sauce and any additional gherkin pieces.

CHEF'S TIP: We recommend our Chicken Cheese Russian or Chicken Cheese Griller for this delicious recipe.



THE FUNKY CHICKEN

THE MIGHTY MAC & CHEESE

SERVES 1

INGREDIENTS

1 Ready2Go Chicken Frankfurter
Sausage
50g Mac & Cheese
1 hot dog roll

METHOD

Prepare your macaroni and cheese dish to your own recipe.

Boil the Frankfurter from frozen for 4-6 minutes.

Cut the hot dog roll lengthwise.

Butter the roll.

Add the warm Frankfurter to the roll.

Top the roll with the Macaroni and Cheese and serve.

CHEF'S TIP: This fun recipe can be served with our Chicken Cheese Griller or our Frankfurter.



THE FUNKY CHICKEN

THE EASY EARLY BIRD

SERVES 1

INGREDIENTS

1 Ready2Go Chicken Cheese Griller
1 fried egg
30g bacon bits
1 hot dog roll

METHOD

Pan fry your bacon bits until crispy.
Boil the Cheese Griller from frozen for 7-9 minutes.
Pan fry your egg sunny side up.
Cut the hot dog roll lengthwise.
Butter the roll.
Spoon the bacon bits into the roll.
Add the warm Cheese Griller to the roll.
Top your hot dog with your fried egg for a unique South African breakfast.

CHEF'S TIP: This fun recipe can be served with a Chicken Cheese Griller or the Vienna.



THE EASY EARLY BIRD

THE SPICY SEATTLE

SERVES 1

INGREDIENTS

1 Ready2Go
Chicken Cheese Griller
30ml mustard
30g caramelised onions
1/2 sliced jalapeño
1 hot dog roll

METHOD

Pan fry your onion until caramelised.
Boil the Cheese Griller from frozen for 7-9 minutes.
Cut the hot dog roll lengthwise.
Spread the mustard on the roll as a replacement for butter.
Spoon the caramelised onions into the roll.
Add the warm Cheese Griller to the roll.
Top your hot dog with your sliced jalapeño's and an extra squirt of mustard.

CHEF'S TIP: This fun recipe can be served with a Chicken Cheese Griller or a Frankfurter.



THE SPICY SEATTLE

BURGERS

- 1** Greek Style Lamb Smash Burger

- 2** Double Stack BLT Burger

- 3** Asian Chicken Burger

- 4** Chilli Cheese Chicken Burger

- 5** Creamy Mushroom Burger

- 6** Bacon Jam Burger

- 7** Three Cheese & Caramelised Onion Burger

- 8** Chicken, Bacon & Avocado Burger

BURGERS

GREEK STYLE LAMB SMASH BURGER

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
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

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

Mix all the burger patty ingredients in a bowl, adding the eggs last.

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.

Cut the burger roll 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.

TO ASSEMBLE:

Top the roll with hummus, gremolata, lettuce, onion and tomato before placing the patty on top. Spoon a generous dollop of tzatziki onto the patty before serving, with the top half of the bun 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.



GREEK STYLE LAMB SMASH BURGER

DOUBLE STACK BTL BURGER

SERVES 1

INGREDIENTS

2 Ready2Go 125g Chicken Schnitzels
1 seeded burger bun
4 rashers of bacon
handful of iceberg lettuce
1/2 tomato, thinly sliced
2 Tbsp honey mustard sauce
Marvello Spreadable Margarine
(for toasting bun)

FOR THE SAUCE:

1 tsp dijon mustard
3 Tbsp NOLA Ultra Creamy Mayo
1 tsp honey

METHOD

Bake the Ready2Go 125g Chicken Schnitzels in the oven for approximately 20 minutes at 180°C.

While the chicken cooks, pan fry the bacon until crispy.

Spread the Marvello Spreadable Margarine evenly on the seeded burger bun and toast until golden.

Whisk the sauce ingredients together in a bowl.

TO ASSEMBLE:

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

On the bottom bun half - layer some of the iceberg lettuce, slices of tomato and 2 rashers of bacon.

Place 1 of the Ready2go 125g Chicken Schnitzels, and repeat the layers of the iceberg lettuce, tomato and bacon.

Top off with the other Ready2Go 125g Chicken Schnitzel and the other half of the bun.

Serve with fries and enjoy!



DOUBLE STACK BLT BURGER

ASIAN CHICKEN BURGER

SERVES 1

INGREDIENTS

1 Ready2Go 125g 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 Mayo
1 Tbsp sweet chilli sauce

METHOD

Bake the Ready2Go 125g 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 mayo on both halves of the roll.

On the bottom half, layer the coleslaw evenly. Then place the Ready2Go 125g 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 with sweet potato and beetroot crisps and enjoy!



ASIAN CHICKEN BURGER

CHILLI CHEESE CHICKEN BURGER

SERVES 1

INGREDIENTS

1 Ready2Go 125g 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 Mayo
2 Tbsp sriracha sauce
1/2 tsp chipotle chili powder

Marvello Spreadable Margarine

METHOD

Bake the Ready2Go 125g 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 off with the deep-fried onion rings and secure with a skewer.

Serve with fries and enjoy.



CHILLI CHEESE CHICKEN BURGER

CREAMY MUSHROOM BURGER

SERVES 1

INGREDIENTS

1 Ready2Go 125g 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
salt & pepper to taste

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 Ready2Go 125g 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!



CREAMY MUSHROOM BURGER

BACON JAM BURGER

SERVES 1

INGREDIENTS

1 Ready2Go 125g Chicken Schnitzel
1 sesame seed burger bun
2 slices prosciutto
1 handful wild rocket
2 thinly sliced tomatoes
3 Tbsp special sauce
3 Tbsp bacon jam
Marvello Spreadable (for toasting
bun)

FOR THE BACON JAM:

6 rashers bacon, thinly chopped
1/2 onion, thinly chopped
2 Tbsp Selati Brown Sugar
2 Tbsp vinegar

FOR THE SPECIAL SAUCE:

3 Tbsp NOLA Ultra Creamy Mayo
2 small gherkins, finely chopped
1 tsp tomato sauce
1 tsp sriracha sauce
1/2 tsp crushed garlic

METHOD

BACON JAM:

In a saucepan, fry the chopped bacon until brown, remove from heat and place aside. In the same saucepan, fry the chopped onion in the bacon juices, until translucent.

Add in the vinegar and simmer for about a minute. Add in the sugar and let it caramelise. Fold in the fried bacon until a jam consistency is reached.

Bake the Ready2Go 125g Chicken Schnitzel in the oven for approximately 20 minutes at 180°C.

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 some of the special sauce on both bun halves.

Layer the wild rocket and tomato on the bottom half.

Place the chicken schnitzel on top of the layer.

Spread some of the bacon jam on top of the chicken schnitzel. Fold the prosciutto and place on top of the chicken schnitzel. Add more bacon jam and rocket. Drizzle the remainder of the special sauce on top.

Serve with fries and enjoy!



BACON JAM BURGER

THREE CHEESE & CARMELISED ONION BURGER

SERVES 1

INGREDIENTS

2 Ready2Go 100g Chicken Burgers
1 sesame seed burger bun
40g red cabbage slaw, prepared
30g cheddar, sliced
25g mozzarella, sliced
30g brie, sliced
20g caramelised onions - prepared
3g rocket leaves
Marvello Spreadable (for toasting
bun)

METHOD

Bake the Ready2Go Chicken burgers 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:

Start with rocket on the base of bun.

Add red cabbage slaw and first chicken burger.

Follow with cheddar and mozzarella.

Add second burger and brie, place in oven to melt the cheeses.

Top with caramelised onions. Serve with fries or wedges.



**THREE CHEESE &
CARMELISED ONION BURGER**

CHICKEN, BACON & AVOCADO BURGER

SERVES 1

INGREDIENTS

1 Ready2Go 100g Chicken Burger
1 burger bun
baby gem lettuce
3 slices streaky bacon, cooked
1/4 avocado, sliced
3 onion rings, deep fried
Marvello Spreadable (for toasting
bun)

METHOD

Bake the Ready2Go Chicken burger in the oven for approximately 20 minutes at 180°C.

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

TO ASSEMBLE:

Start with lettuce on the base of bun, then add the streaky bacon and avocado.

Add the chicken burger and top with onion rings.

Serve with sweet chilli sauce and sweet potato fries.



CHICKEN, BACON &
AVOCADO BURGER

COLD SAUCES

- 1** Garlic Aioli
- 2** Sweet Chilli
- 3** Wasabi Mayo
- 4** Blue Cheese
- 5** Honey Mustard
- 6** Sweet Pickle
- 7** Creamy Avo
- 8** Roasted Red Pepper
- 9** Bacon Jalapeño
- 10** Creamy Sriracha
- 11** The Pom
- 12** Tzatziki



**COLD
SAUCES**



GARLIC AIOLI

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



SWEET CHILLI

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



WASABI

100g NOLA Ultra Creamy
20g wasabi paste

BLUE CHEESE

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



HONEY MUSTARD

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



SWEET PICKLE

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





CREAMY AVO

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.



BACON JALAPENO

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

ROASTED RED PEPPER

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



THE POM

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

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

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



DESSERT & BAKING

- 1** Apple Crumble Cheesecake
- 2** Milk Tart Buttercream Cake
- 3** Chocolate Peppermint Shortbread Slice
- 4** Cinnamon Brioche Beignets
- 5** Peanut Butter Fudge
- 6** Chocolate & Nut Bark
- 7** Yum Yum Cupcakes
- 8** Peanut Butter Ice Cream
- 9** Peanut Butter Crumble
- 10** Yum Yum Popcorn
- 11** Peanut Butter Sandwich Cookies
- 12** NOLA Chocolate Cake
- 13** Beetroot & Blueberry Eton Mess
- 14** Chocolate Mousse With Cream & Berries
- 15** Death By Chocolate Frappé
- 16** Peanut Butter Bomb Frappé
- 17** Peppermint Crisp Tart Freak Shake
- 18** Christmas Cake In A Glass Freak Shake
- 19** Rose & Cardamom Freak Shake
- 20** Unicorn Blueberry Freak Shake
- 21** Gingerbread Men Layered With Chantilly Cream
- 22** Hot Cinnabon Milk
- 23** Hot Nutella Milk
- 24** Salted Caramel Popcorn Trifle
- 25** Raspberry, Elderflower & White Chocolate Trifle
- 26** Vanilla & Cinnamon Panna Cotta
- 27** White Chocolate Mousse Mason Jar Tartlets

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 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, apple compote and more biscuit base, finally ending with another layer of cheesecake and then top with the crumble layer.

Place inside the fridge to fully set.



APPLE CRUMBLE CHEESECAKE

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 flours, 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 to make the vanilla icing. Set aside.

Slice the cooled cakes in half to give 6 sponge disks.

Layer the sponges with the cooled and firmed milk tart filling.

Place the cake in the fridge to set fully.

Cover the cake with a thin layer of vanilla bean icing, garnish as desired.



MILK TART BUTTERCREAM CAKE

CHOCOLATE PEPPERMINT SHORTBREAD SLICE

MAKES 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

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

METHOD

Preheat the oven to 180°C or 160°C fan assisted.

Line a rectangular baking tray with greaseproof paper (approximately 20 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 tin in an even layer.

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

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.

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



CHOCOLATE PEPPERMINT
SHORTBREAD SLICE

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 SAUCE:

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

Place into a bowl with cling film in the fridge 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.



CINNAMON BRIOCHE BEIGNETS

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 1/2 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 FUDGE

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.



CHOCOLATE & NUT BARK

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 Tbs 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 cake comes out clean.

ICING:

Beat all the ingredients together until smooth.

Ice cupcakes and decorate with chocolate bark.



YUM YUM CUPCAKES

PEANUT BUTTER ICE CREAM

SERVES 4-6

INGREDIENTS

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

METHOD

Beat peanut butter and sugar until smooth.

Slowly beat in 1 cup of heavy cream until thoroughly combined.

Whisk in remainder of heavy cream, vanilla essence and salt.

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



PEANUT BUTTER ICE CREAM

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 on 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.



PEANUT BUTTER CRUMBLE

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.



PEANUT BUTTER POPCORN

PEANUT BUTTER SANDWICH COOKIES

MAKES 12-24

INGREDIENTS

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

METHOD

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 mins 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
SANDWICH COOKIES

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 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.



NOLA CHOCOLATE CAKE

BEETROOT & BLUEBERRY ETON MESS

SERVES 4-6

INGREDIENTS

250g beetroot, cooked & peeled
(reserve the juice)
75g dark chocolate,
broken into pieces
125g Marvello Bake, soften
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 Marvello 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 Marvello 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 peak and place in a piping bag until ready for use.

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

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 your oven to 140°C. Line the 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 tray 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 sponge disk, a teaspoon of syrup, tablespoon of Meadowland, and follow through with 2 more layers of each. Garnish the top with meringues, blueberries, gold leaf and edible flowers



BEETROOT & BLUEBERRY ETON MESS

CHOCOLATE MOUSSE WITH CREAM & BERRIES

SERVES 4-6

INGREDIENTS

250g dark or milk chocolate
45ml water
62ml Selati Sugar
5ml vanilla essence
4 egg whites
250ml Meadowland Classique
30ml cocoa
10ml coffee granules
4 egg yolks
15ml gelatine
83ml water

METHOD

In a double boiler melt the chocolate with the water, sugar and cocoa.

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 cream until it is light and fluffy.

Fold the whipped Meadowland Classique into the mixture when it is cool enough not to melt the cream. Lastly, fold in the egg whites.

Pour into individual moulds or a large dish.

Garnish with whipped Meadowland Classique, berries and chocolate wafers.



CHOCOLATE MOUSSE
WITH CREAM & BERRIES

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 peak.

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



DEATH BY CHOCOLATE FRAPPÉ

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

CHEF'S TIP: To whip Meadowland Classique, use an electric mixer or hand whisk to stiff peak.

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



PEANUT BUTTER BOMB FRAPPÉ

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 Tbs gelatine powder
1/2 cup cold water
2 cups + 1 Tbs Selati Castor Sugar
1/2 cup boiling water
1 tsp vanilla essence
food colouring
Selati Icing Sugar for dusting

METHOD

Blend all ingredients together.

Garnish inside 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 whilst 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.

MARSHMALLOW:

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.



PEPPERMINT CRISP TART FREAK SHAKE
WITH S'MORES

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

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 sauce pan 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 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.

CHEF'S 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.



CHRISTMAS CAKE IN A GLASS
FREAK SHAKE

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

METHOD

Blend all ingredients together.

Garnish inside a glass with rose syrup and pour shake into the glass.

MARSHMALLOW:

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.

CHEF'S TIP: For a more intense flavour, add freshly ground toasted cardamom to your taste.



ROSE & CARDAMOM FREAK SHAKE
WITH ROSE MARSHMALLOWS

UNICORN BLUEBERRY FREAK SHAKE

SERVES 1-2

INGREDIENTS

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

METHOD

Blend all ingredients together.

Garnish inside 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.



UNICORN BLUEBERRY FREAK SHAKE

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 your 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. Using your hands, shape the dough into a ball, wrap in plastic 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 each other. Chill for another 20–30 minutes. Bake the cookies for 8–10 minutes, or until golden brown.

Decorate with royal icing, from 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 serve. Biscuits are much heavier than cream so use raspberries, slices of fruit or chocolate to hold up the layers in-between.



GINGERBREAD MEN LAYERED WITH
CHANTILLY CREAM

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 in desired mug or cup and top with whipped
Meadowland Classique.
Garnish with white chocolate shavings, sprinkles and
dust with cinnamon to serve.



HOT CINNABON MILK

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 in desired mug or cup and top with whipped Meadowland Classique.
Garnish with white chocolate shavings, sprinkles and dust with cinnamon to serve.
Garnish by topping the rim with extra nutella and toasted nuts, chocolate wafers, biscotti and biscuits.



HOT NUTELLA MILK

SALTED CARAMEL & POPCORN TRIFLE

SERVES 4-6

INGREDIENTS

2 cups Supreme Cake Flour
1 Tbs 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, can
1/2 tsp sea salt flakes

METHOD

Preheat oven to 180°C.

Grease and line 2 x 18cm round cake pans.

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 pans 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 accord to your preferred trifle style.

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 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 cream to cover the sponge.

Continue each layering in the same manner but do not push down to keep the presentation visual clean. Choose to go up in as many layers to cover 3-4 times.

Garnish with extra caramel, caramel popcorn, toasted coconut and gold leaf.



SALTED CARAMEL & POPCORN TRIFLE

RASPBERRY, ELDERFLOWER & WHITE CHOCOLATE TRIFLE

MAKES 1
DOUBLE
LAYER TRIFLE

INGREDIENTS

2 cups Supreme Cake Flour
1 Tbs 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 CARAMEL:

200g Selati Sugar
125ml Meadowland Classique
125g Marvello Multi-purpose
30ml elderflower cordial

FOR THE ELDERFLOWER SYRUP:

30ml elderflower cordial
30ml orange juice

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

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 out onto wire rack to cool. Cut into 3cm x 3cm squares and sprinkle with elderflower syrup. Slice 1cm thin.

ELDERFLOWER CARAMEL:

In a sauce pan, melt sugar on a medium heat until the sugar completely melts. Lumps may form, if so use a whisk to mix the lumps into the melted caramel. Be careful - caramel is very hot!

Remove from heat and whisk in the Marvello Multi-Purpose.

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.

ELDERFLOWER SYRUP:

Stir the two ingredients together and sprinkle over the baked cake sponge.

CUSTARD:

Heat the milk, vanilla pod and Meadowland in small saucepan. In a separate bowl, whisk eggs, sugar and cornflour.

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.



RASPBERRY, ELDERFLOWER & WHITE
CHOCOLATE TRIFLE

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, seeded or
15ml vanilla essence

METHOD

Slake the gelatine in the water.

Place the cream 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, dissolve the slaked gelatine in the hot cream.

Cool to room temperature. Pour the slightly cooled cream into the 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 would make 4 x 125ml jars, feel free to multiply the recipe as it scales up very well.



VANILLA & CINNAMON PANNA COTTA

WHITE CHOCOLATE MOUSSE MASON JAR TARTLETS

SERVES 4-6

INGREDIENTS

85g Marvello Bake, melted
280g digestive biscuits, crushed

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

METHOD

Crush the biscuits in a blender with the melted Marvello and press into mason jar lids, tart cases or a large cake tin with a loose bottom.

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.

Place in a piping bag and fill tart bases.

Chill until set.

TO SERVE:

Garnish with fresh berries, berry coulis, chocolate shavings, nuts or edible flowers.



WHITE CHOCOLATE MOUSSE
MASON JAR TARTLETS

NOTES



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HEAD OFFICE

Ten The Boulevard
Westway Office Park
Westville 3629
South Africa

www.rclfoods.com
Customer Care: 031 242 8600
RCLCustomerCare@rclfoods.com