

Gorgonzola & Bacon Cream Sauce

1 large wedge of blue cheese	250 ml fresh cream
chopped parsley for garnishing	1 clove fresh garlic crushed or chopped finely
1 tsp salt	1 tsp white pepper
250g crispy fried bacon bits	

Heat the cream till just steaming with the crushed garlic. Toss in the crumbled cheese and remove from the heat to melt. Add the crispy bacon bits. Serve with freshly cooked TAGLIATELLE pasta.

Chicken Butternut and Feta Lasagna

Filling:

1 kg butternut cubed	Fresh rosemary
Honey to drizzle	Garlic salt
5 Chicken Breasts chopped finely	Lemon pepper
Fresh garlic	1 onion fried and caramelized with 1tsp brown sugar
200g feta cheese cut into small cubes	1 bunch spring onions finely chopped
Salt and freshly ground pepper to taste	1 tbsp grainy mustard

Sauce:

1 L milk	60g flour
60g butter	2 Tablespoons vegetable stock powder
Salt and pepper to taste	1 cup grated cheddar or 3 tablespoons parmesan cheese

Heat the milk with the vegetable stock. In a separate saucepan or pot...melt the butter and add the flour to make a roux. Pour in all the heated milk and whisk for 2 minutes. Season to taste.

Topping: for Lasagna and Ravioli

3 large ripe tomatoes chopped, 1 onion chopped, 2 tablespoons tomato paste or pesto. 1 teaspoon dried sage or other herb. Salt and pepper to taste. Fry the onion and add the tomatoes and other ingredients. Simmer for 10-15 minutes. Set aside

Method:

Roast the butternut with the honey, rosemary and garlic salt at 180°C for 25 minutes until brown around the edges. Fry the chopped onion in some olive oil and when its browning add the sugar and fresh chopped garlic. Remove from the pan and fry the chicken pieces until brown. Season to taste and set aside. Once the butternut is cooked, mash it roughly with the onion, spring onion and chicken... fold in the feta cubes. Place a ladle full of white sauce in a baking dish and top with filling and some tomato topping on top of that.. Place a layer of pasta rolled on to no.1 on top. Place the filling on top. Place the tomato topping on top of the filling and cover with more pasta. Repeat in layers. *Sprinkle with a mixture of Parmesan cheese and breadcrumbs seasoned with garlic salt, lemon pepper and oreganum on the very top layer.* Bake in a moderate oven of 180°C for about 20 -35 minutes until the lasagna is cooked and brown on top.

TIRAMISÙ

- 2 cup boiling water
- 1½ Tbsp instant coffee powder
- ½ cup sherry
- 1 boxes (125g each) Boudoir biscuits
- 200ml fresh cream
- 2 Tbsp icing sugar
- 500g cream cheese
- cocoa for sprinkling

Dissolve coffee granules in boiling water and add half the sherry. Dip contents of one box of biscuits into liquid and line a square or rectangular pie dish or individual ramekins. Whip cream with icing sugar until stiff, then fold in Mascarpone and remaining sherry. Spread half of this mixture over the biscuits. Repeat the process with remaining biscuits and cheese mixture. Sprinkle cocoa evenly over the top, using a small strainer. Refrigerate before serving.