

## Spinach rolls

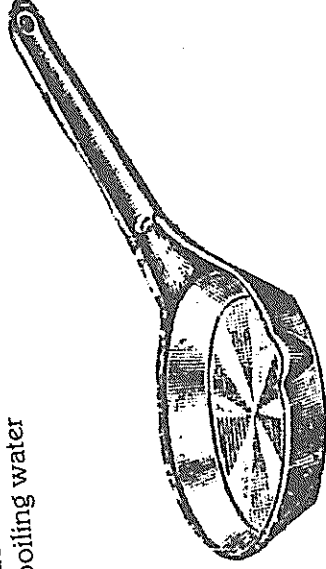
4 dried Chinese mushrooms  
1 shallot  
1 clove garlic  
2 tablespoons oil  
1 teaspoon ginger  
1 cup shredded cabbage  
½ cup chopped celery  
½ cup grated carrot  
1 cup fresh bean sprouts  
¼ cup chopped water chestnuts  
2 tablespoons soy sauce  
1 tablespoon sesame oil  
1 tablespoon dry sherry  
2 tablespoons cornflour  
salt and pepper  
1 bunch spinach

Soak mushrooms in warm water 10 minutes. Remove stalks, drain and slice. Chop shallot and crush garlic. Heat oil, stir fry mushrooms, and shallot and garlic 3 minutes. Add ginger, cabbage, celery, carrot, bean sprouts and water chestnuts. Cook 5 minutes. Combine soy sauce, sesame oil and sherry; blend in cornflour and stir into vegetables. Adjust seasoning and cook mixture until it thickens and boils. Cool. Wash spinach and remove hard stems. If large, cut spinach leaves into shapes about 12cm square. If small, use whole spinach leaves. Place a tablespoon of mixture on each spinach leaf, roll up and seal ends. Steam rolls over boiling water until spinach is tender. Serve hot.

## Crunchy nut terrine

1½ cups chopped celery  
1½ cups chopped onion  
2 tablespoons oil  
½ cup almond meal  
1 cup chopped walnuts  
1 cup toasted, chopped cashew nuts  
1 cup rolled oats  
¼ cup sesame seeds  
250g cottage cheese  
3 eggs  
1 teaspoon salt  
¼ teaspoon black pepper  
1 teaspoon chopped parsley  
¼ teaspoon marjoram

Heat oil and cook celery and onion until golden. Combine with all remaining ingredients and mix thoroughly. Grease and line 2 bar tins and spoon half mixture into each. Bake at 180°C for 45 minutes and test for firmness. If not firm continue to bake a little longer. Turn out onto plate, remove paper and cool slightly. Serve terrine surrounded with lettuce cups filled with tomato slices and celery sticks. A good party dish which goes a long way.



*Crunchy nut terrine*