

# CHORIZO & PEA FRITTATA

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## Ingredients:

1 tsp oil  
1 onion, roughly chopped  
1 red pepper, seeds removed, chopped  
200g chorizo, skin removed and roughly chopped  
6 free-range eggs  
50ml/2fl oz milk  
1 garlic clove, finely chopped  
200g cooked potatoes, roughly chopped  
100g frozen peas  
2 tbsp chopped flatleaf parsley

## Directions:

Preheat the oven to 200C.

### Step 1

Heat an ovenproof frying pan on the hob until just hot, then add the oil, onion and red pepper and fry for 2 minutes, until just softened. Turn the heat up, add the chorizo and cook for 3-4 minutes until it has released its oil and is crisp around the edges. The mixture will go a lovely red colour.

### Step 2

Meanwhile, crack the eggs into a large jug and whisk with the milk, a pinch of salt and plenty of black pepper.

### Step 3

Add the garlic and potatoes to the chorizo mixture and fry for another 2 minutes, stirring gently, until just hot through. Add the peas and cook for another minute, until the whole mixture is hot.

### Step 4

Pour in the egg, stir briefly, turn down to a medium heat and scatter the parsley over the top. Fry without stirring, for 1–2 minutes, then carefully lift the edge of the frittata with a spatula to check if it is cooked and golden-brown underneath. If it isn't, cook for another minute then check again.

### Step 5

Place the pan in the oven and bake for 10–12 minutes. When the top is bubbled up and slightly golden use a tea towel to grab the handle and give the pan a gentle shake. If the middle wobbles it needs a little longer. If it's fairly firm, put it aside to cool slightly.

### Step 6

Slide the frittata out of the pan onto a plate. You can serve this hot or cold but make sure to let it cool to room temperature before storing in a sealable container in the fridge. Cut it into slices and serve with a green salad.

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# CHEESE & SPINACH MUFFINS

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## Ingredients:

2 medium eggs  
150ml / 1/2 cup milk  
75g / 1/2 cup butter, melted  
150g / 2 cups grated cheddar cheese  
1 spring onion, chopped  
75g / 2 cups fresh baby spinach, chopped  
1/2 red pepper, diced, and lightly pan fried  
250g / 2 cups self raising flour  
1/2 vegetable stock cube (can use low or no sodium stock cube)  
salt and pepper to taste (but can be left out)

## Directions:

Preheat the oven to 180C and line a muffin tin with 12 muffin cases.

### Step 1

Gently whisk the eggs in a large bowl and stir in the milk and melted butter. Mix in the grated cheese, spring onion, baby spinach and diced cooked red pepper.

### Step 2

Finally, add in the flour, salt and pepper (if using) and crumble in the stock cube and mix just enough until all the ingredients have combined.

### Step 3

Divide the mixture between the 12 muffin cases and bake in the oven for 20-25 minutes until cooked through (a skewer stuck into the middle should come out dry).

## HINT:

These muffins can be frozen once they have cooled completely. To defrost simply leave out for a few hours or overnight.

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# CHOCOLATE RUGELACH

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## Ingredients:

1 Egg for Dough, and 1 Egg for basting  
1/4 Cup melted butter  
1/3 Cup warm milk  
1 packet active dry yeast (2 1/4 teaspoons)  
2 1/2 tablespoons sugar  
1/2 teaspoon salt  
1 3/4 cup flour

## CHOCOLATE SPREAD INGREDIENTS

3 tablespoons honey  
1/3 cup cocoa powder  
1/2 cup butter, softened (or canola oil)

## SYRUP INGREDIENTS

1/2 cup water  
1/2 cup sugar

## Directions:

### Step 1

In a ziplock plastic bag, add one egg, melted butter, milk, vanilla, yeast, sugar, salt and flour. Squish and knead the bag for 5-10 minutes until the dough is evenly mixed.

### Step 2

Place the bag in a bowl of very warm water for 45 minutes or until dough doubles in size. You can add more warm water if it gets cold.

### Step 3

Preheat oven to 175C. Time to make the filling. Mix the honey, cocoa powder and softened butter in a bowl. If the butter is too hard, you can melt it. \*If you melt it, stick it in the refrigerator before you spread it on the dough.

### Step 4

Separate the dough into 3 even balls. Sprinkle with a little bit of flour. Roll out each ball into a circle, flipping and stretching until the dough is super thin.

### Step 5

Spread a layer of filling on the dough. Cut into 8 slices, like a pizza. Separate each slice and roll tightly. \*You need to separate the slices so they don't get covered in chocolate on the outside from the other slices. Place each rugelach on a non-stick baking tray.

### Step 6

Brush with a beaten egg and bake for 15-20 minutes. Meanwhile, make the glaze by adding the water to a saucepan on medium heat. Then add the sugar and stir until the sugar melts. Simmer for 1 minute. When the rugelach are done baking, scoop the glaze onto the rugelach while they are still hot. The rugelach soak up the delicious glaze.

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# PECAN & CRANBERRY SCONES

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## Ingredients:

¾ cup milk  
1 teaspoon white vinegar  
2 cups all-purpose flour  
¼ cup white sugar  
2 teaspoons baking powder  
½ teaspoon baking soda  
½ teaspoon salt  
½ teaspoon grated nutmeg  
½ cup butter, chilled and cut into small pieces  
1 cup dried cranberries  
½ cup chopped pecans  
1 egg white, beaten

## GLAZE

1 ½ cups confectioners' sugar  
2 tablespoons milk

## Directions:

### Step 1

Preheat oven to 425 degrees F (220 degrees C). Line a baking sheet with parchment paper.

### Step 2

Combine ¾ cup milk and vinegar in a bowl; let stand until milk is curdled, about 5 minutes.

### Step 3

Combine flour, sugar, baking powder, baking soda, salt, and nutmeg in a large bowl; cut in butter with a pastry blender. Smooth remaining butter clumps with hands; stir in milk mixture, cranberries, and pecans. Knead until dough comes together in a ball.

### Step 4

Place dough onto a floured work surface. Roll out with a rolling pin to 1.8cm thickness. Cut into long, 2-inch wide strips with a sharp knife; cut strips into triangles. Transfer to the baking sheet. Brush tops with egg white.

### Step 5

Bake in the preheated oven until tops are golden brown, about 15 minutes.

### Step 6

Combine confectioners' sugar and 2 tablespoons milk in a small bowl; mix until combined. Drizzle over scones.

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# ORANGE & CARDAMOM FRENCH TOAST WITH VANILLA STRAWBERRIES

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## Ingredients:

1 1/2 cups whole milk  
4 large eggs  
1 tablespoon light brown sugar  
1 teaspoon lightly packed orange zest  
1/2 teaspoon vanilla extract  
1/2 teaspoon ground cardamom  
1/2 teaspoon kosher salt  
8 (1-inch thick) slices sweet batard or brioche  
3 or 4 tablespoons unsalted butter

## Honeyed Strawberries:

1 tablespoon honey  
1 sachet vanilla sugar  
1/4 cup freshly squeezed orange juice  
1 pound strawberries, hulled, and halved lengthwise

## Directions:

### Step 1

In a large bowl, whisk together milk, eggs, sugar, orange zest, vanilla, cardamom, and salt until eggs are broken up and evenly combined. Soak 3 bread slices in egg mixture turning once, until soaked through,

### Step 2

Meanwhile, melt 1 tablespoon of butter in a large frying pan over medium heat. When butter foams, place 3 pieces soaked bread in the pan and cook until browned, about 2 minutes per side. Repeat with remaining bread. Serve topped with Honeyed Strawberries.

## Honeyed Strawberries:

Mix honey, vanilla sugar, and orange juice together in a medium bowl until honey is dissolved. Add strawberries, stir to coat, and let sit until berries give off their juices, at least 5 minutes. Stir briefly before using.

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# BLUEBERRY, APPLE & VANILLA COBBLER

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## Ingredients:

3 cups fresh blueberries  
2 tablespoons white sugar  
1 sachet vanilla sugar  
1/3 cup apple juice  
2/3 cup all-purpose flour  
1/4 teaspoon baking powder  
1 pinch salt  
1/2 cup butter, softened  
1/2 cup white sugar  
1 egg  
1/2 teaspoon vanilla extract

## Directions:

### Step 1

Preheat oven to 190 degrees C.

### Step 2

In an 8 inch square baking dish, mix blueberries, 2 tablespoons sugar, vanilla sugar and apple juice. Set aside.

In a small bowl, thoroughly mix flour, baking powder, and salt. Set aside.

### Step 3

In a medium bowl, cream butter and 1/2 cup sugar until light and fluffy. Beat in egg and vanilla extract.

Gradually add flour mixture, stirring just until ingredients are combined. Drop batter by rounded tablespoons over blueberry mixture. Try to cover as much of filling as possible.

### Step 4

Bake in preheated oven for 35 to 40 minutes, until topping is golden brown and filling is bubbling.

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# BANANA & BLUEBERRY MUFFINS

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## Ingredients:

3 large ripe bananas  
3/4 cup sugar  
1 egg, slightly beaten  
1/3 cup melted butter  
1 cup blueberries  
1 teaspoon baking soda  
1 teaspoon baking powder  
1/2 teaspoon salt  
1 1/2 cups flour

## Instructions

### Step 1:

Mash bananas in a large mixing bowl until smooth. Add the sugar and egg. Now add the butter and blueberries.

### Step 2

In a separate bowl combine dry ingredients and then gently stir into banana mixture.

### Step 3

Pour into 12 well-greased muffin cups. Bake at 180C degrees for 20 minutes.

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# FLAMBE CHORIZO IN CIDER

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## Ingredients:

3 tsp olive oil  
1 red onion  
1 1/2 tsp paprika  
1/4 cup chicken stock  
1 tot of brandy  
200ml dry apple cider  
1 bay leaf  
2 chorizo, sliced diagonally  
2 tsp sherry vinegar  
2 tsp fresh chopped flat leaf parsley

## Method

### Step 1:

Heat the oil in a frying pan over medium high heat, add the sliced chorizo and cook until starting to crisp

### Step 2

Now add the finely chopped onion and cook for 3-minutes, stirring occasionally, until the onions are soft and golden.

### Step 3

Add the paprika and cook for 1 minute.

### Step 4:

Now carefully add the brandy and cook off the alcohol - remembering it will ignite

### Step 5

Increase the heat to high and add the cider, stock and bay leaf simmer until liquid begins to reduce and cling to the chorizo, stir in the sherry vinegar to taste, and garnish with the chopped flat leaf parsley.

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# CREAMY HERBED MUSHROOMS

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## Ingredients:

12 large free range eggs  
100ml cream  
40gms butter

Large knob of butter  
2 tbsp olive oil  
2 punnets portabellini mushrooms  
2 clove garlic, finely chopped  
pinch of dry red chili  
1 red onion  
2 tsp finely chopped parsley  
50ml brandy/cognac  
100ml cream

## Method:

### Step 1:

In a large frying pan add the butter and olive oil. Once it is hot add the finely chopped red onion, cook until tender. Now add the finely minced garlic and the dry red chili. Add the mushrooms, stirring occasionally, if needed add a little extra olive oil or butter. Add salt and pepper.

### Step 2:

Once the mushrooms have reduced down and cooked through add the brandy, being careful in case the flame catches.

### Step 3:

Cook off the brandy, then add the cream, and cold butter and the fresh parsley. Stir well, check and adjust seasoning. Serve warm over the scrambled eggs.

To make the scrambled eggs, scramble the eggs, cream with some salt and pepper. In a non stick frying pan, add the butter and over a medium heat allow it to melt. Once the butter has almost all melted, add the well scrambled eggs. To create creamy scrambled eggs don't be tempted to overwork the mixture. Allow it to set slightly at the bottom of the pan before moving the mixture in long movements across the whole pan. You want to create large creamy mounds of eggs. When the eggs are about 80% cooked through switch off the heat. Gently fold the mixture until the eggs are just set but not dry.

Serve the eggs onto a warmed platter and top with the mushrooms and an extra scatter of herbs and some parmesan shavings.

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# SHAKSHUKA

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## Ingredients:

3 tbsp olive oil  
3 cloves garlic, finely chopped  
2 onions cut into fine rings  
4 medium size red/yellow/green pepper  
1 tsp ground cumin  
1 tsp unsmoked paprika  
1000ml ready made tomato sauce  
200gms danish feta  
100ml white wine  
2 tbsp finely shredded basil  
12 large free range eggs  
extra olive oil for drizzling

## Method:

### Step 1:

Start by heating the olive oil in a large saucepan with a fitting lid.

### Step 2:

Now add the finely chopped onions and the finely sliced peppers and cook until very tender and caramelised before adding the garlic and cumin.

### Step 3:

Cook for two minutes until garlic begins to soften and the spice is nicely roasted.

### Step 4:

Now add the paprika, fry for 1-minute before adding the tomato sauce and the wine and bring to a rapid boil.

### Step 5:

Cook for 10-minutes over medium heat until the wine has cooked off, reduce the heat to a low simmer, check sauce for seasoning.

### Step 6:

Crack the eggs and add them carefully to the tomato sauce, making little holes in the sauce as you go. Once all the eggs are added, scatter with the fresh herbs and the crumbled feta. Cover the pan and simmer slowly for 7-9 minutes until the egg whites are cooked through and the yolks are still runny.

### Step 7:

Serve topped with fresh flat leaf parsley with some garlic toasted ciabatta

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# RASPBERRY FLAPJACKS

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## Ingredients:

1,5 cups cake flour, less 2 tbsp  
4 tbsp finely ground pistachios  
2 tsp baking powder  
1 cup raspberries  
0,5tsp bicarbonate  
2 tbsp sugar  
0,5tsp salt  
  
2 tbsp oil  
2 large eggs  
1,5 cups milk, plus a litte extra if needed

## Method

### Step 1:

Sieve together all the dry ingredients. In a small bowl whisk together the oil, eggs and milk. Add this mixture to the flour and without overworking it combine the two, if the batter is too heavy add a little extra milk.. Now stir through the raspberries, reserving a few

### Step 2:

To cook the pancakes, heat a non stick frying pan and add a little butter to it. Once the pan is hot add enough batter to achieve the flapjack of the size and thickness you want, usually a 1/4 cup of batter gives a nice size [MAKE SURE TO LIFT THE BATTER FROM THE BOTTOM AS THE RASPBERRIES WILL SINK, ENSURE EACH PANCAKE GETS A FEW RASPBERRIES.

### Step 3:

Once the batter starts to bubble it is time to turn the flapjack. Allow it to cook through, remove and keep warm while you finish making the rest.

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# BROCCOLI & PARMESAN FRITTATA

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## Ingredients:

2 tablespoons unsalted butter  
1/2 cup sliced red onions  
1/2 teaspoon salt  
225gms broccoli, ends cut off, cut into bite size pieces  
8 large eggs  
3/4 cup ricotta cheese (you can use cottage cheese if you prefer)  
1 tbsp minced fresh chives  
1/4 teaspoon dried tarragon  
1 cup shredded Parmesan cheese

## Method:

### Step 1:

Heat butter into a 10-inch oven-proof frying pan over medium heat. Add shallots and cook, stirring occasionally, until they soften and turn translucent, about 3 minutes. Add broccoli and cook for an additional 3 minutes.

### Step 2:

Beat the eggs and ricotta cheese together, stir in the chives and tarragon. Pour the egg mixture into the pan and cook until almost set, but still runny on top, about 4 to 5 minutes. While cooking, pre-heat oven broiler.

### Step 3:

Sprinkle parmesan cheese over the eggs and put in oven to bake until cheese is melted and browned, and the center is set, about 6 to 8 minutes. Remove pan from oven with oven mitts and slide frittata onto a serving plate. Cut into wedges. (Be very careful with the hot pan handle! I usually ice down the handle of any long handled pan I take out of the oven so that no one mistakenly tries to pick up the pan by the hot handle.)

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# PARMA HAM & MELON

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## INGREDIENTS

1 canteloupe or spanspek  
8 Parma ham slices  
Freshly ground pepper  
Olive oil, for drizzling  
Parsley, for garnishing

## INSTRUCTIONS

### Step 1

Peel the melon, remove the seeds and cut into 8 slices.

### Step 2

Wrap each melon wedge with a slice of Parma ham.

### Step 3

Drizzle the dish with olive oil and sprinkle with parsley and pepper. Serve immediately.

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# BUTTERMILK SCONES

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## Ingredients:

### Dough

2 cups self-raising flour

1 tablespoon caster sugar

Pinch of salt

60g butter, chilled, chopped

3/4 cup buttermilk

Extra buttermilk, for brushing

## Method

### Step 1

Preheat oven to 220C/200C fan-forced. Line a baking tray with baking paper. Position oven rack in the top half of oven.

### Step 2

Sift flour, sugar and salt into a bowl. Add butter. Using fingertips, rub butter into flour mixture until mixture resembles fine breadcrumbs.

### Step 3

Make a well in centre of mixture. Add buttermilk. Using a flat-bladed knife, stir until a sticky dough forms. Turn out onto a lightly floured surface. Knead gently until just smooth.

### Step 4

Using a lightly floured rolling pin, gently roll dough out until 2cm thick. Using a 6cm round cutter, cut out scones. Press leftover dough together. Repeat to make 12 scones.

### Step 5

Place scones, just touching, on prepared tray. Brush with buttermilk. Bake for 12 to 15 minutes or until golden and hollow when tapped on top. Serve with jam and cream.

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# RUM CARAMELISED PINEAPPLE

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## Ingredients

4 small pineapples, peeled, cut into rings and cored  
3tbsp brown sugar  
60gms butter  
2 tbsp vanilla rum

## Instructions

### Step 1

To start, peel the pineapples, then carefully remove any hard core. Now sprinkle both sides of the sliced pineapples with the brown sugar.

### Step 2

Then in a non stick frying pan, heat the butter until foaming, add the pineapple slices and cook for two minutes a side or until golden brown, flip and repeat. Remove and set aside in a serving platter.

### Step 3

Repeat until all the pineapple is cooked (if you require extra butter you can add). Once all the pineapple is cooked add the rum and a little extra butter to the pan, bring to the boil and then pour over pineapple slices.

### Step 4

Serve warm with some yoghurt.

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# CROSTINI WITH SMOKED SALMON & CREAM CHEESE

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## Ingredients

### Method:

1 loaf sour dough baguette  
2 cloves garlic  
45ml olive oil  
salt & pepper

250gms cream cheese, softened  
small bunch of chives  
tsp finely chopped parsley  
juice of 1 lemon  
2-3 avocados

200gms smoked salmon, finely sliced

### Step 1:

Preheat a griddle pan until smoking hot. Slice the bread, on the angle, and brush with olive oil. Griddle the bread until slightly charred and golden brown, adjust the heat accordingly. Once the bread is toasted, rub it lightly with the clove of garlic on one side. Season with a little salt and set aside.

### Step 2:

To make the cream cheese avocado mix, start by mixing the softened cream cheese with the lemon juice, chopped parsley and chives. To prepare the cucumber, remove some, but not all the skin. Cut in half and remove the seeds and discard. Now finely dice the cucumber into small pieces, and stir into the cream cheese mixture. Once the mixture has softened, peel and dice the avocado into small chunks. Gently mix the avocado into the cream cheese mixture, check for seasoning and acidity, adjust if required.

### Step 3:

To assemble, top each bruschetta with a generous topping of the cream cheese mixture, then top with a few ribbons of smoked salmon, garnish with a little fresh dill, serve with lots of cut lemons to drizzle.

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# ASPARAGUS & GOATS CHEESE GALETTE

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## 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..

# THE COOKERY

by The Secret Jozi Chef

# CRANBERRY & WHITE CHOCOLATE BLONDIES

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## INGREDIENTS

### BLONDIES:

3/4 cup butter, cubed  
1-1/2 cups packed light brown sugar  
2 large eggs, room temperature  
3/4 teaspoon vanilla extract  
2-1/4 cups all-purpose flour  
1-1/2 teaspoons baking powder  
1/4 teaspoon salt  
1/8 teaspoon ground cinnamon  
1/2 cup dried cranberries  
6 ounces white baking chocolate, coarsely  
chopped

### DRIZZLE:

1 tablespoon grated orange zest, optional  
80-100gms white baking chocolate, melted

## METHOD

### STEP 1:

Preheat oven to 350°. In a small pot, melt the butter, remove from heat; stir in the brown sugar. Cool slightly.

### STEP 2:

Beat in 1 egg at a time, and vanilla.

### STEP 3:

In another bowl, whisk together flour, baking powder, salt and cinnamon; stir into butter mixture. Stir in cranberries and chopped chocolate (batter will be thick). Spread into a greased 13x9-in. Pan.

### STEP 4:

Bake until golden brown and a toothpick inserted in center comes out clean (do not overbake), 18-21 minutes. Cool completely on a wire rack.

### STEP 1:

Zest the orange and add it to a metal or glass bowl. Add the chocolate and place the bowl over a pot of barely simmering water. Make sure the bowl does not touch the water. Wait 3-minutes, then check to see if the chocolate has melted by stirring. Once the chocolate is completely melted, remove the bowl and set aside.

Once the blondies have cooled, drizzle with the melted chocolate and cut into triangles.

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# SMOKED SALMON PATE

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## 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 pâté chunky or blitz some more if you want the pâté smooth and pink.

### Step 4:

Stir the herbs and lemon zest into the pâté and spoon into a large or four smaller bowls and serve with warm toast as a starter or with breadsticks as a dip.

THE  
COOKERY

by The Secret Jozi Chef

# QUICK CHOCOLATE SLICES

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## INGREDIENTS

150g butter, cubed, plus extra for the tin

3 tbsp caster sugar

3 tbsp golden syrup

6 tsp cocoa powder

225g biscuits, crushed

handful of raisins

110g milk chocolate

110g dark chocolate

## METHOD

### Step 1

Butter and line a 15-20cm tin with baking parchment. In a large saucepan, melt the butter, sugar, syrup and cocoa. Stir through the biscuits and raisins.

### Step 2

Pour the mixture into the prepared tin and press down, then smooth the top with the back of a spoon. Microwave both chocolates in short 20 second bursts, stirring frequently, until melted. Pour them over the mixture in the tin. Use a palette knife or spoon to smooth over, so it's completely coated in chocolate.

### Step 3

Put the tin into the fridge and leave for about 2 hrs to set, or overnight. Run a kitchen knife under the hot tap then cut into squares.

# THE COOKERY

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# Zucchini Fritters with crème fraiche & salmon

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## Ingredients

500 g zucchini, grated  
2 spring onions, only the green part, thinly sliced  
1 bunch of mint, only the leaves, finely chopped  
1/3 bunch of dill, finely chopped  
1 bunch of basil, finely chopped  
grated zest of 2 limes  
1 levelled teaspoon ground cumin  
2 pinches chili flakes  
200 g feta cheese, crumbled  
2 eggs  
80 g all-purpose flour  
2-3 tablespoons olive oil

125ml crème fraiche  
Salt  
pepper  
150gms smoked salmon

Fresh dill, to serve  
lime wedges, to serve

## Method

### Step 1:

Line a large bowl with a thin kitchen towel. Grate the zucchini on to the towel in the bowl, using the large blades of the grater. Sprinkle with a generous amount of salt to help the zucchini release more moisture. Mix and squeeze the mixture with your hands. Wrap in the towel and squeeze very tightly in your hands to release as much liquid as possible. The less moisture the zucchini mixture has, the crunchier your fritters will become! Transfer from towel to a clean, dry bowl.

### Step 2:

Finely chop the green part of the spring onions. Finely chop the mint leaves, dill and basil and add them all to the bowl. Add the lime zest, cumin, chili flakes, crumbled feta and 2 eggs. Mix until all of the ingredients are completely combined.

### Step 3:

Add the flour and mix just to combine. Do not overmix.

### Step 4:

Place a nonstick pan over medium to high heat. Add 2-3 tablespoons of olive oil. Pick up spoonfuls of the mixture and carefully add them to the hot oil. Do not crowd your pan. Gently press down on the patties to spread them out a little.

### Step 5:

Fry on both sides until nice and golden, just like pancakes! When ready, transfer to a plate lined with paper towels so they can drain from excess oil. Repeat the same process until all of your mixture has turned in to crunchy fritters.

### Step 6:

Top the fritters with a small teaspoon of crème fraiche and a salmon ribbon, serve garnished with some fresh dill

# THE COOKERY

by The Secret Jozi Chef

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

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# STRAWBERRY MUFFINS

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## INGREDIENTS

1 1/2 cups (195 grams) all-purpose flour  
3/4 cup (150 grams) granulated sugar  
2 teaspoons baking powder  
1/2 teaspoon kosher salt  
1/2 teaspoon ground cinnamon  
1/3 cup (80 ml) vegetable oil  
1 large egg  
1/3 to 1/2 cup (80 ml – 120 ml) milk  
1 1/2 teaspoons vanilla extract  
180gms strawberries, hulled and diced (about  
1 cup diced)

## TOPPING

1 tablespoon granulated sugar  
1/4 teaspoon vanilla extract

## METHOD

### Step 1:

Heat the oven to 200C. Line 12 standard-size muffin cups with paper liners.

### Step 2

Whisk flour, sugar, baking powder, salt and the cinnamon in a large bowl until well mixed.

### Step 3

Using a measuring jug that holds at least 1 cup, measure out the vegetable oil. Add the egg then fill the jug to the 1-cup line with milk (this should be 1/3 to a 1/2 cup of milk). Add 1 1/2 teaspoons of vanilla extract and whisk until blended. Pour into the bowl with flour and stir with a fork until just combined. Do not over mix. Stir in the strawberries.

### Step 4

In a small bowl, stir 1 tablespoon of sugar with a 1/4 teaspoon of vanilla then set aside.

### Step 5

Divide batter between the 12 muffin cups. (The batter will come close to the tops of the paper liners). Lightly sprinkle vanilla sugar topping over muffins.

### Step 6

Bake muffins until tops are golden brown, no longer wet and a toothpick inserted into the middle comes out with crumbs, not wet batter; 15 to 20 minutes. Transfer to a wire rack and cool completely.

# THE COOKERY

by The Secret Jozi Chef

# CREPES

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## INGREDIENTS

1 cup / 150 g plain flour (all purpose flour)  
1 1/2 cups / 375 ml milk (I use low fat)  
2 eggs  
3 tbsp / 40 g unsalted butter  
1 tsp vanilla extract  
2 tbsp white sugar  
Pinch of salt

## METHOD

### Step 1:

Place Batter ingredients in a blender. Pulse 10 times, or until smooth and lump free

Place Batter in fridge for 1 hour

### Step 2:

Heat a non stick skillet over medium high heat. Add 1/4 tsp butter and melt.

### Step 3:

Add 1/4 cup batter (Note 2) and quickly swirl to spread. Cook the first side for 1 minute or until there are light golden brown patches. Flip and cook the other side for 30 seconds.

### Step 4:

Slide out of the skillet onto a tray / board. Repeat with remaining crepes, overlapping them into the board.

THE  
COOKERY

by The Secret Jozi Chef

# LEMON BLUEBERRY BISCUITS

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## INGREDIENTS

250g all-purpose flour, plus more for hands and work surface  
75g granulated sugar  
1 Tablespoon fresh lemon zest (about 1 lemon)  
2 and 1/2 teaspoons baking powder  
1/2 teaspoon salt  
115g unsalted butter, frozen  
120ml heavy cream (plus 2 Tbsp for brushing)  
1 large egg  
1 and 1/2 teaspoons pure vanilla extract  
180g fresh or frozen blueberries (do not thaw)  
for topping: coarse sugar

## Lemon Icing

120g confectioners' sugar  
3 Tablespoons fresh lemon juice (about 1 large lemon)

## METHOD

**Step 1:** Whisk flour, sugar, lemon zest, baking powder, and salt together in a large bowl. Grate the frozen butter using a box grater. Add it to the flour mixture and combine with a pastry cutter, two forks, or your fingers until the mixture comes together in pea-sized crumbs. Place in the refrigerator or freezer as you mix the wet ingredients together.

**Step 2:** Whisk 1/2 cup heavy cream, the egg, and vanilla extract together in a small bowl. Drizzle over the flour mixture, add the blueberries, then mix together until everything appears moistened.

**Step 3:** Pour onto the counter and, with floured hands, work dough into a ball as best you can. Dough will be sticky. If it's too sticky, add a little more flour. If it seems too dry, add 1-2 more Tablespoons heavy cream. Press into an 8-inch disc and, with a sharp knife or bench scraper, cut into 8 wedges.

**Step 4:** Brush scones with remaining heavy cream and for extra crunch, sprinkle with coarse sugar. (You can do this before or after refrigerating in the next step.)

**Step 5:** Place scones on a plate or lined baking sheet (if your fridge has space!) and refrigerate for at least 15 minutes.

Meanwhile, preheat oven to 200°C.

**Step 6:** Line a large baking sheet with parchment paper or silicone baking mat. After refrigerating, arrange scones 2-3 inches apart on the prepared baking sheet(s).

**Step 7:** Bake for 22-25 minutes or until golden brown around the edges and lightly browned on top. Remove from the oven and cool for a few minutes before topping with lemon icing.

**Make the icing:** Whisk the icing ingredients together. Drizzle over warm scones.

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#anytimebubbly

Secret Sunday Brunch in partnership with Pierre Jourdan





# TROPICAL MANGO COMPOTE

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## INGREDIENTS

250g mango chunks fresh or frozen  
1 tablespoon light brown sugar  
Pulp of 2 or 3 passion fruit, depending on size  
juice of 1/2 lime  
juice of 1/2 lemon

## METHOD

### Step 1:

In a small saucepan, mix the mango, sugar, lime and lemon juice. Cook over a medium heat, allowing it to bubble and reduce, for 10 minutes, stirring often.

### Step 2:

Remove from the heat and stir in the passion fruit pulp.

Can be served warm or cold on waffles, pancakes, ice cream, yogurt, granola etc.

#anytimebubbly

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