

Food for friends!

This is a mailer dedicated to the flavour and enjoyment of great friends, those wonderful and easy meals spent among the mates who love sharing and experiencing delicious, easy and uncomplicated meals together. Grab that notepad, decide who's coming around, choose a date and set the table to indulge. Here is a starter menu to effortlessly get going on the easiest, casual but refined get-together!



pancetta salad

Who can resist crispy bacon and golden crispy croutons?

Place the bread cubes in a frying pan, drizzle with a few glugs of olive oil and fry until golden and crispy. Set aside.

Wipe your pan clean with kitchen towel and sauté the bacon with a few more glugs of olive oil until browned and crispy. Remove with a slotted spoon, leaving all the oil behind. Briefly fry the garlic in the remaining oil until just cooked but not browned. Whisk in the remaining ingredients to make a delicious dressing.

Assemble the lettuce on a platter and top with the pancetta and the crispy croutons. Drizzle the dressing, toss and tuck in!

Serves: 8

Perfect additions:

Blanched asparagus or fine beans
 Poached egg
 Anchovies
 Avocado
 Marinated artichoke hearts

WINE PAIRING: Pork and riesling are the Bonny & Clyde of the food and wine world: everyone knows they go together, but they're still more infamous than famous. Riesling's got a bad rap because of all the overly sweet stuff out there, but good riesling is one of the most underrated wines around. The sweet fruit (not necessarily sugary!) and good acidity are perfect with pancetta. I'd easily smash a bottle of dry, flinty **Klein Constantia Riesling** or the **Paul Cluver Weisser Riesling** with this salad. Let the Riesling revolution begin.

- 200g Pancetta (or bacon), cut into lardons
- 60ml Olive oil
- 4 thick slices of ciabatta, cut into large cubes
- 4 generous handfuls of your favourite lettuce
- 1 chopped clove garlic
- 1 tsp Dijon mustard
- 2 tbsp Red wine vinegar
- 1 tsp sugar
- NoMU Just Salt**
- NoMU Just Pepper**
- NoMU One for all grinder**



| celeriac gratin

Even people who claim not to like celeriac will enjoy this.

6 whole Celeriac, peeled and halved
2 lemons, sliced and placed in a bowl of cold water
20ml olive oil
2 large shallots, finely chopped
1 clove of garlic, crushed
20ml **NoMU Vegetable Fond**, made up with 500ml water
125ml cream
100g white fresh breadcrumbs
25g parmesan, finely grated
5ml **NoMU One for All grinder**

Preheat the oven to 200°C.

Slice the celeriac into thin slices. Place in lemon water to prevent them from going brown while you slice the rest.

In a large saucepan, heat the olive oil over a gentle heat and sauté the shallots and garlic until softened. Add the celeriac and stir to coat. Add the stock and simmer until most of the liquid has been absorbed and the celeriac is cooked and soft. Add the cream and simmer until the cream has reduced and thickened. Place in a baking dish and smooth the top.

Combine the breadcrumbs, parmesan and NoMU One for All in a separate bowl. Generously cover the celeriac with the breadcrumb and parmesan mixture. Place into the oven for 25-30 minutes, until the top is golden brown and crispy.

Serve piping hot.

Serves: 8



fine beans with toasted garlic and almonds

350g fine green beans, trimmed

10ml Olive oil

50g almond flakes, toasted
3 cloves of garlic, thinly sliced

NoMU Just Salt
NoMU Just Black pepper

Tip: Asparagus or long-stemmed broccoli is a great addition.

Bring a large pot of salted water to the boil and blanch the beans for 2 minutes. Refresh in cold water to retain their colour and crunch.

In a deep pan, gently sauté the garlic in the olive oil till lightly golden. Add the beans and toss well to coat, adding more olive oil if necessary. Season with NoMU Just Salt and NoMU Just Pepper and take off the heat.

Add the toasted almonds to the pan and toss to combine.

Serve immediately.

Serves: 8



| rustic chips

1.5kg Mediterranean potatoes
10 cloves of garlic, skin on
4 shallots, peeled
Olive oil
2 tsp **NoMU Just Salt**
1 tsp **NoMU Roast Rub**
1 small organic lemon
Fresh Rosemary sprigs (optional)

Preheat the oven to 200°C.

Leaving the skin on, slice the potatoes into 5-10mm slices and place onto a baking tray. Using the ball of your palm or the flat of a knife, lightly smash the garlic cloves and add to the potatoes. Cut the shallots into wedges and add them too.

Generously coat the potatoes and shallots in olive oil.

Sprinkle with NoMU Roast rub, NoMU Just Salt and rosemary and mix thoroughly. Slice the lemon in quarters, squeeze the lemon juice over the potatoes and toss in the wedges to caramelize alongside the potatoes.

Place in the oven for 45 minutes, tossing a few times during cooking until the potatoes are crispy and golden.

Serves: 8



fillet béarnaise

Beef Fillet

2 tsp **NoMU Beef**
or **Roast Rub**
2 tsp Maille Dijon mustard
1.5kg Beef Fillet
20ml Olive Oil
NoMU Just Salt

Béarnaise Sauce

250g unsalted butter
1 shallot, finely chopped
2 tbsp white wine or tarragon vinegar
1 tbsp lemon juice
5 peppercorns
A sprig of thyme (optional)
2 large free-range egg yolks

Preheat the oven to 200°C.

Pat the fillet dry with kitchen towel. In a small bowl combine the beef rub, mustard and olive oil to form a paste. Rub the paste on the fillet and sear in a hot pan until browned on all sides. Place on a baking dish and into the hot oven for 15 minutes. This will ensure the fillet is nicely browned but still rare inside. Cover loosely with foil to rest for at least 10 minutes before slicing and serving with rustic chips and béarnaise sauce.

To make the béarnaise sauce, clarify the butter by melting in a saucepan and skimming off the foam as the butter reaches a simmer. In a separate saucepan, combine the chopped shallot, vinegar, lemon juice, peppercorns and thyme. Bring to the boil and allow the liquid to reduce to a third of its original volume. Strain the vinegar into a heatproof bowl and discard the flavourings. Place the bowl over a pot of simmering water, taking care that the water does not touch the bottom of the bowl. Add the egg yolks one at a time and whisk over a gentle heat until the mixture is thick and creamy. Take the bowl off the heat, and slowly whisk in the warm clarified butter, adding a splash of water if the sauce gets too thick. Season with salt and serve immediately.

Serves: 8

WINE PAIRING: Most people would pair a Cabernet or Bordeaux-style blend with this. Boring! Go for something more interesting. Live a little. Try some **Cabernet Franc** with your steak. It has good weight but the tannins are usually softer. Meaning it holds up to the rich food but goes down more easily. **Eikendal** and **Warwick** make delicious ones, but the Raats Family Cabernet Franc is king.



tomato pesto tart

This is a 'lazy' recipe as you can buy good quality butter puff pastry and your favourite pesto and throw it all together with minimal fuss or mess!

500g prepared puff pastry
1 egg, lightly beaten
600g plum tomatoes, thickly sliced
OR cherry tomatoes, halved
125g Basil pesto (Recipe mailer 15)
2 tsp caster sugar
olive oil
NoMU Just Salt
½ tsp **NoMU Spanish rub** (optional)
½ cup fresh basil leaves
Parmigiano Reggiano

Preheat the oven to 230°C.

Gently roll the puff pastry out into a 30cm x 20cm rectangular shape or any other shape and size you desire. Score a border of about 2cm wide around the whole sheet and lightly prick the centre with a fork. Brush the border of the pastry with the beaten egg.

Generously spread the pesto over the centre of the tart. Place the tomatoes in rows overlapping each other. Drizzle with olive oil and sprinkle with caster sugar. Season with **NoMU Just Salt** and **NoMU Spanish rub** (if you'd like a bit of heat) and place in the hot oven for 20 minutes or until the pastry is golden, puffed and crisp.

Scatter with fresh basil leaves and shavings of parmigiano reggiano and serve hot or at room temperature.

Serves: 8

Tip: When brushing the border with egg wash, take care not to allow the glaze to drip down the sides as this will 'glue' the layers of puff together and they will not rise nicely.

WINE PAIRING: This tomato tart screams out for either a light, fresh red or a rosé. Something like the **Haute Cabriere Pinot Noir**, or perhaps the **Mulderbosch Cabernet Sauvignon Rosé**. Drink outside in little wine tumblers for a rustic French vibe.



almond, chocolate & orange cantuccini

I fell in love with these in Tuscany. Traditionally served with Vin Santo, but equally delicious dipped into a chilled dessert wine or a good espresso.

2 cups cake flour
 1 cup granulated sugar
 1 tsp baking powder
 Pinch of salt
 2 eggs
 5 pumps of **NoMU Vanilla Paste**
 Grated zest of 2 oranges
 100g almonds (skin on),
 roasted and coarsely chopped
 60g **NoMU Hot Chocolate Chunks**

Preheat the oven to 180°C.

Sift the flour, the sugar, the baking powder and the salt in a large bowl and set aside. Mix the eggs, vanilla paste and zest together. Pour the egg mixture on top of the flour mixture and stir gently with a wooden spoon. Add the nuts and NoMU chocolate and stir to combine.

Divide the dough mix in half and roll each into a log shape, about 30cm long and 5cm wide. Place the logs onto a buttered and floured oven tray making sure there is space between each log. Bake for 25 minutes until firm and light golden brown.

Remove from the oven and allow to cool slightly. Reduce the oven temperature to 90°C. Whilst still warm, thinly slice the logs into 1cm slices and place on a greased oven tray and bake further for approximately 4-5 hours until dry and crisp.

Makes: 40 - 50 biscotti

WINE PAIRING: I can't understand why grappa is often nicknamed for rocketfuel. An espresso with biscotti such as these and a shot of grappa after a meal equals food nirvana. Get some **Dalla Cia Limited Edition Grappa Pinot Noir** and you'll see (possibly with blurry vision) what I'm talking about.

brûléed lemon tart

Preheat the oven to 180°C.

To make the pastry, place the butter, the flour and the sugar in a food processor and process until the consistency resembles crumbs. Add the egg and blend until it forms a smooth dough ball. Wrap the dough in cling wrap and place in the fridge for half an hour.

Roll out to fit a 28cm loose-bottomed cake tin. Line the base and sides of the tin. Loosely place greaseproof paper over the pastry and fill with baking beans. Blind bake the pastry case for 15 minutes. Remove the baking beans and bake for a further 15 minutes.

To make the filling, place the yolks, the whole eggs, the sugar, the vanilla paste, the lemon juice and the zest into a heavy-bottomed pan and whisk together over a low heat. Once the mixture has thickened, add the butter. Continue stirring with a wooden spoon. Once the mixture coats the back of a spoon, pass through a sieve and whilst still warm, pour into the prepared tart case. Leave to set and cool in the fridge until ready to serve. Sprinkle generously with caster sugar and brûlée with a blowtorch until caramelised. Allow to cool and harden before serving.

Serves: 8-10

Tips:

- For baking beans you can use and re-use dried haricot beans.
- Try to get everybody to eat the tart in one sitting as the brûlée top will not stay hard.

Pastry

150g chilled butter
 300g cake flour
 100g caster sugar
 1 egg

Filling

7 egg yolks
 7 whole eggs
 350g caster sugar
 250ml lemon juice,
 freshly squeezed
 1 pump of **NoMU Vanilla Paste**
 320g butter, unsalted
 Zest of 1 lemon

WINE PAIRING: I'm not really a sweets person, but I've been known to devour citrus desserts. This one wouldn't stand a chance against me, especially if I was armed with a glass (or several) of **Rudera Noble Late Harvest Chenin Blanc**. Or perhaps the **Groote Post Noble Late Harvest**, made from Chardonnay but actually quite light on the palate. And if I snuck this in at lunch, I'd probably do it with a glass of bubbly. **Avondale Brut** is a favourite, as is the **Steenberg Brut 1682**.

