

Happy Holidays

Here is some festive recipe inspo as a little
teaser for what is to come in 2021

WITH LOVE AND JOY

THE
FOOD
STUDIO

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FOODS

Cheesy Festive Pull-Apart Bread

Ingredients

4 cups Supreme flour
1 Sachet Dried yeast (10g)
1 TBSP Selati Castor Sugar
1 Tsp Salt
1 Cup Warm water
1 Egg
30g Marvello Butter Flavoured, melted

Fillings

200g Mozzarella, cut into cubes
30g Sundried tomatoes, roughly chopped
50g Caramelised onions
25g Garlic and mixed herb

Topping

1 Egg, lightly whisked
1 tsp Dried Herbs
2 tsp Coarse Sea Salt

Method

- Mix the flour, yeast, sugar, salt and water in a mixer
- Add the egg and melted Marvello and mix. If mix is too dry, add a little more water. Knead for 5 minutes
- Grease a bowl, place the dough in the bowl and cover. Allow to prove for +_45 minutes in a warm place
- Knead the dough, knocking out excess air, then pull out golf ball size pieces
- Add a cube of mozzarella and a sundried tomato into the golf ball sized dough, roll into ball and place on greased tray
- Continue doing this until you have a lots of Mozzarella filled dough balls with different fillings
- Grease a baking tray. Arrange the filled dough balls on the tray to resemble shape of Xmas tree
- Brush with the egg wash, then sprinkle the herbs and sea salt on the dough ball
- Cover with a tea towel and allow to prove until doubled in size
- Heat the oven to 180°C. Cook in the oven for 20-25 minutes until golden brown
- Garnish with rosemary and pomegranate seeds

Recipe Yield: 1 Xmas Tree pull-apart bread
Cooking temperature: 180°C
No. of servings: 6-8
Preparation time: 2hrs
Cooking/setting time: 15-20 minutes



Sundried Tomato & Feta Chicken Breast with Apricot Butter Glaze

INGREDIENTS

9 Butterflied Chicken Breasts
50g Marvello Butter Flavoured
50g Sundried Tomatoes
100g Feta Cheese
5g Mixed Herbs
3g Salt
100g Apricot Jam

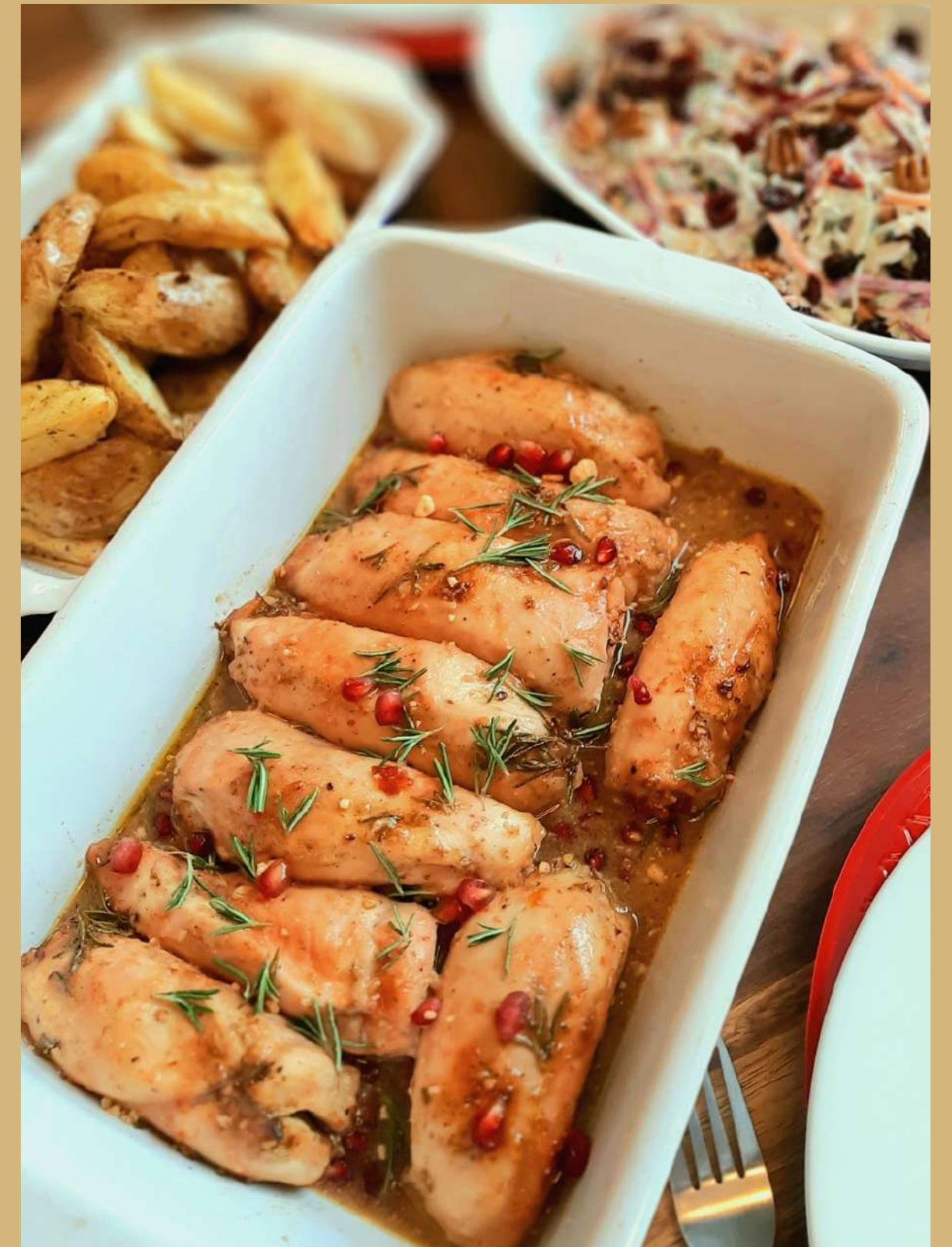
Recipe Yield: 9pc Chicken Breasts
Cooking temperature: 180°C
No. of servings: 9
Preparation time: 10 minutes
Cooking/setting time: 25 minutes

METHOD

- Butterfly the chicken breasts
- Lay the chicken breast on a chopping board
- Split the tomato and feta mix between the 9 chicken breasts
- Season the chicken breast with salt and mixed herb
- Roll out a piece of clingfilm 30cm on the counter
- Place a chicken breast with filling in in centre of clingfilm
- Pick up clingfilm and roll tightly over the chicken breast to form a roll of chicken with filling inside (like a sushi mat)
- Remove from clingfilm
- Arrange rolled chicken neatly in rows in the dish
- In a pot, stir the Marvello and apricot jam until melted
- Pour over the chicken breast
- Cover dish with tin foil
- Bake in oven at 180°C for 20 minutes
- Remove tinfoil, then cook uncovered for another 5 minutes
- Garnish with rosemary and pomegranate seeds

Chef Tip:

Replace the tomato and feta with sausage and toasted cashews, or even a simple bread and freshly chopped herb, lemon and garlic stuffing





Mince Pie Brownie Gateaux

INGREDIENTS

90g Supreme flour
40g Cocoa Powder
185g Chopped Chocolate
275g Selati Castor Sugar
3 Egg, whisked
185g Marvello Butter Flavoured

Fillings

12 Mini Mince Pies

Topping

300ml Meadowland Classique, whipped
Selati Icing Sugar - for dusting

METHOD

- In a microwave bowl, add the Marvello and chocolate and microwave for 1min 30sec, whisk until smooth
- In a mixing bowl with whisk attachment, whisk the eggs and sugar on high speed for 5 minutes
- Sift the flour and cocoa powder
- Add the melted choc and Marvello to the egg mix, add the flour and cocoa powder
- Gently fold together - do not overmix
- Lightly spray a 24cm springform cake tin
- Pour a layer of the brownie mix on the bottom
- Place the mini mince pies on top of the brownie mix in a circular shape
- Top with the remaining brownie mix, covering the mince pies
- Bake at 180°C for 25 minutes
- Allow to cool, dust with icing sugar
- Garnish with whipped cream, cherries/pomegranate seed and mint

Recipe Yield: 1 x 24cm Cake
Cooking temperature: 180°C
No. of servings: 12
Preparation time: 10 minutes
Cooking/setting time: 25 minutes

Bite-Sized Mince Pies

INGREDIENTS

350g Supreme flour
100g Selati Castor Sugar
1 Pinch Salt
225g Marvello Butter Flavoured, melted

Fillings

300g Fruit Mincemeat

Topping

1 Egg, lightly beaten
Selati Icing Sugar - for dusting

METHOD

- In a mixer with paddle attachment, or food processor, add all ingredients
- Mix all the dough ingredients together as soon as a dough forms, stop mixing (don't overmix)
- Grease the muffin pans and preheat oven to 200°C
- You do not have to roll out the pastry, break off small balls and press into the indent of the muffin tray
- Press to make the dough as thin as you can without making holes
- Press up the edges. Use a knife to cut off any excess dough. Keep the excess dough for grating on top of the pies
- Spoon in the fruit mince filling
- Grate the dough over the filling
- Lightly brush the beaten egg over the grated dough
- Place in oven at 200°C and bake for 8-10 mins
- Allow to cool, the dust with icing sugar

Recipe Yield: 24 Mini Pies
Cooking temperature: 200°C
No. of servings: Bite Size
Preparation time: 30 minutes
Cooking/setting time: 8-10 minutes



Merry Christmas

HAVE A GREAT ONE!

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