

APPLE & HERB STUFFED BACON WRAPPED PORK FILLET

INGREDIENTS

2 tablespoons olive oil

1 medium apple, peeled and cut into small dice (about 1 cup)

1/4 medium yellow onion, finely chopped (about 1/3 cup)

1 tablespoon chopped fresh rosemary

1 tablespoon chopped fresh thyme

1 to 2 thick slices bread (enough to make 1/2 cup coarse breadcrumbs)

1 tablespoon Dijon mustard

1/8 teaspoon salt, plus more to taste

1/8 teaspoon pepper, plus more to taste

1 pork fillet (650gms)

8 to 10 strips bacon (about 360gms), cut in half

INSTRUCTIONS

Step 1: Heat the oven to 220C. In a pan over medium heat, heat the oil. Add the apple, onion, rosemary, and thyme, and cook for 7 to 9 minutes, or until softened. Meanwhile, pulse the bread slices in a food processor until you make coarse crumbs. You should have about 1/2 cup of breadcrumbs.

Step 2: Remove the pan with the onions and apples from the heat, and stir in the breadcrumbs, mustard, salt, and pepper. Set aside to cool briefly.

Step 3: Cut a deep lengthwise slit down the center of the tenderloin, stopping about 1.5cm from the bottom of the roast. Open it up like a book. Cover with a piece of plastic wrap, and with a mallet or rolling pin, gently pound it until it is of an even thickness.

Step 4: Spread the stuffing in a line along the center of the meat. Bring the edges of the meat together to return it to its original shape. Secure with toothpicks.

Step 5: Lay out the bacon slices on a cutting board, overlapping them slightly. Place the tenderloin on top with the toothpicks facing up. Removing the toothpicks as you work, wrap the bacon slices around the pork to form a log. Place the tenderloin, bacon seam side down, on the baking sheet.

Step 6: Roast for 20 to 25 minutes. If the roast is ready before the bacon browns, place the tenderloin under the broiler for 3 to 5 minutes to brown the bacon.

Step 7: Let the tenderloin rest for 10 minutes before cutting into slices:

Step 8: Serve with the pan juices spooned over top if desired.

THE
COOKERY

by The Secret Jozi Chef

AMARULA MALVA PUDDING

Pudding:

60gms butter
1 cup white sugar
2 EXTRA LARGE eggs
2tbsp apricot jam
2tsp bicarbonate of soda
1 cup milk
2 cups cake flour
Pinch of Salt
30ml vinegar

Sauce

250g butter
1 1/2 cups white sugar 1/2 cup water
1 cup cream
1/2 cup Amarula or similar cream based liquor
1 tsp vanilla essence

Instructions

Step 1

Cream butter and sugar together, beat in the egg until light and fluffy. Beat in the apricot jam.

Step 2

Dissolve the bicarb in the milk.

Step 3

Sift the flour and salt together and add to the creamed mixture alternately with the milk.

Lastly stir in the vinegar.

Step 4

Pour into a deep round dish about 19cm diameter. Cover the dish with a lid or foil and then bake for 1 hour at 180°C.

Sauce

Step 1

Bring the butter, sugar and water to the boil and simmer, stirring all the time for 2 minutes.

Step 2

Remove from the stove and then add the cream, amarula and the vanilla. Pour over the hot baked pudding.



by The Secret Jozie Chef

The Colony Shopping Centre, 345 Jan Smuts Avenue, Craighall, 2024.

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AVOCADO & CORN SALAD

INGREDIENTS

3 cups cooked corn, about 3 medium/ large ears of corn

1 red bell pepper

1 can of black beans, rinsed and drained

2 avocados, not overly ripe

¼ cup red onion

1 Jalapeño , optional

4 tbsp fresh cilantro

Dressing

¼ cup fresh lime juice,

1 tbsp apple cider vinegar

3 tbsp olive oil

1 tbsp honey,

1 tsp smoked paprika

¾ tsp kosher salt

¼ tsp pepper

¼ tsp garlic powder

2 tbsp fresh cilantro , optional for dressing

INSTRUCTIONS

Step 1: If the corn is frozen, thaw it according to the package. I prefer it fresh off the cob for extra crunch. If using fresh corn on the cob, peel and shuck it.

Step 2: Mix up all the dressing ingredients in a small bowl, apple cider vinegar, oil, seasoning, chopped cilantro, honey, lime juice. Give it a taste and adjust as needed.

Step 3: Chop up the jalapeño, red bell pepper, avocado, onion, and cilantro into bite sized pieces. Try to keep everything close in size to a piece of corn.

Step 4: With a sharp knife and steady hand, place the corn cob on a non slip cutting board vertically and use the knife to slice all the corn kernels off in a downward direction. Gently separate the kernels if they are all stuck together, some stuck together is okay, and looks beautiful in the salad.

Step 5: Assemble salad by adding all the ingredients together, peppers, onion, black beans, cilantro, jalapeño, avocado and pour dressing over the salad. Toss well, serve.

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AVOCADO BLACK BEAN SALAD

INGREDIENTS

2 avocados – peeled, pitted and diced
1 large ripe tomato, chopped
1/2 cup sweet onion, chopped
1/2 cup black beans, drained and rinsed
1/4 cup chopped fresh cilantro
2 tablespoons olive oil
1 lime, juiced
1 clove garlic, minced
Salt and pepper to taste

INSTRUCTIONS

Step 1: In a small bowl, whisk the olive oil, lime juice, garlic and salt & pepper to taste.

Step 2: In a medium bowl, combine avocados, tomatoes, onion, black beans cilantro and dressing. Gently toss until everything is coated. Serve immediately or cover with plastic wrap for up to 12 hours.

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CRANBERRY ALMOND BABY SPINACH SALAD

INGREDIENTS

1 tablespoon butter
3/4 cup almonds, blanched and slivered
450gms baby spinach, rinsed and torn into bite-size pieces
1 cup dried cranberries
2 tablespoons toasted sesame seeds
1 tablespoon poppy seeds 1/2 cup white sugar
2 teaspoons minced onion
1/4 teaspoon paprika
1/4 cup white wine vinegar
1/4 cup cider vinegar
1/2 cup vegetable oil

METHOD

STEP 1

In a medium saucepan, melt butter over medium heat. Cook and stir almonds in butter until lightly toasted. Remove from heat, and let cool.

STEP 2:

In a medium bowl, whisk together the sesame seeds, poppy seeds, sugar, onion, paprika, white wine vinegar, cider vinegar, and vegetable oil.

STEP 3:

Toss with spinach just before serving.

In a large serving dish, combine the spinach with the toasted almonds and cranberries.

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Pâté de foie de poulet

Ingredients

225gms chicken livers, well-trimmed
1/2 small onion, thinly sliced
1 small garlic clove, smashed and peeled
1 bay leaf
1/4 teaspoon thyme leaves fine salt
120ml light chicken stock
175gms unsalted butter, at room temperature
2 teaspoons Cognac or Scotch whisky
Freshly ground pepper

Method

Step 1

In a medium saucepan, combine the chicken livers, onion, garlic, bay leaf, thyme and 1/2 teaspoon of salt. Add the stock/water and bring to a simmer.

Step 2:

Cover, reduce the heat to low and cook, stirring occasionally, until the livers are barely pink inside, about 3 minutes. Remove from the heat and let stand, covered, for 5 minutes.

Step 3:

Discard the bay leaf. Using a slotted spoon, transfer the livers, onion and garlic to a food processor; process until coarsely pureed. With the machine on, add the butter, 2 tablespoons at a time, until incorporated.

Step 4:

Add the Cognac, season with salt and pepper and process until completely smooth. Scrape the pâté into 2 or 3 large ramekins. Press a piece of plastic wrap directly onto the surface of the pâté and refrigerate until firm.

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CHOCOLATE & RASPBERRY ROULADE

INGREDIENTS

For the roulade

150g plain chocolate with 60% cocoa solids
TR6 medium eggs, separated
150g caster sugar plus a little for sprinkling

For the filling

450ml double cream
3 tbsp icing sugar 350g
raspberries
icing sugar to dust cocoa powder to dust

METHOD

Step 1:

Grease a nonstick baking paper and line a 23x33 cm Swiss roll tin. Preheat the oven to 180°C

Step 2:

Melt the chocolate over a pan of gently simmering water.

Step 3:

Place the egg whites in a large grease-free bowl and using an electric whisk, whisk them until they form soft peaks. Set aside.

Step 4:

Place the egg yolks and sugar in a large bowl and stand it over a pan of simmering water. Whisk until the eggs are fluffy and thick enough to leave a trail when the whisk heads are lifted from the mixture. Stir in the chocolate then gently fold in the egg whites.

Step 5:

Pour into the prepared tin and bake for 20-25 mins or until the centre springs back when lightly touched with your finger.

Step 6:

Whilst the cake cooks, lay a sheet of nonstick baking paper out on the work surface and sprinkle with a little caster sugar. Tip the roulade out onto the paper, carefully peel away the lining paper, trim the edges then cover the roulade with a clean, damp tea towel. Leave to cool.

Step 7:

Whip the cream and icing sugar until it forms soft peaks, gently fold in half the raspberries. Spread the cream mixture over the roulade, scatter over the remaining raspberries.

Step 8:

Then starting from one of the narrow ends, carefully roll up the roulade using the paper to help. Transfer to a serving plate and dust with a mixture of icing sugar and cocoa.

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ROAST CHICKEN & ROSEMARY ANCHOVY BUTTER

1 lemon, cut into wedges

1 onion, cut into wedges

2 garlic cloves

4 sprigs rosemary

1 free-range chicken, around 1.5kg

300ml white wine

2tbsp cornflour mixed with 2tbsp cold water

For The Anchovy Butter: 125g butter

2tbsp fresh parsley, chopped

2tbsp rosemary leaves

2 garlic cloves

50g tin anchovies in oil, drained

Zest and juice ½ lemon

To make the anchovy butter, put the butter into a heatproof bowl and microwave on high for 10 seconds, to soften slightly. Put the parsley, rosemary and garlic in a processor and whizz to finely chop. Add the anchovies, lemon zest and juice and whizz to combine. Add the butter and blend again.

Heat the oven to 200 C. Push the lemon and onion wedges, garlic and rosemary inside the chicken cavity.

Lift up the loose chicken skin at the neck, and ease your fingers between the skin and chicken breast. Spoon in half the anchovy butter. Tuck the loose skin under the wing tips, to secure.

Put the chicken into a roasting tin, and rub the rest of the anchovy butter over the top and sides. Pour in 450ml water and roast for 45 minutes. Baste, add the wine and roast for a further 30 minutes. Insert a skewer into the thickest part of the chicken – it's ready when the juices run clear. Put the chicken onto a serving plate and cover with foil to rest.

To make the gravy, put the roasting tin directly onto the hob and heat with the cornflour mixture. Whisk to thicken, directly on hob. Carve the chicken and serve with the gravy and vegetables.

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PRAWN & SAFFRON RISOTTO

INGREDIENTS

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For the Prawns:

1kg prawns, shell on, deveined and cleaned
3tbsp butter
1/4 cup olive oil
2 cloves of garlic, finely chopped
1 glass white wine Salt & pepper

Bouillon stock 1/4 cup olive oil
1 medium onion, diced
1 stick of celery, finely chopped
1 carrot, finely chopped
Large pinch of saffron
2 cups arborio rice
1 cup dry white wine
1 tablespoon flat leaf parsley, chopped 4
tablespoons cold butter
Salt and pepper

METHOD

STEP 1:

To Make the Stock:

1. In a large heavybased saucepan, add the butter and olive oil. Place over a medium heat. Once it is hot add the garlic and stir quickly. Almost immediately add the prawns. Add them in a single layer allowing them to colour, but NOT cook all the way through.
2. As the prawns are cooked remove and set aside. Once all the prawns have been cooked, remove their heads and shells. Reserve all the juices and shells.
3. Return the pan to the heat, add half a roughly chopped onion, a small bunch of fresh celery leaf and stir to coat.
4. Once the onion starts to soften add the white wine and deglaze the pan. Now add back all the prawn shells and reserved juices.
5. Add 2litres of a good quality light vegetable stock and simmer for 20-minutes, skimming off any foam that surfaces.
6. Strain and use immediately, or allow to cool and freeze

To Make the Risotto

1. Heat the oil in a large saucepan over medium heat; add onion, carrot and celery and season with salt and pepper
2. Add the rice and stir to coat with the oil; season with salt and pepper and cook until slightly translucent.
6. The rice should be hot and sizzling, you should stir carefully to ensure it does not stick.
7. Add wine to the hot rice, the liquid should hiss and be quickly absorbed. Stir gently until almost all the liquid has cooked off. Add hot stock and broth mixture, a ladleful at a time, completely stirring in the liquid each time. Remember at this stage you are trying to coax the starches out the rice by gently and continuously stirring.
8. Keep adding broth as needed so there is always a 1/2cm liquid layer over the rice.
9. After about 8 minutes add add the saffron which has been soaked in 2 tbsp warm water
10. After 15 to 20 minutes, the rice should be close to al dente.
11. At this stage add the reserved prawn meat, cut into bite size hunks, and stir to combine well - the prawns will cook through in the heat of the rice.
12. Taste and adjust seasoning
13. Now cover the pan, and allow it to stand for 2-3minutes.

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RARE ROAST BEEF FILLET WITH A HERB CRUST

Ingredients:

750 g beef fillet
1 tbsp olive oil
1/2 cup coarsely chopped fresh flat leaf parsley
1/4 cup coarsely chopped fresh dill
1 clove garlic, crushed
2 tsp finely grated lemon zest
2 tsp lemon juice
1 tbsp olive oil

Instructions

Step 1

Preheat oven to 220C

Step 2

Rub beef with oil. Now heat a frying pan until hot and then add the beef fillet, sear on all sides until browned all over.

Step 3

Combine the herbs, lemon zest, lemon juice, olive oil and nuts in a bowl, stir to combine.

Step 4

Transfer beef to oven, roast beef uncovered for 15-minutes. Remove and sprinkle with 3/4 of the herbs

Step 4

Cover with foil and roast a further 15-minutes or until cooked as desired.

Step 5

Remove the beef from the oven, and stand for 10-minutes, now slice the beef finely and serve sprinkled with the remaining herb and nut mixture.

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WHIPPED FETA WITH HERBS AND CRISPY PITA CHIPS

For the whipped feta

240gms good quality feta, drained and rinsed
¾ cup Greek yogurt
1 lemon zest
2 tablespoon extra virgin olive oil, more as needed
1 teaspoon Aleppo pepper, or red pepper flakes (to your taste)
2 tablespoons chopped fresh mint
2 tablespoons chopped fresh parsley

For the seed topping:

1 teaspoon toasted sesame seeds
½ teaspoon chilli flakes
¼ teaspoon lemon zest
2 teaspoon extra virgin olive oil

For the pita chips:

4 pita
2 tsp sumac spice
2 tsp zaatar
1/2 tsp salt
3tbsp olive oil

Instructions

For the whipped feta

Step 1: In the bowl of a large food processor fitted with a blade, combine the feta, Greek yogurt and lemon zest. Blend, and while the processor is running, drizzle olive oil through the top opening, until the feta is whipped to a smooth mixture.

Step 2: Transfer the whipped feta to a serving plate. With the back of your spoon, smooth the top of the feta, making an indentation in the middle (or a "well"). Pour a bit of olive oil all over the feta, then top with your sesame spice topping.

For the spice topping

Step 1: Warm a frying pan over a medium heat, then add your sesame seeds, stir continuously, being careful not to let any burn, until the sesame seeds are fragrant and toasted.

Step 2: Transfer the sesame seeds to a bowl and add the other ingredients, stir to combine and set aside, and use to top your whipped feta.

For the pita chips

Step 1: Warm your pita for 20 seconds in the microwave to help them loosen up, then slice in half through the pita. Now cut the pita into 12 or so chips (as you would a pizza)

Step 2: Add the olive oil, spices and salt to a bowl, stir to combine, then add the pita chips and gently toss them to coat with the seasoning, being careful not to break them.

Step 3: Place the pita chips in a single layer and bake in a hot oven, 220C on the middle wrack, turning once or twice, until golden and crunchy. Keep an eye on them as they can burn easily.

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PAN FRIED MUSHROOMS WITH BRANDY

INGREDIENTS

250g Portabelini or Wild mushrooms
1 clove garlic, finely minced
2 tbsp butter
3 tbsp olive oil
60ml brandy or sherry
1/4 tsp finely chopped red chili
1tsp fresh thyme leaves
1 tbsp finely chopped flat leaf parsley
2 tbsp cold butter, cut into pieces
250ml cream (optional)

METHOD

STEP 1:
In a pan and the olive oil, butter, garlic, thyme and chili then bring the pan up to heat until the thyme is popping and the garlic fragrant.
STEP 2:
Now add the sliced mushrooms (brush and remove tough parts first)
STEP 3:
Cook the mushrooms for a few minutes, add a crack of salt to help draw the moisture from the mushrooms.
STEP 4:
Once the liquid from the mushrooms has evaporated and the mushrooms are cooked add the brandy and burn off the alcohol. Add the cream, if using, then add the flat leaf parsley. Now add the cold butter and stir through before serving

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ROASTED CHERRY TOMATO & RICOTTA BRUSCHETTA

INGREDIENTS

300gms multicolored cherry tomatoes
2 garlic cloves, thickly sliced
5 tablespoons extra-virgin olive oil, plus
more for drizzling
Salt & Pepper
4 thin slices of pancetta
32 sage leaves
1 pound fresh ricotta cheese
8 slices of country bread, cut 1/4-inch
thick and toasted
Flaky sea salt, for serving

METHOD

STEP 1:

Preheat the oven to 190C°. In a bowl, toss the tomatoes with the garlic and 1 tablespoon of the olive oil; season with kosher salt and pepper. Transfer the tomatoes to one side of a parchment-lined baking sheet and lay the pancetta slices out on the other side. Bake for 25 minutes, until the pancetta is crisp. Transfer the pancetta to paper towels to drain, then crumble.

Step 2

Roast the tomatoes for about 10 more minutes, until bursting and lightly caramelized. Transfer the tomatoes and any rendered fat from the pancetta to a bowl.

Step 3

Meanwhile, in a small skillet, heat the remaining 1/4 cup of olive oil over moderately high heat. Add the sage and fry until bright green and crisp, 30 to 45 seconds. Drain the sage on paper towels; reserve the oil for another use.

Step 4

Spread the ricotta on the toasts and top with the tomatoes and crumbled pancetta. Drizzle with olive oil, sprinkle with sea salt and pepper and top the toasts with the sage leaves. Serve immediately.

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GRILLED PRAWN AVOCADO & LIME SALAD

INGREDIENTS

For the prawns

450g peeled + deveined prawns
vegetable oil
1/2 tsp salt
1 tsp paprika
1 tsp crushed garlic
Juice of 1 lime
1 tsp brown sugar

For the salad

1 jalapeño
1/2 pineapple, peeled + cut into 1cm planks
2 tbsps lime juice
1 tsp lime zest
1 tbsps red wine vinegar
1 tbsps honey
2 garlic cloves, minced
1/4 cup olive oil
100g baby rocket
120g cherry tomatoes, halved
1 avocado, peeled + cubed
2 small radishes, shaved thin
1/4 cup basil leaves, torn

INSTRUCTIONS

Step 1: Place all the ingredients for the prawns into a bowl and mix to combine. Now add the prawns and toss well to coat. Cover and marinate in the refrigerator for 30 minutes. Transfer the bowl to room temperature and let sit for 10 minutes before grilling.

Step 2: Meanwhile, heat the grill over high heat. Coat the jalapeño and pineapple slices with a drizzle of oil and a pinch of salt. Grill both for a few minutes until charred on all sides and tender. Remove from the grill. Peel the jalapeño and remove the stem. Chop it finely. Dice the pineapple, removing any hard core sections.

Step 3: In a large mixing bowl, whisk together the lime juice, lime zest, red wine vinegar, honey, and garlic. Drizzle in the olive oil, whisking continuously. Stir in the jalapeño. Season with a pinch of salt to taste. Set aside.

Step 4: When the prawns are ready, place them onto the grill and cook for a couple of minutes on each side until charred and pink. Allow to cool for a few minutes before assembling the salad.

Step 5: Add the rocket, cherry tomatoes, avocado, radish, basil, pineapple, and prawns to the bowl of vinaigrette. Toss well. Taste and season with more salt if needed. Serve immediately.

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Golden Roast Potatoes

INGREDIENTS

1kg potatoes, peeled and cut into pieces

170g duck fat

½ tbs salt

2 tbs polenta

Method

Step 1

Preheat your oven to 240°C

Place the duck fat in a roasting tray & place in the oven to start heating up. The secret to these potatoes is to get the duck fat ferociously hot.

Step 2

In a large pot, cover the potatoes with cold water, season well & bring to the boil. Parboil the potatoes for no more than 10 minutes. Drain the potatoes & return them to the pot

Step 3

Place the polenta/semolina in the pot, cover tightly & give the potatoes a ferocious shake to coat them evenly & smash up their edges a bit (these are the parts that really crisp up nicely)

Carefully remove the tray from the oven & using a pair of tongs, place the potatoes gently into the sizzling duck fat

Step 4

Return the tray to the oven & roast the potatoes for 1 hour, turning them throughout the cooking time so that they brown on all sides

Step 5

Remove from the trays, drain on some kitchen towel & serve immediately. Golden, crusty, crunchy perfection

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Beetroot Gnocchi

Ingredients

1 kg floury potatoes, boiled
400g roasted beetroot, peeled and roughly chopped
300g plain flour
1 free-range egg, lightly beaten
pinch salt

Blue Cheese Pancetta Sauce

Half cup blue cheese
Cup cream
80g pancetta
60ml white wine (optional)

Method

Step 1

Place potatoes through a potato ricer (or mash them by fork) onto a floured surface

Step 2

Place the roasted beetroot into a food processor and blend until smooth. If necessary, run the puree through a sieve

Step 3

Gently mix the beetroot puree into the potatoes, and make a well from the mixture. Then add beaten egg as well as pinch of salt, and half the flour to the mixture.

Step 4

Gently start folding the mixture into itself (do NOT OVERWORK), gradually adding the balance of the flour (eventually bringing the dough into a ball)

Step 5

Split the dough into smaller size balls, and gently start rolling them out into 1cm thick ropes. Cut at 1-2cm intervals and transfer gnocchi to a floured baking tray. To cook - add to rapidly boiling salted water. Remove when floating and transfer to blue cheese sauce.

To prepare the sauce:

In a frying pan, over medium heat, add the pancetta and fry until it has rendered and started to release its oils. If using wine add at this stage and cook until the wine has reduced to a syrup. Now add the cream and the blue cheese cook over a medium heat until the blue cheese has melted, - switch off the heat

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SMOKED SALMON PATE

INGREDIENTS

150g smoked salmon, trimmings are fine
200g tub cream cheese
1 tbsp crème fraîche
juice half a lemon
Pinch of finely zested lemon rind
small bunch dill, finely chopped
Small bunch chives, finely chopped

breadsticks or granary toast, to serve

METHOD

- Step 1:
If you aren't using smoked salmon trimmings then chop the salmon into small pieces.
- Step 2:
Tip the soft cheese, crème fraîche and lemon juice into a food processor, season generously with black pepper and blitz until smooth.
- Step 3:
Add the smoked salmon and pulse a few times if you want the paté chunky or blitz some more if you want the paté smooth and pink.
- Step 4:
Stir the herbs and lemon zest into the paté and spoon into a large or four smaller bowls and serve with warm toast as a starter or with breadsticks as a dip.

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ASPARAGUS & GOATS CHEESE GALETTE

INGREDIENTS

Crust:

1 1/4 cup unbleached white flour
1/4 teaspoon salt
8 Tablespoons frozen unsalted butter cut into small pieces
1/4 cup plain Greek yogurt
1/4 cup ice cold water
2 teaspoons lemon juice

Filling:

1/2 cup goat cheese softened
1/2 cup freshly grated Parmesan cheese
1/4 cup grated mozzarella
1 Tablespoon olive oil plus 1 teaspoon
1 clove garlic minced
1 pound asparagus washed and trimmed

Glaze:

1 egg yolk
1 teaspoon water

METHOD

Step 1:

To prepare crust, combine flour and salt in the bowl of a food processor. Pulse twice to combine. Add butter and pulse until mixture resembles coarse meal. Transfer mixture to a large bowl.

Step 2:

In a smaller bowl, whisk together yogurt, water, and lemon juice. Pour over flour mixture and use hands or a wooden spoon to form dough into a ball. Wrap in plastic and store in freezer for 20 minutes.

Step 3:

To prepare filling, whisk together olive oil and garlic clove in a small bowl. In a separate bowl, combine the three cheeses and stir in one teaspoon of olive oil mixture. Refrigerate until ready for use.

Step 5:

To assemble galette, preheat oven to 200C. Line a baking sheet with parchment paper and set aside.

Step 6:

On a well floured surface, roll the chilled dough into a 12-inch circle, trimming edges until smooth. Transfer dough to lined baking sheet.

Step 7: Leaving a 2-inch border, spread the cheese mixture evenly over dough. Arrange asparagus over the cheese then drizzle remaining olive oil mixture over the top. Fold over the edges of dough, pleating to make it fit.

Step 8: Whisk together egg yolk and water. Brush over the crust and bake for 30 minutes or until cheese is puffed, asparagus is tender, and crust is golden brown..

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CHICKEN & SUNDRIED TOMATO SAUSAGE ROLLS

INGREDIENTS

1kg chicken thighs, deboned and skinless, minced
1 medium brown onion, chopped finely
1/2 cup breadcrumbs
1 egg
1/4 cup finely chopped fresh basil
1/2 tsp dried oregano
1/2 cup drained semi-dried tomatoes in oil, finely chopped
2 tbsp tomato paste
5 sheets puff pastry
1 egg, extra to glaze

METHOD

- Step 1
Preheat the oven to 220C/200C fan forced. Line oven trays with baking paper
- Step 2
Combine mince, onion, breadcrumbs, egg, basil, semi-dried tomato and paste in a large bowl
- Step 3
Cut pastry sheets in half lengthways. Place equal amounts of chicken filling mixture along the centre of each pastry piece; roll pastry to enclose the filling
- Step 4
Cut each into 6 equal pieces, place seam side down, on trays.
Brush with extra egg
- Step 5
Bake rolls for about 30-minutes. Serve warm with a home made tomato sauce

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MINCE PIE ICE CREAM

INGREDIENTS

2 cups heavy whipping cream
1 3/4 cup full cream milk
225g white sugar
2 tsp vanilla extract
1 cinnamon stick
3 whole cloves
5 egg yolks
4 store bought mince pies

METHOD

Step 1:

Combine heavy cream, milk, sugar, and spices in a saucepan; bring to a simmer over low heat. Cook and stir until sugar is dissolved, about 5 minutes. Remove from heat. Cover saucepan and allow the mixture to steep for 10 minutes.

Step 2:

Uncover pan and bring back to a simmer over low heat. Beat the egg yolks in a bowl. Gradually stir one cup of the hot cream mixture into the eggs, several tablespoons at a time. This will help to bring the eggs up to temperature without scrambling them.

Step 3: Stir the egg mixture back into the cream mixture in the saucepan. Cook and stir over low heat until the mixture just coats the back of a spoon, 5 to 10 minutes. Transfer to a large bowl; cover. Refrigerate overnight.

Step 4: Once ice cold, freeze according to your icecream Manufacturer's directions, once almost stir through the pieces of broken up mince pie

Step 5: Transfer ice cream to a lidded freezer container, and freeze for 4 hours to ripen flavors before serving.

THE
COOKERY

by The Secret Jozie Chef

MOULLES MARINIERES

A simple taste of the sea !

INGREDIENTS

2 tablespoons unsalted butter
1 small leek, white and light green parts only, thinly sliced
1 small shallot, thinly sliced
4 medium cloves garlic, thinly sliced
2 bay leaves
Coarse salt and freshly ground black pepper
1 cup hard dry cider or white wine
1kg mussels, cleaned
2 to 3 tablespoons heavy cream
1 tablespoon juice and 1 teaspoon grated zest from 1 lemon
3 tablespoons minced fresh parsley leaves
Additional homemade mayonnaise for serving (optional, see note above)
1 loaf rustic sourdough bread, thickly sliced, drizzled with olive oil, and broiled until heavily toasted

METHOD

Step 1:

Melt 1 tablespoon butter in a large saucepan over medium-low heat. Add leeks, shallot, garlic, and bay leave. Season lightly with salt and heavily with black pepper and cook, stirring, until vegetables are very soft but not browned, about 10 minutes.

Step 2:

Increase heat to high and add cider or wine. Bring to a boil and let reduce by half, about 2 minutes. Add mussels, stir, cover, and cook, shaking pan constantly and peeking every 30 seconds to stir. As soon as all the mussels are open, transfer mussels to a bowl using tongs. Place pan lid over bowl to keep mussels warm.

Step 3:

Remove from heat and whisk in remaining butter along with heavy cream. Return mussels to pot, add parsley, lemon juice, and lemon zest, stir to combine, then transfer to a warm serving bowl. Serve immediately.

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