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Wine Pairing

Allesverloren Shiraz
Alto Cabernet Sauvignon
Alvi's Drift Reserve Drift Fusion
Terra del Capo Sangiovese
Avontuur Disa Gorge Chardonnay
Avontuur Disa Gorge Chardonnay
Babylonstoren Babel Red Blend
Boekenhoutskloof Syrah
Bon Courage Estate Red Blend
Boschendal 1685 Chardonnay
Boschendal Boschen Blanc
Boschendal Cap Classique Brut NV
Boschendal Nicolas 2022
Beyerskloof Pinotage
Cape Point Vineyards Sauvignon Blanc
Cederberg Bukettraube / Merlot-Shiraz
De Grendel Shiraz
De Krans Moscato Perlé
De Toren Fusion V
Delheim Grand Reserve
Diemersdal Private Collection
Ernie Els Big Easy Cabernet Sauvignon
Glen Carlou Grande Classique
Hartenberg Chardonnay
Haute Cabrière Arnim Family Reserve
Kanonkop Kadette Cape Blend
KWV Roodeberg Red Blend
La Motte Millennium
Laurent-Perrier Harmony Demi-Sec
Meerlust Rubicon 2022
Nederburg Double Barrel Reserve
Nederburg Double Barrel Reserve
Nederburg Double Barrel Reserve
Nederburg Double Barrel Reserve
Nederburg Double Barrel Reserve
Nederburg Double Barrel Reserve
Nederburg Double Barrel Reserve
Paul Clüver Village Pinot Noir
Rupert & Rothschild Classique
Calcrete Chardonnay
Saronsberg Full Circle
Spier 21 Gables Chenin Blanc
Spier 21 Gables Chenin Blanc
Saronsberg Provenance / Full Circle
Swartland Bush Vine Cabernet Sauvignon
Swartland Bush Vine Cabernet Sauvignon
Swartland Bush Vine Cabernet Sauvignon
Tokara Cabernet Sauvignon
Trillennium Chenin Blanc
Van Loveren African Java Pinotage
Vergelegen Cabernet Sauvignon / Merlot
Boet Erasmus Bordeaux Blend



EASY PORK BAO BUNS

with Sautéed Mushrooms & Pickled Vegetables

Serves: 4-6 | Total cook time: 2 hours 45 mins – 3 hours | Wine Pairing: Allesverloren Shiraz

Ingredients

For the Pork Belly:

1.5 kg pork belly, skin removed,
1 tsp Chinese five-spice (or a mix of
ground cinnamon & star anise), Salt
and freshly ground black pepper,
½ cup BBQ sauce or teriyaki sauce (for glazing).

For the Pickled Vegetables:

1 medium carrot, julienned, ½ medium daikon
radish or white turnip, julienned
(or use cucumber), 2 tbsp white vinegar,
1 tsp sugar, ¼ tsp salt.

For the Mushrooms:

1 punnet (approx. 250 g),
brown mushrooms, sliced,
1 tsp soy sauce,
1 tsp olive oil.

To Assemble

12 ready-made bao buns
(available frozen at major retailers)
½ cup Kewpie mayonnaise (or any tangy mayo)
2 tsp sesame seeds (optional)
Fresh coriander or sliced spring onion, for garnish

Instructions

1. Roast the Pork

Preheat oven to 160°C. Rub pork with five-spice, salt, and pepper. Roast covered for 2½ hours. Uncover, glaze with BBQ or teriyaki sauce, and roast for 15–20 minutes until caramelised. Rest, then slice thinly.

2. Pickle the Veg

Mix vinegar, sugar, and salt. Add julienned carrot and daikon (or cucumber). Toss and chill.

3. Sauté Mushrooms

Sauté mushrooms in olive oil until golden. Add soy sauce, cook for 1 minute more, then set aside.

4. Steam the Bao

Steam buns as per pack instructions (8–10 minutes from frozen) until soft and fluffy.

5. Assemble

Fill each bao with pork, pickled veg, mushrooms, and a drizzle of Kewpie mayo. Garnish with sesame seeds and fresh herbs.



SPANISH-STYLE CHICKEN CASSEROLE

Serves: 4 | Total prep time: 10 mins | Total cook time 1 hours | Wine Pairing: Alto Cabernet Sauvignon

Ingredients

1.5kg chicken pieces (drumsticks & thighs)
100ml olive oil
30ml paprika powder
30ml dried oregano
Sea salt and freshly ground black pepper
1 brown onion, peeled and diced
3 garlic cloves, peeled and sliced
200g chorizo sausage, sliced
(or diced bacon as a substitute)
200ml dry red wine
1 x 410g tin chopped tomatoes
500ml readymade chicken stock
200g black olives
Fresh parsley, finely chopped
Crusty bread, for serving

Instructions

1. Marinate the Chicken

Place the chicken pieces in a bowl. Drizzle with olive oil, then sprinkle over the paprika, oregano, salt, and pepper. Toss to coat thoroughly.

2. Sear the Chicken

Heat a large, oven-safe pot. Brown the chicken on all sides until golden. Remove from the pot and set aside.

3. Build the Base

In the same pot, sauté the onion and garlic until soft. Add the chorizo (or bacon) and allow to render slowly over low heat.

4. Deglaze & Simmer

Pour in the red wine to deglaze the pot. Let it reduce slightly. Add the tinned tomatoes and chicken stock. Bring to a simmer.

5. Oven Cook

Return the chicken to the pot and scatter over the olives. Cover with a lid and place in a preheated oven at 180°C for 30 minutes.

6. Finish & Grill

Remove the lid and increase the oven to 220°C. Grill uncovered for 20 minutes until beautifully browned.

7. Serve

Sprinkle with fresh parsley and serve with crusty bread or savoury rice. Enjoy with a glass of Alto Cabernet Sauvignon.



MARMITE TARTLETS

Makes: 12 tartlets or 1 tart | Total prep time: 10 mins | Total bake time: 20 minutes or 30 minutes for 1 large tart |
Wine Pairing: Alvi's Drift Reserve Drift Fusion

Ingredients

120g cake flour
10ml baking powder
2ml salt
Cayenne pepper, to taste
125g cold butter, cubed
1 cup grated cheddar (chilled)
1 egg
220ml milk
Semolina flour, for topping

Marmite Butter:

55g butter
15ml Marmite

To Serve:

Grated mature cheddar
Biltong mascarpone
(1 tub mascarpone + 1 cup biltong powder)

Instructions

1. Preheat oven to 180°C.

2. Mix Dry Ingredients:

Sieve flour, baking powder, salt, and cayenne. Add to a food processor with butter and pulse until crumbly.

3. Add Cheese:

Pulse in cheddar briefly.

4. Combine Wet & Dry:

Beat egg and milk. Stir in flour mix until just combined—don't overmix.

5. Bake:

Divide into a greased muffin tray. Sprinkle with semolina. Bake for 20 minutes (30 minutes for a large tart).

6. Marmite Glaze:

Melt butter and Marmite. When baked, prick tartlets and drizzle over the glaze.

7. Serve Warm with extra cheddar and biltong mascarpone.

Enjoy with a generous glass of Alvi's Drift Reserve Drift Fusion, a bold match for these savoury bites.



CLASSIC LASAGNE

Serves: 4 | Total prep time: 15 mins | Total cook time: 1 hour 34 mins | Wine Pairing: Terra del Capo Sangiovese

Ingredients

Meat Sauce:

30ml olive oil
1 onion, finely chopped
1 carrot, finely chopped
2 celery sticks, finely chopped
125g smoked bacon, chopped
500g lean beef mince
125ml dry red wine
1 can whole Italian tomatoes, puréed
125ml milk
Salt & pepper, to taste

For the Béchamel:

45ml butter
45ml cake flour
500ml milk
¼ tsp ground nutmeg
Salt, to taste

To Assemble:

250–300g lasagne pasta sheets
2 cups béchamel sauce
1½ cups parmesan or preferred cheese, finely grated

Instructions

1. Make the Meat Sauce:

Heat olive oil in a large saucepan. Add chopped onion, carrot, celery, and bacon. Sauté until soft and golden. Add beef mince and cook until browned. Pour in the red wine and let it reduce for a few minutes. Add puréed tomatoes and milk. Season with salt and pepper. Simmer gently for 30–40 minutes until thickened.

2. Make the Béchamel Sauce:

Melt butter in a saucepan over medium heat. Whisk in flour to form a roux and cook for 1–2 minutes. Gradually whisk in the milk until smooth. Simmer until thickened. Season with salt and a pinch of nutmeg.

3. Assemble the Lasagne:

Preheat oven to 180°C. In a baking dish, spoon a layer of meat sauce. Top with pasta sheets, then béchamel, and a sprinkle of cheese. Repeat layers, finishing with béchamel and a generous layer of grated cheese.

4. Bake:

Bake uncovered for 30–40 minutes until bubbling and golden on top.

Let it rest for 10–15 minutes before slicing and serving.



CITRUS AND HERB ROAST CHICKEN

Serves: 4 | Total prep time: 15 mins | Total cook time: 1 hour | Wine Pairing: Avontuur Disa Gorge Chardonnay

Ingredients

1.5kg whole chicken
1 orange, juiced
1 grapefruit, juiced
½ a lemon, juiced
4 garlic cloves, peeled and crushed
150ml olive oil
Sea salt and black pepper
20g fresh rosemary
20g fresh thyme
150ml dry white wine or water

Instructions

1. Prepare the Chicken

Preheat the oven to 220°C. In a small jug, combine the citrus juice with the garlic, olive oil and half of the herbs, finely chopped. Season with salt and pepper.

2. Marinate & Roast

Place the chicken into an ovenproof dish. Stuff the remaining herbs and the other lemon half into the cavity of the chicken and pour the marinade over the bird, coating it thoroughly. Pour the wine or water around the chicken and cover the dish with foil.

3. Adjust Heat & Finish Roasting

Roast at 220°C for the first 30 minutes, then reduce the heat to 180°C and remove the foil for the remaining half hour. The chicken should have crispy golden skin, and the juices of the leg or thigh should run clear when pricked with a knife.

4. Rest & Serve

Once cooked, let the chicken rest for 5 minutes before carving and serving.



SEARED BEEF FILLET

with Quick Mushroom Sauce

Serves: 4 | Total prep time: 15 mins | Total cook time: 20 mins | Wine Pairing: Avontuur Disa Gorge Chardonnay

Ingredients

1.5kg beef fillet
150ml olive oil
Sea salt and black pepper
2 garlic cloves, peeled and crushed
1x 250g punnet of button mushrooms, washed and thinly sliced
2 to 3 sprigs of fresh thyme
1x 410g tin cream of mushroom soup
125ml fresh cream
Ovenbake chips, to serve

Instructions

1. Prepare the Fillet

Set the fillet out to reach room temperature. Rub the olive oil over the fillet and season generously with salt and pepper and the crushed garlic.

2. Braai the Fillet

Braai the fillet to your liking over hot to medium coals and set aside to rest for 10 minutes.

3. Make the Mushroom Sauce

Melt the butter in a shallow pan and fry the mushrooms until lightly golden. Season and add in the thyme followed by the mushroom soup and the fresh cream. Simmer the sauce until bubbling.

4. Slice & Serve

Slice the fillet and serve with the mushroom sauce and crispy ovenbake chips.



ROAST CHICKEN DUTCH BABY

with Braised Carrots

Serves: 4 | Total prep time: 25 mins | Total cook time: 45 mins | Wine Pairing: Babylonstoren Babel red blend

Ingredients

For the Dutch Baby + Roast Chicken:

6 eggs
1 cup (250 ml) milk
1 cup (250 ml) flour
Salt and freshly ground black pepper
1 whole free-range chicken
8 sprigs robust herbs (like thyme or rosemary)
4 garlic cloves, crushed
60 g salted farm butter, softened
Juice of 1 lemon
 $\frac{1}{3}$ cup (80 ml) canola oil

For the Braised Carrots:

1–2 bunches carrots, trimmed
 $\frac{1}{2}$ cup (125 ml) orange juice
2 Tbsp (30 ml) honey
30 g butter
6 sprigs thyme
30 g ginger, thinly sliced

To Serve:

Basil pesto (for dolloping)
Soft herbs (basil, parsley or dill)

Instructions

1. Batter:

Whisk eggs, milk, flour, salt & pepper until smooth. Pour into a jug and rest for 30 min.

Preheat:

Oven to 200°C, rack just below centre.

Chicken Prep:

Stuff with herbs & garlic. Rub with butter, lemon juice, salt & pepper.

Roast 1:

Place breast-side down in tray. Roast 20 min.

Roast 2: Flip breast-up, add oil to pan, roast 5 min.

Add Batter:

Pour batter around chicken. Roast 35–40 min until puffed & golden.

Braised Carrots:

Simmer carrots, orange juice, honey, butter, thyme & ginger until caramelised.



JUICY SIRLOIN STEAK

with Garlic & Herb Butter and Skinny Fries



Serves: 2 | Prep: 15 min | Cook: 20-25 min | Wine Pairing: Boekenhouts Kloof Syrah

Ingredients

For the Steak

2 x Leo's Class A Sirloin Steaks (200-250g each)
Salt & freshly ground black pepper
1 Tbsp olive oil
1 Tbsp unsalted butter
1-2 sprigs fresh thyme (optional)

Garlic & Herb Butter

100g unsalted butter (softened)
1 garlic clove, finely minced
1 Tbsp chopped fresh parsley
½ tsp thyme or rosemary (optional)
Pinch salt & pepper
Zest of ½ lemon (optional)

For the Fries

300-400g McCain Skinny Fries
Salt to taste

Instructions

1. Garlic & Herb Butter

Mash softened butter with garlic, herbs, salt, pepper, and lemon zest. Roll into a log using cling film and chill for 15-30 min.

2. Fries

Bake fries at 220°C (or as per pack) for 18-20 min, turning halfway. Season with salt once golden and crisp.

3. Steak

Let steaks sit at room temp for 30 min. Pat dry, season generously. Heat a pan until very hot, add oil, and sear 2-3 min per side. Add butter and thyme in final minute and baste well. Rest steaks under foil with a slice of herb butter for 5-10 min..



LAMB SHANK

Serves: 2-4 | Prep: 15 min | Cook: 2.5-3 hrs | Wine Pairing: Bon Courage Estate Red Blend (Cabernet/Shiraz)

Ingredients

- 2-4 lamb shanks
- Salt & black pepper
- 2 Tbsp olive oil
- 1 onion, chopped
- 2-3 garlic cloves, minced
- 2 carrots, chopped
- 2 celery stalks, chopped (optional)
- 1 Tbsp tomato paste
- 1 cup Bon Courage Estate Red Blend
- 2 cups beef or chicken stock
- 1 tsp dried rosemary or 1-2 sprigs fresh
- 1 tsp dried thyme or 1-2 sprigs fresh
- 1 bay leaf

Instructions

1. Garlic & Herb Butter

Preheat oven to 160°C (325°F).

Season lamb shanks generously with salt and pepper. Sear in olive oil over medium-high heat until browned (8-10 min). Remove and set aside.

Sauté veg:

In same pot, cook onion, carrots, celery (if using), and garlic for 5-7 min. Stir in tomato paste; cook 1 min.

Deglaze:

Add red wine, scrape the base, and simmer 3-5 min.

Return shanks, add stock & herbs. Ensure liquid mostly covers meat.

Braise covered in oven for 2.5-3 hrs until fork-tender.

(Optional) Thicken sauce by simmering uncovered or adding a cornstarch slurry.

To Serve:

Serve over mashed potatoes, soft polenta, or with crusty bread. Spoon over the braising sauce.



CREAMY TOMATO PASTA

Serves: 4 | Prep: 10 min | Cook: 20 min | Wine Pairing: Boschendal 1685 Chardonnay

Ingredients

400g farfalle (or pasta of choice)
1 brown onion, finely diced
2 garlic cloves, crushed
2 Tbsp olive oil
100ml sundried tomatoes, finely chopped (optional)
100ml dry white wine
410g tin whole peeled tomatoes
125ml fresh cream
20g fresh basil
Parmesan, to serve (optional)

Instructions

1. Sauté:

Heat olive oil in a saucepan. Add onion and garlic and cook until soft. Add sundried tomatoes (if using) and sauté for another minute.

2. Deglaze:

Pour in wine, simmer 3–4 min to reduce. Add tomatoes and stir to combine. Season to taste.

3. Cream it up:

Add cream, stir well, and simmer until thickened.

4. Cook pasta:

Boil pasta until al dente. Add to sauce with a splash of pasta water. Toss to coat.

Finish:

Serve topped with Parmesan and fresh basil.

Cook's Tip:

Sundried tomatoes add rich depth, but tomato pesto or paste works beautifully as a substitute.



STICKY PORK RASHERS

with Sweet Potato

Serves: 4 | Prep: 15 min | Cook: 1 hour | Wine Pairing: Boschendal Boschen Blanc

Ingredients

8-12 pork rashers
200ml soy sauce
2 fresh chillies, finely chopped
1 Tbsp fresh ginger, grated
2 garlic cloves, grated
2 Tbsp honey or maple syrup
4 large sweet potatoes, washed
½ cucumber, julienned
2 carrots, julienned
2 Tbsp lime or lemon juice
Fresh coriander
Sesame seeds (optional)

Instructions

1. Roast sweet potatoes:

Preheat oven to 200°C. Prick sweet potatoes all over and place in an ovenproof dish. Cover with foil and bake for 30 min. Remove foil and roast for another 30 min until soft.

2. Make marinade:

Place soy sauce, chillies, ginger, garlic, and honey in a saucepan. Simmer for 1 min.

3. Roast rashers:

Arrange rashers in a dish. Pour marinade over and roast for 20-25 min, turning once, until sticky and crispy.

4. Prep salad:

Toss cucumber and carrot with lime juice.

5. Assemble bowls:

Scoop sweet potato flesh into bowls. Top with rashers and sticky sauce. Add salad and garnish with coriander and sesame seeds.

Cook's Tip:

The rashers can also be cooked in the air-fryer for extra crispy crackling.



BACON, HADDOCK

and Corn Chowder

Serves: 4 | Prep: 10 min | Cook: 20 min | Wine Pairing: Boschendal Cap Classique Brut NV

Ingredients

1 medium brown onion, diced
4 rashers smoked back or streaky bacon, diced
1 Tbsp butter
450g frozen haddock portions, defrosted
2 litres ready-made chicken, fish or vegetable stock
250ml fresh cream
250ml frozen whole kernel corn
20g fresh parsley, finely chopped

Instructions

1. Sauté base:

Melt butter in a pot over medium heat. Sauté onion and bacon until onion is soft.

2. Add haddock:

Add haddock portions and gently break into chunks. Cook briefly until partially done.

3. Simmer with stock:

Pour in stock and simmer a few minutes.

4. Add cream:

Stir in cream and simmer until slightly thickened. Season to taste and stir in half the parsley.

Finish:

Ladle into warmed bowls. Garnish with remaining parsley and serve immediately.

Cook's Tip:

Use a stock cube dissolved in boiling water for a quick and flavourful stock alternative.



BALSAMIC AND RED WINE LAMB RIBS

Serves: 4 | Prep: 15 min | Cook: 20–30 min | Wine Pairing: Boschendal Nicolas 2022

Ingredients

12 lamb riblets
3 garlic cloves, crushed
150ml mixed fruit jam
100ml balsamic reduction
100ml dry red wine
3 sprigs rosemary, leaves finely chopped

Instructions

1. Make glaze:

In a saucepan, combine garlic, jam, balsamic reduction, red wine and rosemary. Simmer until slightly thickened.

2. Coat ribs:

Dip each lamb rib into the glaze to coat well.

3. Cook ribs:

Arrange on a braai grid or roasting tray. Cook over hot coals or in a preheated oven at 200°C for 20–30 min, turning once, until the fat renders and crisps.

Finish:

Serve hot off the grill with sticky glaze and crispy edges.

Cook's Tip:

Perfect for the braai – the grid helps the lamb fat render and crisp beautifully.



PINOTAGE BURGER

Serves: 4 | Prep: 25 min | Cook: 40 min | Wine Pairing: Beyerskloof Pinotage

Ingredients

Beef Burger Patties:

- 1 kg lean ground beef
- 1 onion, finely chopped
- Salt and black pepper
- 1 garlic clove, minced
- 10 ml cumin seeds, toasted & ground
- 10 ml sugar
- 2 green chillies, deseeded & chopped
- Chilli flakes or powder, to taste

Pinotage Onion Confit:

- 1 kg onions, thinly sliced
- 80 g butter
- 200 ml Pinotage wine
- 80 g light brown sugar
- 100 g balsamic vinegar
- Salt and black pepper

Instructions

1. Make patties:

Sauté onion in butter and olive oil over low heat until caramelised. Add garlic, cumin, sugar, salt & pepper. Let cool. Mix into beef with green chillies and more seasoning. Shape into 4 patties (250g each).

2. Cook patties:

Grill over flame or pan-fry in a lightly greased skillet until cooked through and browned.

3. Make onion confit:

Melt butter in a large pan, add onions, cover and cook 35 min, stirring occasionally. Uncover, season, and add wine, sugar, and balsamic. Simmer until thick and jammy.

Finish:

Serve patties on buns with lettuce, tomato, a generous spoon of Pinotage onion confit, and a side of wedges or green salad.



NOORDHOEK SAUVIGNON BLANC MUSSEL POT

Serves: 10 | Prep: 20 min | Cook: 30 min | Wine Pairing: Cape Point Vineyards Noordhoek Sauvignon Blanc

Ingredients

5 kg fresh mussels, cleaned (Southern Cross Seafood)
3 medium onions, finely chopped
10 garlic cloves, minced
80 g butter
2 handfuls fresh thyme leaves
15 ml red chilli, finely chopped
1 bottle Cape Point Vineyards Isliedh
1.5 L mussel stock (from steaming)
1 L heavy cream
6 slices pancetta, baked until crisp
Juice of 3 lemons
Fresh parsley, chopped (for garnish)
Salt & black pepper, to taste

Instructions

1. Steam mussels:

In a large pot, steam mussels with a splash of water or wine until just opened (4–6 min). Discard unopened ones. Reserve the liquid as mussel stock.

2. Build the base:

In a new pot, melt butter. Add onions, garlic, thyme, and chilli. Sweat over low heat until soft and fragrant (10–12 min).

3. Add wine & stock:

Pour in the Sauvignon Blanc and mussel stock. Bring to a boil, then simmer until reduced by half.

4. Stir in cream:

Add cream and simmer for 5–7 min until lightly thickened.

5. Season:

Add lemon juice, salt, and pepper. Avoid boiling after lemon is added.

Finish:

Divide mussels into warm bowls. Ladle over broth and top with pancetta, parsley, and lemon wedges. Serve with warm ciabatta and a glass of Noordhoek Sauvignon Blanc.

Cook's Tip:

This is a perfect dish for sharing — the silky broth and bright coastal flavours are balanced best by the crisp minerality of the wine.



BOBOTIE

Serves: 6-8 | Prep: 20 min | Cook: 1 hr

| Wine Pairing: Cederberg Bukettraube 2025 (for a lightly aromatic, off-dry balance), or Cederberg Merlot-Shiraz 2022 (for a richer, savoury complement)

Ingredients

1 kg ground beef mince
½ Tbsp turmeric
2 onions, finely chopped
1 slice white bread
1 cup milk
2 eggs
1 Tbsp curry powder
2 tsp salt
½ tsp black pepper
2 Tbsp vinegar or lemon juice
1 packet chopped almonds
½ cup seedless raisins
4 lemon or bay leaves
3 Tbsp chutney
1½ Tbsp sugar
Butter, for frying

Instructions

1. Sauté onions:

Peel and finely chop onions. Sauté in butter until golden.

2. Brown mince:

Add beef mince to the onions and fry until just cooked through and crumbly.

3. Soak & mash bread:

Soak bread in 1 cup milk. Squeeze out excess and mash finely.

4. Toast almonds:

Fry chopped almonds in butter until golden.

5. Mix filling:

Combine all ingredients (except 1 egg, ½ cup milk, and bay leaves) in a large bowl.

6. Assemble:

Spoon mixture into a greased ovenproof dish. Roll and insert bay leaves into the top.

7. Custard topping:

Beat remaining egg with ½ cup milk. Pour gently over meat mixture.

8. Bake:

Bake at 180°C (350°F) for 1 hour, until golden and set.

Cook's Tip:

This South African classic is even better the next day. Serve with yellow rice, sambals and chutney for a full Cape Malay experience.

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LASAGNE BITES

with De Grendel Shiraz

Serves: 6-8 | Prep: 30 min | Cook: 2 hrs | Wine Pairing: De Grendel Shiraz

Ingredients

For the Bolognese Sauce

300g beef mince
300g pork mince
Olive oil
4 sticks celery, finely chopped
1 small brown onion, finely chopped
2 carrots, peeled & finely chopped
100g mushrooms, finely chopped
4 garlic cloves, crushed
1 Tbsp fresh thyme leaves
300ml De Grendel Shiraz
1 Tbsp tomato paste
2 ripe tomatoes, chopped
1 tin whole peeled tomatoes
1 beef stock cube
Salt & black pepper

For the Lasagne Bites:

12 dried lasagne sheets
Readymade cheese sauce or béchamel
200g grated Parmesan
200g grated Cheddar
Fresh basil, to serve

Instructions

1. Make the Bolognese:

In a large pot, heat olive oil. Sauté celery, onion, and carrot until soft. Add mushrooms and mince, then brown. Stir in garlic and thyme, then deglaze with Shiraz.

Simmer 1 min, then add tomato paste, chopped tomatoes, and tinned tomatoes. Crumble in the stock cube, season, cover, and simmer on low for 1 hour.

2. Prep pasta:

Boil lasagne sheets until al dente. Immediately transfer to ice water to stop cooking. Drain and cut each sheet in half.

3. Assemble bites:

Grease a 12-hole muffin pan. Line each cup with pasta sheets. Add 1 Tbsp Bolognese, top with cheese sauce, and sprinkle over Parmesan and Cheddar.

4. Bake:

Bake at 200°C for 20-30 min until golden and bubbling.

Finish:

Garnish with fresh basil. Serve warm with a glass of De Grendel Shiraz and good company.

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MILD CHICKEN CURRY

with Basmati Rice

Serves: 4 | Prep: 15 min | Cook: 30 min | Wine Pairing: De Krans Premium White Moscato Perlé

Ingredients

2 Tbsp sunflower oil
1 large onion, finely chopped
2 garlic cloves, minced
1 tsp fresh ginger, grated
500g boneless chicken thighs or breasts, cubed
1 Tbsp mild curry powder
1 tsp turmeric
1 tsp ground coriander
1 can (400g) chopped tomatoes
½ cup plain yoghurt or fresh cream
Salt & pepper, to taste
Fresh coriander (optional), for garnish
Cooked basmati rice, to serve

Instructions

1. Sauté aromatics:

Heat oil in a pan. Sauté onion until soft, then add garlic and ginger.

2. Add spices:

Stir in curry powder, turmeric, and coriander. Cook for 1 min to release flavour.

3. Cook chicken:

Add chicken and brown lightly on all sides.

4. Simmer:

Add tomatoes. Simmer uncovered for 15–20 min until chicken is tender.

5. Add creaminess:

Stir in yoghurt or cream. Simmer 5 min more. Season to taste.

Finish:

Serve warm over basmati rice. Garnish with fresh coriander if desired.

Cook's Tip:

De Krans Premium White Moscato Perlé enhances the curry's aromatic warmth with its gentle sweetness and spice-friendly finish



LAMB SHANK OSSO BUCO

with Gremolata & Creamy Polenta

Serves: 4 | Prep: 30 min | Cook: 3 hrs | Wine Pairing: De Toren Fusion V 2021

Ingredients

For the Lamb:

4 lamb shanks
¾ cup olive oil
Salt & pepper
1 carrot, diced
1 celery stalk, diced
1 onion, diced
2 Tbsp garlic, minced
2 Tbsp tomato paste
½ cup red wine
2 tins chopped tomatoes
3 cups beef stock
2 bay leaves
1 sprig rosemary

For the Gremolata:

½ cup olive oil
2 Tbsp garlic, minced
1 cup Italian parsley, chopped
Zest of 1 lemon
Zest of 1 orange
Salt & pepper

For the Creamy Polenta:

1 cup polenta
4 cups cold water
1 tsp salt
3 Tbsp butter
½ cup grated Parmesan cheese

Instructions

1. Prep lamb:

Preheat oven to 140°C. Rub shanks with olive oil, season well. Sear in hot pan until golden. Set aside.

2. Build sauce:

In same pan, sauté carrot, celery, and onion until caramelised. Add garlic and tomato paste. Deglaze with wine.

3. Braise:

Add tomatoes, stock, bay leaves, and rosemary. Return shanks to pan. Cover and roast for 2½ hrs, then uncover and roast 30 min more.

4. Make gremolata:

Warm olive oil and garlic over low heat for 1 min. Cool slightly, then stir in parsley, lemon zest, orange zest, salt and pepper.

5. Cook polenta:

In a heavy pot, combine polenta, water, and salt. Bring to a simmer while stirring. Reduce heat and cook on low for 40 min, stirring occasionally. Stir in butter and Parmesan.

Finish:

Serve lamb over creamy polenta with a generous spoonful of gremolata on top

21



SLOW-ROASTED LAMB SHANK

with Red Cabbage, Roasted Garlic Mash, Spinach & Rainbow Carrots



Serves: 2 | Prep: 30 min | Cook: 3 hrs | Wine Pairing: Delheim Grand Reserve

Ingredients

For the Shanks:

2 lamb shanks (hindquarter)
2 carrots, chopped
2 medium onions, chopped
2 celery stalks, chopped
1 large leek, chopped
50g tomato paste
300ml red wine
6 juniper berries
Fresh rosemary & thyme
Salt & pepper
Water (to cover)

For the Red Cabbage:

200g red cabbage, thinly sliced
50g sugar
25ml vinegar
1 star anise

For the Mash:

1 head garlic
200ml milk
100ml water
1.5kg potatoes, peeled & quartered
Butter, salt & pepper

For the Greens:

4 large spinach leaves, shredded
8 rainbow baby carrots, peeled & halved

For the Jus:

100ml red wine
50ml cream

Instructions

1. Braise the lamb:

Preheat oven to 160°C. Sear shanks in oil until golden. Transfer to a casserole dish. In the same pan, sauté carrots and onions until soft. Add tomato paste, stir, then deglaze with 300ml red wine. Boil 1-2 min, then pour over lamb. Add remaining shank ingredients and top with water to cover. Cover tightly with foil and braise in oven for 3 hrs.

2. Red cabbage:

Simmer all cabbage ingredients in a pot for 30 min until soft. Add a splash of lemon juice to finish. Season well.

3. Roasted garlic mash:

Simmer garlic head in milk and water for 10 min. Roast in oven for 30 min. Boil potatoes until soft, drain, and dry over low heat. Press through a ricer, add butter and seasoning, then squeeze in roasted garlic and mix well.

4. Sauté greens:

In a pan, sauté spinach and rainbow carrots in butter until soft.

5. Make the jus:

Remove shanks and strain stock into a medium pot. Add 100ml red wine and reduce by two-thirds. Stir in cream and simmer until thickened.

Finish:

Serve lamb shanks over roasted garlic mash with a side of red cabbage and buttered vegetables. Drizzle with the rich red wine jus and enjoy with a glass of Delheim Grand Reserve.

22



WOOD-FIRED RUMP

with Charred Broccoli Relish, Cowboy Butter & Flatbread

Serves: 2-4 | Prep: 30 min | Cook: 30 min | Wine Pairing: Diemersdal Private Collection 2022

Ingredients

For the Rump:

2 x 250g rump steaks or 1 x 500g thick-cut rump (trimmed)
50ml extra virgin olive oil
Salt & black pepper

Charred Broccoli Relish:

½ head broccoli, cut into bite-sized pieces
½ red onion, finely chopped
80g fresh Italian parsley, chopped
4 garlic cloves, finely chopped
2 red chillies, deseeded & chopped (optional)
3 Tbsp dried oregano
1 Tbsp red wine vinegar
125ml olive oil
Salt & black pepper

Cowboy Butter:

150g butter, softened
2 Tbsp smoked paprika
1 Tbsp peri-peri
2 Tbsp chipotle seasoning (or 1 Tbsp chilli flakes + 1 Tbsp salt)
1 Tbsp Dijon mustard
1-2 Tbsp lemon juice
2 garlic cloves, finely chopped

Flatbread:

200g self-raising flour
70g plain yoghurt
60g water
1 tsp salt

Instructions

1. Broccoli Relish:

Mix all ingredients (except broccoli) in a bowl and season. Let sit 2 hrs.

2. Flatbread Dough:

Knead by hand 10 min (or 5 min in mixer). Rest in greased bowl, covered.

3. Prep fire & meat:

Light a wood fire. Season rump with salt, pepper, and olive oil. Let rest to room temp.

4. Make Cowboy Butter:

Mix all ingredients in a bowl until smooth. Do not refrigerate.

5. Char broccoli:

Once flames are strong, grill broccoli 2 min per side until charred but still crisp. Finely chop and mix into relish.

6. Grill rump:

Grill rump over high heat for 3 min per side for medium rare. Rest for 5 min.

7. Cook flatbreads:

Divide dough into 4 pieces. Roll into circles, not too thin. Grill 2-3 min per side. Brush with cowboy butter.

Finish:

Warm rump 1-2 min over low coals. Slice thinly. Spread relish over flatbreads, top with steak slices, and dollop with cowboy butter.

23



BRAISED LAMB SHANK

Serves: 3 | Prep: 20 min | Cook: 3 hrs | Wine Pairing: Ernie Els Big Easy Cabernet Sauvignon

Ingredients

3 lamb shanks
1 onion, diced
2 carrots, chopped
2 garlic cloves, crushed
2 Tbsp black pepper
1 tsp paprika
240g canned tomatoes
2 Tbsp tomato paste
1 cup Ernie Els Big Easy Cabernet Sauvignon
1.5L warm beef stock
4 bay leaves
2 rosemary stems
Olive oil, for browning

Instructions

1. Preheat oven:
Set oven to 200°C.

2. Brown the lamb:
In a large oven-safe pot, heat oil. Brown lamb shanks on all sides, then set aside.

3. Sauté aromatics:

In the same pot, cook onion and carrots until softened. Add garlic, pepper, and paprika. Cook for 2–3 min.

4. Add tomatoes:

Stir in canned tomatoes and tomato paste. Simmer for 5 min.

5. Deglaze with wine:

Pour in red wine and simmer 5 more min to reduce slightly.

6. Braise:

Return lamb to the pot. Add beef stock, bay leaves, and rosemary.

7. Roast:

Cover with a lid and transfer to the oven. Braise for 3 hrs or until meat is fall-off-the-bone tender.

Finish:

Serve warm with buttery mashed potatoes for the ultimate winter comfort dish.

Cook's Tip:

For added depth, reduce a few spoonfuls of the braising liquid on the stove and drizzle over the plated shanks before serving.



SOUTH AFRICAN OXTAIL STEW

Serves: 4 | Prep: 30 min | Cook: 6 hrs 30 min | Wine Pairing: Glen Carlou Grande Classique

Ingredients

1 kg oxtail (well-trimmed)
2 large onions, chopped
2 tomatoes, quartered (or 2 Tbsp tomato paste)
3 medium potatoes, peeled & quartered
2–3 medium carrots, chopped
350ml beef stock
1 Tbsp brown sugar
2 tsp fine black pepper
1 Tbsp dried origanum
3 garlic cloves, diced
2 bay leaves
¾ tsp ground nutmeg
1 whole clove
Coarse sea salt
Olive oil

Instructions

1. Brown the meat:

Heat oil in a Dutch oven over medium-high heat. Season oxtail with salt, pepper & brown sugar. Sear in batches until deeply caramelised. Set aside.

2. Sauté base:

In the same pot, add more oil if needed. Sauté onions, garlic & bay leaves for 5 min until fragrant.

3. Build the base:

Deglaze with beef stock, scraping the pan. Return meat to pot. Add tomatoes, origanum, nutmeg & clove. Cover with a lid.

4. Slow cook – Part 1:

Reduce heat to the lowest setting. Simmer gently for 3 hrs (check liquid after 2 hrs; top up if needed).

5. Add vegetables:

Add carrots & potatoes. Mix gently. Cover and cook for another 3 hrs until vegetables and meat are tender.

6. Finish:

Remove from heat. Let stand 10 min to allow fat to rise. Skim off excess with a spoon or paper towel. Stir well before serving.

Serve:

Dish up with fluffy rice or crusty ciabatta to soak up the rich, sticky gravy.

Cook's Tip:

The stew gets even better the next day – make it ahead and reheat gently for deeper flavour and silky texture.



BARLEY RISOTTO

Serves: 4 | Prep: 15 min | Cook: 45 min | Wine Pairing: Hartenberg Chardonnay

Ingredients

20ml canola oil
2 onions, finely chopped
2 garlic cloves, minced
5ml thyme
2 cups pearl barley
250ml white wine
40ml vegetable stock powder
1 can mushroom pieces & stems
750ml boiling water
50g grated hard cheese (e.g. Parmesan or Grana Padano)
70g butter
Salt & pepper, to taste

Instructions

1. Sauté aromatics:

Heat oil in a deep saucepan. Sauté onions, garlic, and thyme over low heat until soft and fragrant.

2. Toast barley:

Add pearl barley and stir well. Pour in white wine and cook, stirring, until the liquid evaporates.

3. Prepare stock:

Dissolve stock powder in 750ml boiling water. Keep warm.

4. Simmer and stir:

Add hot stock one ladle at a time to the barley, stirring constantly. Allow each addition to absorb before adding the next. Keep at a gentle simmer.

5. Add mushrooms:

Once the barley is nearly tender, add mushrooms. Heat through gently.

6. Finish with richness:

Remove from heat. Stir in butter and grated cheese until glossy and creamy.

Finish:

Taste and season with salt and pepper. Spoon into bowls and top with extra cheese if desired.

Cook's Tip:

Barley holds its bite better than Arborio rice making it perfect for make-ahead risotto that won't go mushy.



CREAMY GARLIC MUSHROOM PASTA

Serves: 2 | Prep: 5 min | Cook: 20 min | Wine Pairing: Haute Cabrière Arnim Family Reserve 2019

Ingredients

200g pasta (fettuccine, linguine, or penne)
1 Tbsp olive oil
2 Tbsp butter
3 garlic cloves, minced
300g large black mushrooms, sliced
½ cup cream
¼ cup grated Parmesan (plus extra for garnish)
Salt and black pepper, to taste
Fresh parsley, chopped
Chili flakes (optional)

Instructions

1. Cook pasta:

Boil pasta in salted water until al dente. Reserve ¼ cup of pasta water, then drain.

2. Sauté mushrooms:

Heat olive oil and butter in a large pan over medium heat. Add mushrooms and cook for 6–8 minutes until golden. Add garlic and cook 1 more minute. Season with salt and pepper.

3. Make sauce:

Add cream to the pan and bring to a gentle simmer. Stir in Parmesan until melted and creamy. Add a splash of pasta water to loosen the sauce if needed.

4. Combine:

Toss in cooked pasta and mix well. Taste and adjust seasoning. Add chili flakes for heat if desired.

Finish:

Plate the pasta, top with extra Parmesan and fresh parsley. Pour a glass of Arnim Family Reserve and enjoy immediately.

Cook's Tip:

Black mushrooms add umami richness – perfect for holding up to the bold red blend.



SNOEK ON THE COALS

with Sweet Potatoes & Kanonkop Kadette

Serves: 6-8 | Prep: 20 min | Cook: 6-10 min | Wine Pairing: Kanonkop Kadette Cape Blend

Ingredients

For the Snoek:

1 large snoek, cleaned and butterflied
Salt, for curing (optional if fresh-caught)
Hinged braai grid

Basting Sauce:

100ml white wine
100ml olive or canola oil
50ml lemon juice

Instructions

1. Prep the snoek:

If using fresh snoek, lightly salt to firm the flesh.
Rinse and pat dry before grilling.

2. Mix basting sauce:

Combine white wine, oil, and lemon juice in a screw-cap bottle. Poke holes in the lid to splash on during braai.

3. Grill:

Place fish skin-side down in a hinged braai grid.
Grill for 3-4 minutes, then carefully flip and cook the flesh side for another 3-4 minutes.

4. Baste:

Splash basting sauce frequently while grilling to keep the snoek moist and flavourful.

Finish:

The snoek is done when the flesh is opaque and flakes easily from the bone. Serve immediately with lemon wedges and fresh bread.

Cook's Tip:

Snoek freezes well – defrost slowly in the fridge to maintain texture. Late-season fish (April-July) tend to be larger and more flavourful.



CHOCOLATE & CHILLI POTJIE

Serves: 6 | Prep: 20 min | Cook: 25 min (over coals) | Wine Pairing: KVV Roodeberg Red Blend

Ingredients

For the Batter:

- 1 egg
- ½ cup milk
- 1 Tbsp vanilla essence
- ½ cup melted butter (warm, not hot)
- 1 cup self-raising flour
- ½ tsp ground cloves
- ½–1 tsp dried chilli flakes
- ¾ cup sugar
- 5 Tbsp cocoa powder
- Pinch of salt
- 100g chocolate chips

For the Sauce:

- 1 cup brown sugar
- 2 Tbsp cocoa powder
- 1 tsp vanilla essence
- 1½ cups boiling water

To Serve:

- Vanilla ice cream or cracked white chocolate eggs

Instructions

1. Prepare the batter:

In a no. 10 flat-bottomed potjie, whisk the egg. Add milk and vanilla, then stir in melted butter.

2. Complete the batter:

Add flour, cloves, chilli flakes, sugar, cocoa, salt, and chocolate chips. Stir gently until just combined.

3. Make the sauce:

In a separate bowl, mix brown sugar, cocoa, vanilla, and boiling water until fully dissolved. Gently pour the sauce over the batter in the potjie – do not stir.

4. Bake over coals:

Cover the potjie with its lid. Bake with hot coals underneath and on the lid for 25 minutes. The top should be firm, but the centre should remain gooey.

Finish:

Spoon into bowls and serve warm with ice cream or cracked white Easter eggs.

Cook's Tip:

This dessert's richness mirrors the chocolate and spice notes in Roodeberg Red Blend. The smoky potjie method enhances the pairing with a rustic twist.



BOEREWORS GATSBY

Serves: 4-6 | Prep: 30 min | Cook: 1 hr 30 min | Wine Pairing: La Motte Millennium

Ingredients

Balsamic Onions:

3 large (or 4 medium) onions, sliced
1 cup white grape vinegar
1 cup water
½ cup balsamic vinegar
½ cup light brown sugar
Salt & pepper, to taste

Roasted Tomatoes:

400g baby tomatoes (rosa or cherry)
30ml olive oil
5ml sugar
Salt & pepper

To Assemble:

500g boerewors
1 Crustique loaf (or large French loaf)
Mayonnaise, for spreading
Fruit chutney, for spreading
Lettuce leaves
Finely sliced red onion
Peri-peri or prego sauce, to serve

Instructions

1. Prepare onions:

Place sliced onions, white vinegar, and water in a large pot. Bring to a boil and cook uncovered for 10 min, stirring occasionally. Strain, then return to pot with balsamic vinegar and sugar. Simmer 30 min until syrupy. Season and set aside.

2. Roast tomatoes:

Preheat oven to 160°C. Add tomatoes to a pan with olive oil, sugar, salt & pepper. Toss gently and roast uncovered for 1 hour. Set aside.

3. Braai wors:

Grill boerewors over medium heat until browned and juicy.

4. Build the gatsby:

Slice loaf open. Spread one half with mayonnaise, the other with chutney. Layer lettuce, balsamic onions, grilled wors, and roasted tomatoes. Drizzle generously with peri-peri sauce.

Finish:

Slice into 4-6 portions and serve immediately.

Cook's Tip:

Add slap chips for a traditional twist – or keep it light for a gourmet braai version.



TARTE TATIN

Serves: 6 | Prep: 30 min | Cook: 1 hr | Wine Pairing: Laurent-Perrier Harmony Demi-Sec Champagne

Ingredients

Caramelized Apples:

5 large apples, peeled & quartered

100g sugar

100g butter

Shortcrust Pastry:

300g flour

150g butter

8cl cold water

Pinch of salt

Instructions

1. Cook the apples:

In a heavy pan over low heat, cook apples with sugar and butter for 1 hour until golden and caramelized.

2. Make pastry:

Combine flour, butter, cold water, and salt to form a smooth dough. Chill briefly if needed, then roll out evenly.

3. Assemble tart:

Place caramelized apples into a tart dish, rounded sides down. Cover with rolled pastry and tuck in edges.

4. Bake:

Bake at 180°C (350°F) for 1 hour until pastry is golden and crisp.

Finish:

Flip tart onto a plate while warm. Serve with a spoonful of crème fraîche or vanilla ice cream.

Cook's Tip:

Pairing with Laurent-Perrier Harmony Demi-Sec enhances the caramel sweetness and buttery crust with elegant bubbles and just the right touch of sweetness.



GRILLED ANGUS BEEF SIRLOIN

with Rock Salt Fries, Green Salad & Hollandaise Sauce



Serves: 4 | Prep: 30 min | Cook: 25 min | Wine Pairing: Meerlust Rubicon 2022

Ingredients

For the Sirloin Steaks:

2 × 400g Angus beef sirloin steaks
Salt & black pepper
½ Tbsp oil
2 garlic cloves, quartered
2 rosemary sprigs
1 Tbsp butter

For the Hollandaise Sauce:

3 egg yolks
1 Tbsp lemon juice
1 tsp Dijon mustard
¼ tsp salt
Pinch of cayenne pepper
½ cup unsalted butter (hot & melted)

For the Green Salad:

100g radishes, thinly sliced
100g mixed green leaves
80g sundried tomatoes
400g baby marrows, chopped
40ml lemon juice
10ml olive oil
5ml sugar
Salt & pepper, to taste

Instructions

1. Make the hollandaise:

Melt butter until hot. In a blender, combine egg yolks, lemon juice, mustard, salt & cayenne. Blend 5 sec. Slowly stream in hot butter while blending until emulsified. Serve warm.

2. Prepare the salad:

Sauté baby marrows in olive oil for 3–4 min until lightly charred. In a bowl, whisk lemon juice, olive oil, and sugar. Toss with green leaves. Add radish, baby marrow, and sundried tomatoes. Season to taste.

3. Cook the sirloin:

Pat steaks dry. Season generously with salt and pepper. Heat a pan with oil and sear steaks 3–4 min per side until a brown crust forms. Sear the edges for 1 min each. Add butter, garlic, and rosemary, and baste steaks. Rest 10 min, then slice against the grain.

Finish:

Serve sliced sirloin with rock salt & rosemary fries, green salad, and a generous spoon of hollandaise sauce.

Cook's Tip:

Use ghee in place of butter for a nuttier hollandaise and extra gloss. Resting the steak is crucial for juicy, tender slices.

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CURRIED LAMB KEBABS

with Roasted Plum Salsa

Serves: 4 | Prep: 20 min | Cook: 15-20 min | Wine Pairing: Nederburg Double Barrel Reserve

Ingredients

For the Skewers:

500g lamb steak, cut into strips
2 Tbsp plain yoghurt
2 Tbsp apricot jam
2 Tbsp lemon juice
2 Tbsp curry paste
2 tsp ginger & garlic paste
Salt & pepper
4 bamboo skewers, soaked

For the Plum Salsa:

2 ripe plums, pitted & sliced into wedges
½ red onion, finely diced
½ green chilli, finely chopped
Squeeze of lime juice
Salt & pepper
1-2 Tbsp torn mint

To Serve:

4 rotis
Tzatziki

Instructions

1. Marinate lamb:

Combine yoghurt, jam, lemon juice, curry paste, and ginger-garlic paste. Toss lamb strips to coat. Chill for 1 hour.

2. Prepare salsa:

Combine all salsa ingredients. Season to taste and let rest for 30 min.

3. Assemble & grill:

Thread lamb onto skewers. Grill over medium heat until caramelised, 8-10 min, turning once.

Finish:

Serve hot on rotis with plum salsa and tzatziki.

Cook's Tip:

Use deboned lamb leg or shoulder if preferred.



BOBOTIE-INSPIRED FALAFEL SALAD

Serves: 4 | Prep: 30 min | Cook: 30 min | Wine Pairing: Nederburg Double Barrel Reserve

Ingredients

For the Falafel:

1 cup dry chickpeas, soaked overnight
1 onion, chopped
3 garlic cloves
1 bunch coriander
1 bunch parsley
1 tsp turmeric
1 tsp cumin
2 tsp curry powder
2 Tbsp chickpea flour
½ tsp baking powder
Salt & pepper
Oil for frying

For the Salad:

¼ cup pomegranate arils
½ red onion, sliced
2 cups roasted butternut
1 punnet cherry tomatoes, quartered
2-3 cups kale, sliced
¼ cup almonds, toasted & chopped
2 Tbsp olive oil
2 Tbsp white balsamic vinegar
1 clove garlic, crushed
Salt, pepper
2 Tbsp parsley

For the Dressing:

1 Tbsp chutney
¼ cup plain yoghurt
2-3 Tbsp tahini
Salt & pepper

To Serve:

Toasted pita triangles
Lemon wedges

Instructions

1. Make falafel:

Blend soaked chickpeas with onion, garlic, herbs, spices, chickpea flour, and baking powder. Form into balls and deep-fry until golden.

2. Assemble salad:

Toss kale with vinegar, oil, garlic, and seasoning. Add tomatoes, butternut, onion, almonds, and pomegranate.

3. Mix dressing:

Stir chutney, yoghurt, and tahini until smooth.

Finish:

Serve salad with falafel, pita triangles, and dressing on the side.

Cook's Tip:

Roast butternut with olive oil, salt, and pepper at 200°C for 25-30 min.



HOT CHOCOLATE PUDDING

with Overnight Milk Tart Ice Cream

Serves: 8 | Prep: 20 min | Cook: 40 min | Wine Pairing: Nederburg Double Barrel Reserve

Ingredients

Pudding:

$\frac{3}{4}$ cup brown sugar
3 Tbsp cocoa powder
 $\frac{1}{2}$ cup melted butter
1 $\frac{1}{2}$ cups flour
3 tsp baking powder
 $\frac{3}{4}$ tsp salt
 $\frac{2}{3}$ cup milk
1 tsp vanilla
1 cup boiling water

Sauce:

$\frac{1}{2}$ cup brown sugar
 $\frac{1}{2}$ cup white sugar
4 Tbsp cocoa powder
2 cups boiling water

Milk Tart Ice Cream:

1 can condensed milk
2 cups cream (36% fat)
1 tsp vanilla
2 tsp cinnamon
Mandarin zest (optional)

Instructions

1. Make pudding batter:

Mix all pudding ingredients (except boiling water).
Pour into a baking dish.

2. Make sauce:

Stir sauce ingredients and pour over pudding (do not mix).

3. Bake:

Bake at 180°C for 35–40 min until the top is just set.

4. Ice cream:

Mix all ingredients. Freeze overnight. Scoop and serve.

Finish:

Spoon warm pudding into bowls and top with milk tart ice cream.

Cook's Tip:

Substitute water in pudding with red wine for a deeper flavour.



RED WINE POTJIE

with Cornbread Dumplings

Serves: 6-8 | Prep: 30 min | Cook: 3 hrs | Wine Pairing: Nederburg Double Barrel Reserve

Ingredients

For the Potjie:

1.5kg beef shin
3 Tbsp flour
Salt & pepper
2 Tbsp olive oil
2 Tbsp butter
3 garlic cloves
1 onion, chopped
1 cup red wine
2 cups beef stock
2 carrots or baby carrots
250g brown mushrooms
2 tins Mexican-style tomatoes
2 bay leaves
8 thyme sprigs

For the Dumplings:

1 cup cake flour
1 cup polenta
¼ cup butter
3 tsp baking powder
½ tsp salt
2 eggs
2 Tbsp sugar
¾ cup buttermilk
Pepper
3 Tbsp spring onions

Instructions

1. Brown beef:

Dust meat in flour, sear in butter & oil. Remove.

2. Build the pot:

Sauté onion and garlic. Add wine, stock, tomatoes, and veg. Return meat. Add herbs. Simmer 2½ hrs.

3. Mix dumplings:

Stir together dry ingredients. Mix in eggs, buttermilk, and spring onion.

4. Add dumplings:

Drop into pot. Cover and cook another 30 min.

Finish:

Serve warm, spooning over rich sauce and fluffy dumplings.

Cook's Tip:

Swap spicy tomato with plain if you prefer milder flavour.



BILTONG-SPICE CRUSTED LAMB RUMP

with Chakalaka & Pap Chips

Serves: 4 | Prep: 45 min | Cook: 30 min | Wine Pairing: Nederburg Double Barrel Reserve

Ingredients

Lamb:

- 4 × 225g lamb rumps
- 2 Tbsp olive oil
- Salt & pepper
- 4 Tbsp biltong spice

Sauce:

- 1 can mild chakalaka
- $\frac{1}{3}$ cup cream
- Salt & pepper

Pap Chips:

- 1 cup cornmeal
- 2 cups milk
- 2 cups boiling water
- 1 stock cube
- 1 cup grated parmesan
- 2 Tbsp butter
- 2 Tbsp parsley
- $\frac{1}{2}$ cup cornmeal (for coating)
- Oil for frying

Instructions

1. Cook pap:

Simmer cornmeal, milk, water, stock, butter, parmesan, and parsley until thick. Chill until firm.

2. Make chips:

Slice firm pap into batons, coat with dry cornmeal, and fry until crisp.

3. Cook lamb:

Rub with spice and sear until medium. Rest and slice.

4. Make sauce:

Simmer chakalaka with cream until thickened.

Finish:

Serve lamb over sauce with crispy pap chips on the side.

Cook's Tip:

Swap cornmeal for polenta. Double the cheese for extra richness.



GOURMET BOERIE ROLLS

with Red Wine Onions & Double Cheese Sauce

Serves: 6 | Prep: 30 min | Cook: 30 min | Wine Pairing: Nederburg Double Barrel Reserve

Ingredients

6 fresh rolls
1.2kg boerewors
Butter or olive oil
Fresh rocket
½ cup crispy onions

Onions:

3 onions, sliced
2 Tbsp olive oil
3 Tbsp sugar
⅓ cup Nederburg Double Barrel Reserve
Salt & pepper
3 sprigs rosemary

Cheese Sauce:

½ cup sour cream
1-2 Tbsp cremesola
2 rounds black pepper feta
2 Tbsp olive oil

Instructions

1. Cook wors:

Grill until browned and cooked through.

2. Caramelize onions:

Cook onions in oil with sugar, rosemary, and wine until glossy.

3. Make cheese sauce:

Blend sour cream, feta, cremesola, and oil until smooth.

Finish:

Assemble buns with rocket, wors, onions, and drizzle of cheese sauce.

Cook's Tip:

Use onion marmalade to save time.



BRAISED LAMB SHANK

with Mashed Potatoes & Roasted Butternut

Serves: 6 | Prep: 30 min | Cook: 30 min | Wine Pairing: Nederburg Double Barrel Reserve

Ingredients

For the Lamb Shanks:

2-4 lamb shanks
Salt & black pepper
Flour, for dusting
2-3 Tbsp vegetable oil
1 onion, chopped
4 garlic cloves, minced
4 carrots, chopped (use 3 for base, 1 for roast)
4 celery sticks, chopped
100g tomato paste
1 can chopped tomatoes
1 cup red wine (Cabernet Merlot recommended)
1 stock cube (beef or lamb)
125ml water
2 bay leaves
2 cinnamon sticks
Few sprigs fresh thyme
Few sprigs rosemary

For the Roasted Butternut:

2 cups butternut, peeled & sliced
Fresh thyme
Maple syrup or honey, drizzle
Olive oil, salt & pepper

For the Mashed Potatoes:

4 large potatoes, peeled & chopped
2-3 Tbsp butter
¼-½ cup milk or cream
Salt & pepper, to taste

Instructions

1. Preheat oven:

Set oven to 160°C (320°F).

2. Brown the lamb shanks:

Season shanks with salt and pepper, dust with flour. In an ovenproof pot, heat oil and brown shanks until golden. Set aside.

3. Build braise base:

In same pot, sauté onion, 3 carrots, and celery until softened. Add garlic and cook 1 min. Stir in tomato paste and cook until darkened.

4. Deglaze & flavour:

Pour in red wine to deglaze. Add chopped tomatoes, stock cube, water, herbs, cinnamon, and bay leaves.

5. Braise:

Return shanks to pot. Liquid should come halfway up. Cover and braise in oven for 3 hrs, until meat is tender.

6. Reduce the sauce:

Remove shanks. Strain braising liquid and simmer until thickened.

7. Roast butternut:

Toss butternut with oil, thyme, seasoning, and maple syrup. Roast at 200°C for 30-40 min until caramelised.

8. Make mash:

Boil potatoes until tender. Mash with butter and milk/cream. Season to taste.

Finish:

Spoon mash onto the plate, top with lamb shank, drizzle over sauce, and add roasted butternut on the side.

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OXTAIL RAGÙ

with Fresh Pasta

Serves: 4 | Prep: 30 min (+1 hr dough rest) | Cook: 2.5–3 hrs | Wine Pairing: Paul Clüver Village Pinot Noir

Ingredients

For the Oxtail Ragù:

1 onion, chopped
2 garlic cloves, minced
2 carrots, cubed
1 punnet mushrooms, sliced
1kg oxtail
1 tin chopped tomatoes
30g tomato paste
250ml Paul Clüver Village Pinot Noir
5 bay leaves
Salt, to taste
Olive oil, for cooking

For the Pasta:

500g 00' flour
400g egg yolks

To Serve:

Freshly grated Parmesan
Chopped chives

Instructions

1. Brown the oxtail:

Heat a heavy casserole pot with a splash of oil. Sear oxtail until golden on all sides. Remove and set aside.

2. Sauté aromatics:

In the same pot, sauté onion and garlic until golden. Add carrots and mushrooms. Cook until softened.

3. Build the sauce:

Return oxtail to the pot. Add tomato paste and Pinot Noir. Cook for 5 min. Add tinned tomatoes and bay leaves. Cover and simmer over low heat for 2–3 hours until meat falls off the bone.

4. Finish the ragù:

Remove bones and shred meat. Season with salt to taste. Keep warm.

5. Make the pasta dough:

Mix flour and egg yolks. Knead until smooth and shiny. Wrap and rest in the fridge for 1 hour.

6. Roll & cook pasta:

Roll dough into your desired shape. Boil in salted water until al dente.

7. Combine:

Toss pasta into the warm ragù and stir until well coated.

Finish:

Serve hot, topped with grated Parmesan and chopped chives. Enjoy with a glass of Paul Clüver Village Pinot Noir.

Cook's Tip:

Resting the pasta dough allows the gluten to relax, making it easier to roll. This ragù also improves in flavour the next day!



FLAME-GRILLED STEAK & CHEESY PAP BAKE

Serves: 4 | Prep: 20 min | Cook: 30-40 min | Wine Pairing: Rupert & Rothschild Classique

Ingredients

For the Flame-Grilled Steak:

Grass-fed beef steak (cut of choice)
Robertsons Braai & Grill spice

For the Creamy Pap:

500ml water
2 tsp salt
1 bay leaf
230g maize meal (White Star)

For the Tomato Smoor:

1 onion, finely chopped
1 can Rhodes Tomato & Onion Mix
100g free-range diced bacon

For the Cheesy Pap Bake:

Cooked pap (from above)
Tomato smoor (from above)
Grated Lancewood cheddar cheese

Instructions

1. Grill the steak:

Season steak generously with braai spice. Grill or pan-fry over high heat until your preferred doneness. Rest before slicing.

2. Make the pap:

Bring water, salt, and bay leaf to a boil. Mix maize meal with cold water to make a paste. Whisk into boiling water. Lower heat and cook, stirring regularly, until thick and creamy.

3. Prepare the smoor:

Sauté onion and bacon until golden and fragrant. Add tomato & onion mix. Simmer 10 min and season to taste.

4. Assemble the pap bake:

Layer cooked pap and smoor in a greased ovenproof dish. Repeat layers. Top with grated cheddar.

5. Bake:

Bake at 180°C until cheese is golden and bubbling (about 15-20 min).

Finish:

Serve sliced steak alongside generous scoops of cheesy pap bake. Pair with a glass of Rupert & Rothschild Classique.

Cook's Tip:

Add a pinch of smoked paprika to the smoor for extra depth, or grill the cheese topping under high heat for a crisp finish.



CREAMY WHITE WINE MUSSELS

Serves: 4 | Prep: 10 min | Cook: 15-20 min | Wine Pairing: Calcrete Chardonnay

Ingredients

750g mussels, in shells, cleaned
250ml Calcrete Chardonnay
250ml cream
2 Tbsp olive oil
2 large onions, finely chopped
3-4 tsp crushed garlic
2 tsp smoked paprika
Salt & pepper, to taste
Chopped parsley, for serving

Instructions

1. Sauté aromatics:

In a large pan, heat olive oil. Add onions, garlic, and paprika. Cook over medium heat for 4-5 minutes until fragrant and soft.

2. Make the sauce base:

Add Chardonnay and cream. Reduce heat and simmer for 4-5 minutes. Transfer to a blender and blend until smooth.

3. Cook mussels:

Return the blended sauce to the pan. Add mussels and another splash of cream. Simmer gently for 5-10 minutes until mussels open and are tender.

Finish:

Season to taste. Serve hot with crusty bread or yellow rice. Garnish with chopped parsley.

Cook's Tip:

Be sure to discard any mussels that do not open during cooking. This dish also works beautifully with clams or prawns as a variation.



HEARTY OXTAIL STEW

with Mashed Potatoes

Serves: 4-6 | Prep: 30 min | Cook: 5-6 hrs (over 2 days) | Wine Pairing: Saronsberg Full Circle 2022

Ingredients

For the Oxtail Stew:

1.5kg oxtail, washed & patted dry
Salt & black pepper
2 onions, finely chopped
1 tsp crushed garlic
1 tsp crushed ginger
½ tsp crushed chilli flakes (optional)
3 carrots, finely chopped
3-4 celery sticks, chopped
1 bay leaf
Pinch of thyme
2 cups (500ml) Knorr beef/oxtail stock
1 packet Knorr oxtail or beef soup powder
2 tins whole peeled & chopped tomatoes
Olive oil, for browning
250-300ml Saronsberg Provenance Shiraz

To Serve:

Mashed potatoes with butter & sour cream
Seasonal vegetables
Saronsberg Full Circle 2022

Instructions

1. Prep & season:

Sprinkle salt and pepper generously over the oxtail and massage in.

2. Build flavour:

In a cast iron pot, heat olive oil. Sauté onions, garlic, ginger, chilli, celery and carrots until soft.

3. Brown the oxtail:

In batches, sear oxtail until browned on all sides. Return all oxtail to the pot.

4. Simmer Day 1:

Add beef stock, bay leaf, and thyme. Simmer gently for ±3 hours, checking liquid levels. Top up if needed.

5. Rest overnight:

Turn off the heat and leave in the pot to stay warm. Cool and refrigerate overnight.

6. Simmer Day 2:

Reheat slowly. Add Shiraz and tomatoes. Simmer gently for another 2 hours. Stir in soup powder to thicken gravy.

Finish:

Serve oxtail over creamy mashed potatoes. Add seasonal vegetables and a glass of Saronsberg Full Circle 2022.

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ROASTED PORK NECK

with Soy, Ginger & Hoisin Sauce

Serves: 6 | Prep: 20 min + overnight marinade | Cook: 1 hr 20 min | Wine Pairing: Spier 21 Gables Chenin Blanc

Ingredients

Marinade & Roast

- ⅓ cup (80ml) soy sauce
- ⅓ cup (80ml) hoisin sauce
- ½ cup (125ml) barbecue marinade
- 2 Tbsp apple cider or rice vinegar
- ½ cup (125ml) brown sugar
- 2–3 garlic cloves, crushed or grated
- 2 Tbsp fresh ginger, finely grated
- 2 whole star anise
- 1.8kg whole deboned pork neck, tied

Instructions

1. Make the marinade:

In a mixing bowl, whisk together soy, hoisin, barbecue marinade, vinegar, sugar, garlic, ginger, and star anise.

2. Marinate the pork:

Place pork in a dish, pour over marinade, and coat all sides. Cover and refrigerate for a few hours or overnight.

3. Prepare oven:

Remove pork 1 hour before cooking. Preheat oven to 180°C. Place a wire rack over a roasting tray filled 2cm deep with water.

4. Roast:

Remove pork from marinade (reserve marinade) and place on rack. Roast for 20 minutes.

5. Reduce marinade:

Meanwhile, simmer marinade in a saucepan for 10 minutes until slightly thickened.

6. Baste & roast:

After 20 min, baste pork with cooked marinade and roast another 20 min. Repeat basting every 20 min for a total of 1 hr 20 min cooking.

7. Rest & serve:

Remove pork and rest under foil for 10–15 min. Internal temp should be 65–70°C. Slice thinly and serve with remaining glaze and sides.

Cook's Tip:

Also perfect for the braai using indirect heat – just close the lid and cook for ±75 minutes.



PORK BELLY POPS

with Orange, Soy & Ginger Syrup

Serves: 6 | Prep: 15 min + chill time | Cook: 30 min (air fryer) | Wine Pairing: Spier 21 Gables Chenin Blanc

Ingredients

For the Pork Belly:

1kg boneless pork belly, skin on, cubed (4x4 cm)
Olive oil
Flaky salt
Chopped spring onions, to garnish

For the Syrup:

1 cup fresh orange juice
1 strip orange peel, grated
3cm fresh ginger, chopped
15ml soy sauce
15ml lemon juice or vinegar
½ cup light brown sugar
2 star anise

Instructions

1. Prepare the syrup:

Combine all syrup ingredients in a saucepan. Simmer for 15 min until slightly thickened. Set aside.

2. Prep pork belly:

Place pork skin-side up on tray. Pat dry. Leave uncovered in fridge for several hours or overnight to dry out.

3. Cube & season:

Cut into 4x4cm cubes. Lightly oil and season skin generously with flaky salt.

4. Air fry:

Preheat air fryer to 200°C. Cook in batches for 15 min until skins are crisp and puffed.

5. Finish:

Remove, drizzle with syrup, and serve hot. Garnish with spring onions.

Cook's Tip:

Best served immediately – the skin won't stay crispy if left standing. Not recommended for oven use.



HEARTY OXTAIL STEW

with Mashed Potatoes

Serves: 4 | Prep: 15 min | Cook: 30 min | Wine Pairing: Shiraz or Bordeaux-style Blend

Ingredients

For the Oxtail Stew:

1.5kg oxtail, washed & patted dry
Salt & black pepper
2 onions, finely chopped
1 tsp crushed garlic
1 tsp crushed ginger
½ tsp crushed chilli flakes (optional)
3 carrots, finely chopped
3-4 celery sticks, chopped
1 bay leaf
Pinch of thyme
2 cups (500ml) Knorr beef/oxtail stock
1 packet Knorr oxtail or beef soup powder
2 tins whole peeled & chopped tomatoes
Olive oil, for browning
250-300ml Saronsberg Provenance Shiraz

To Serve:

Mashed potatoes with butter & sour cream
Seasonal vegetables
Saronsberg Full Circle 2022

Instructions

1. Season & brown oxtail:

Rub oxtail pieces with salt and pepper. In a heavy pot, heat olive oil and brown oxtail in batches until caramelised. Set aside.

2. Sauté aromatics:

In the same pot, sauté onions, garlic, ginger, chilli, carrots and celery until softened.

3. Simmer – Day 1:

Return oxtail to the pot. Add bay leaf, thyme, beef stock, and enough water or stock to just cover. Simmer gently for ±3 hours, partially covered. Check liquid levels and top up if needed.

4. Cool overnight:

Switch off heat. Allow to cool slightly, then refrigerate overnight for best flavour.

5. Simmer – Day 2:

Reheat slowly. Add the red wine and canned tomatoes. Simmer gently for 2 hours more. In the final 30 min, stir in soup powder to thicken the sauce. Adjust seasoning.

Finish:

Serve hot with buttery mashed potatoes and your choice of vegetables. Pair with a glass of Saronsberg Full Circle for the ultimate comfort meal.

Cook's Tip:

This stew is even better the next day. If making ahead, gently reheat and skim off any excess fat before serving.



OVEN-ROASTED RACK OF LAMB

with Roasted Nut & Mustard Crust

Serves: 4-6 | Prep: 30 min | Cook: 5-6 hrs (over 2 days) |
Wine Pairing: Swartland Bush Vine Cabernet Sauvignon 2017

Ingredients

For the Lamb Rack:

1 French-trimmed lamb rack (approx. 850g)
30ml Dijon mustard
80g mixed dry-roasted nuts (almonds, cashews, hazelnuts), chopped
Salt & pepper

For the Herb Pesto Tagliatelle:

600g tagliatelle
200g soft herbs (coriander, basil, parsley)
150ml extra virgin olive oil
80g raw whole almonds
200g grated parmesan
Salt & pepper
Whole green olives
Extra parmesan for serving

Instructions

1. Prep the lamb:

Preheat oven to 180°C. Score the fat in a diamond pattern. Season and render fat in a pan until crispy. Rest 10 min.

2. Crust & roast:

Brush with mustard, press on chopped nuts. Roast for 20 min until medium-pink. Rest 10 min, then slice into chops.

3. Cook pasta:

Boil tagliatelle in salted water until al dente.

4. Make pesto:

Blend herbs, oil, almonds, cheese, salt & pepper until smooth. Add more oil if needed.

Finish:

Toss pasta in pesto. Plate with lamb chops, olives, and a generous sprinkle of parmesan.



TOMATO, GARLIC & CHILLI ROASTED CHICKEN



Serves: 4-6 | Prep: 10 min | Cook: 45 min | Wine Pairing: Swartland Bush Vine Cabernet Sauvignon 2017

Ingredients

2-3 baby chickens (halved) or 1 large chicken, spatchcocked
1 cup tomato sauce
30ml garlic salt
Black pepper
10ml smoked chilli flakes
Seasonal green vegetables (asparagus, broccoli, beans, mange tout)
8-12 pancetta slices
1 log black pepper goat's cheese, sliced
1 punnet vine tomatoes
Olive oil
Salt & pepper

Instructions

1. Roast chicken:

Preheat oven to 170°C. Mix tomato sauce, garlic salt, pepper, chilli flakes. Brush over chicken and roast covered for 30 min.

2. Prep veg:

Blanch vegetables in boiling water (30 sec), then shock in ice water. Drain and toss in oil, salt & pepper.

3. Cook accompaniments:

Pan-fry pancetta until crisp. Roast vine tomatoes with oil, salt & pepper until blistered.

4. Final roast:

Remove foil from chicken. Increase oven to 200°C. Return chicken, veg, and goat's cheese to oven for final roast.

Finish:

Serve chicken with greens, pancetta, goat's cheese, and vine tomatoes.



ULTIMATE FISHERMAN'S FEAST

with Salsa Verde & Lemon Cream Sauce



Serves: 4 | Prep: 20 min | Cook: 20 min | Wine Pairing: Swartland Bush Vine Cabernet Sauvignon 2017

Ingredients

Seafood:

8 large oysters, shucked
8 large prawns, cleaned
8 sardines, cleaned & butterflied
100g brined vine leaves
100g cottage cheese
20g pine nuts, toasted
1 lemon (zest)
Handful dill, chopped
Salt & pepper

Mussels:

1kg mussels
125ml white wine

Calamari:

1kg calamari tubes & tentacles
Olive oil, salt, pepper
Juice of 1 lemon

Salsa Verde:

20g parsley
Zest & juice of 1 lemon
2 garlic cloves
100ml olive oil
Salt & pepper

Lemon Cream Sauce:

15ml olive oil
1 onion, chopped
2 garlic cloves
100ml chicken stock
500ml cream
Zest & juice of 2 lemons
Salt & pepper

Instructions

1. Sardines:

Mix cheese, pine nuts, zest, dill, salt & pepper. Fill sardines, wrap in vine leaves, pan-fry until crisp.

2. Mussels:

Steam in white wine for 4 min until opened.

3. Calamari:

Flash fry in oil until charred. Add lemon juice.

4. Salsa Verde:

Chop all and mix. Chill.

5. Lemon Cream Sauce:

Sauté onion & garlic, then add stock, cream, lemon zest & juice. Simmer until thickened.

Finish:

Pan-fry prawns in butter. Arrange seafood on a platter. Serve with both sauces.



CABERNET, BACON & ROCKET BEEF BURGER



Serves: 4 | Prep: 15 min | Cook: 20 min | Wine Pairing: Tokara Cabernet Sauvignon

Ingredients

For the Burgers:

- 500g beef mince (80/20 fat ratio)
- 2 egg yolks
- 2 Tbsp finely chopped onion
- 1 Tbsp Worcestershire sauce
- 1 tsp Dijon mustard
- Salt & freshly ground black pepper
- 1 Tbsp olive oil (for cooking)

To Serve:

- 4 brioche or sesame seed burger buns, toasted
- 8 slices streaky bacon, crispy
- 1 cup fresh rocket leaves
- 4 slices mature cheddar or Gruyère
- Caramelised onions (optional)
- Mayonnaise or aioli (optional)

Instructions

1. Make the patties:

In a bowl, mix mince with egg yolks, onion, Worcestershire, Dijon, salt & pepper. Shape into 4 patties. Chill for 10–15 min.

2. Cook the burgers:

Heat oil in a pan or grill. Cook patties for 3–4 min per side. In the final minute, top with cheese and allow to melt.

3. Assemble:

Spread mayo or aioli on bottom bun. Layer rocket, cheesy patty, crispy bacon, and caramelised onions (if using). Top with bun lid.

Finish:

Serve hot with thick-cut chips or sweet potato fries, and a glass of Tokara Cabernet Sauvignon.

Cook's Tip:

Chilling the patties helps them hold shape when cooking. Use Gruyère for a nutty twist that complements the wine.



MUSSELS IN CREAMY WHITE WINE GARLIC SAUCE

Serves: 4 | Prep: 15 min | Cook: 15 min | Wine Pairing: Trillennium Chenin Blanc

Ingredients

4 Tbsp butter
1 onion, chopped
3 garlic cloves, minced
½ lemon, juiced (add the peel to the pot)
1kg whole mussels, scrubbed & debearded
1 cup Trillennium Chenin Blanc
1¼ cups heavy cream
Black pepper, to taste
Flat-leaf parsley, chopped
Lemon wedges, for serving

Instructions

1. Sauté aromatics:

Melt butter in a large pot over medium heat. Add onion and garlic, cook 8–10 min until soft but not browned. Add lemon juice and drop the squeezed lemon into the pot.

2. Steam mussels:

Increase heat to high. Add mussels and wine. Cover tightly and steam for 4–5 minutes until most mussels open.

3. Add cream:

Reduce heat to low. Stir in cream and a few grinds of pepper. Let simmer gently 2–3 more minutes.

Finish:

Sprinkle with parsley. Serve with toasted bread and lemon wedges – and a glass of Trillennium Chenin Blanc.

Cook's Tip:

Discard any mussels that don't open. Serve family-style for a festive seafood experience.



PINOTAGE LAMB KNUCKLE SOUP

Serves: 4-6 | Prep: 20 min | Cook: 2 hrs | Wine Pairing: Van Loveren African Java Pinotage

Ingredients

For the Soup:

4 Tbsp extra virgin olive oil
2 medium carrots, diced
1 red onion, diced
4 garlic cloves, crushed
600g lamb knuckles
5 rashers streaky bacon, chopped
3 sprigs thyme
3 sprigs rosemary
1 Tbsp chilli seasoning
3 Tbsp fresh parsley, chopped
1 Tbsp tomato paste
1 tin chopped tomatoes
750ml beef stock
1 cup Van Loveren African Java Pinotage
1 can butterbeans
Salt & black pepper

For the Gremolata & Toast:

4 Tbsp fresh parsley, chopped
1 garlic clove, crushed
1 Tbsp olive oil
Zest of 1 lemon
Toasted seed bread
Butter

Instructions

1. Brown the lamb:

Heat 2 Tbsp olive oil in a large pot. Season lamb and sear until browned on both sides (2 min per side). Remove and set aside.

Instructions

2. Sauté veg:

Add remaining oil to pot. Sauté onion and carrots for 3-4 min until softened.

3. Add bacon:

Stir in bacon and cook for 2 min until slightly crisp.

4. Add aromatics:

Stir in garlic, chilli seasoning, parsley, and tomato paste. Cook 1 min, stirring.

5. Build the soup:

Return lamb to the pot. Add tied thyme & rosemary, chopped tomatoes, Pinotage, and beef stock. Stir well.

6. Simmer:

Cover pot with lid slightly ajar. Simmer on low heat for 1½ hours.

7. Make gremolata:

Mix parsley, lemon zest, garlic, and olive oil. Season lightly. Set aside.

8. Finish the soup:

Remove herb bundle. Add butterbeans. Adjust seasoning to taste.

Finish:

Ladle into bowls, top with gremolata, and serve with buttered seed toast and a glass of Van Loveren African Java Pinotage.

Cook's Tip:

Let the soup rest for an hour before reheating and serving – the flavour deepens beautifully overnight.



KAROO LAMB SKEWERS

with Tzatziki

Serves: 4–6 (makes 8 skewers) | Prep: 30 min + overnight marinating | Cook: 15 min |
Wine Pairing: Vergelegen Cabernet Sauvignon or Merlot

Ingredients

For the Skewers:

1kg deboned leg of lamb, diced (3cm pieces)
100g each red, yellow & green peppers, roughly chopped
2 onions, chopped into chunks
100ml olive oil
1 bunch rosemary, leaves picked & chopped
3 garlic cloves, crushed
19 bay leaves
50ml lemon juice
Salt & pepper
100g sundried tomatoes
Fresh basil pesto, to serve
8 bamboo skewers

For the Tzatziki:

1 cucumber, skin on
2 garlic cloves, crushed to paste
1L plain Greek-style yoghurt
Juice of 1 lemon
Salt & pepper

Instructions

1. Marinate lamb:

In a bowl, mix olive oil, rosemary, garlic, lemon juice, 3 bay leaves, salt & pepper. Add lamb and toss well. Cover and marinate overnight in the fridge.

2. Assemble skewers:

Thread lamb, peppers, onion, sundried tomatoes, and 2 bay leaves per skewer, alternating components.

3. Braai:

Season skewers. Chargrill over open flame until seared and just cooked. Rest for 10 min.

4. Make tzatziki:

Grate cucumber and squeeze out liquid. In a bowl, mix yoghurt, garlic paste, lemon juice, and cucumber. Season to taste. Chill until serving.

Finish:

Serve warm skewers dolloped with basil pesto and a side of cool, creamy tzatziki. Best enjoyed with a glass of Vergelegen Cabernet Sauvignon.

Cook's Tip:

Pack tzatziki into a chilled, sealed container for picnics. These skewers are also great wrapped in flatbreads for easy serving.



BONE-IN SIRLOIN

with Mushroom Cream Sauce & Creamy Polenta



Serves: 2 | Prep: 15 min | Cook: 30 min | Wine Pairing: Boet Erasmus Bordeaux Blend

Ingredients

For the Sirloin:

2 x 350–400g bone-in sirloin steaks
Coarse salt & cracked black pepper
Olive oil or avocado oil
Butter (for basting)
Fresh thyme & crushed garlic (optional)

For the Mushroom Cream Sauce:

Mixed mushrooms (brown, portabellini, or white), sliced
1 garlic clove, minced
1 shallot or small onion, finely chopped
½–¾ cup cream (whipping or cooking)
1 tsp Dijon mustard (optional)
Splash of red wine or Worcestershire sauce
Butter or olive oil
Salt & pepper

For the Creamy Polenta:

1 cup instant polenta
2 cups milk
2 cups water or chicken stock
2 Tbsp butter
½ cup Parmesan or Grana Padano, grated
Salt, to taste

Instructions

1. Make the polenta:

In a saucepan, bring milk and water (or stock) to a gentle boil.
Whisk in polenta gradually, stirring constantly.
Lower heat and stir for 3–5 minutes until thick.
Stir in butter and Parmesan. Season to taste and keep warm.

2. Cook the sirloin:

Season steaks generously with salt & pepper.
Heat a cast-iron pan over medium-high heat.
Add oil, then sear steaks for 3–4 minutes per side.
Add butter, thyme, and garlic to the pan. Baste the steaks for 1–2 minutes.
Remove and rest for 5–10 minutes.

3. Prepare mushroom sauce:

In the same pan, add oil or butter. Sauté mushrooms until golden and moisture is gone.
Add shallots and garlic. Cook until softened.
Deglaze with red wine or Worcestershire.
Pour in cream and mustard (if using). Simmer until slightly thickened. Season to taste.

4. To Serve

Spoon creamy polenta onto plates.
Top with sliced sirloin and a generous ladle of mushroom cream sauce.
Garnish with chopped parsley, thyme, and cracked black pepper.