



MOZZARELLA SALAD WITH SUNDRIED TOMATOES

Serves 4

You'll need...

- 5oz sun-dried tomatoes in olive oil drained (reserve oil)
- 1 TBSP coarsely chopped fresh basil
- 1 TBSP coarsely chopped parsley
- 1 TBSP capers drained and rinsed
- 1 TBSP balsamic vinegar
- 1 coarsely chopped garlic clove
- Extra olive oil if necessary
- Pepper to taste
- 100 grams mixed salad greens
- 500 grams smoked mozzarella sliced

To create...

- Put the sundried tomatoes, herbs, vinegar and garlic in a food processor. Measure the oil from the sundried tomatoes and add in enough oil to make 2/3 cup. Add to the food processor and process until smooth. Season to taste with pepper. Divide the salad greens on individual plates. Top with the slices of mozzarella and spoon the dressing over the greens. Serve immediately.



SPAGHETTI ALLA CARBONARA

Serves 4

You'll need...

- 1 lb dried spaghetti
- 1 TBSP olive oil
- 8 oz pancetta or lean bacon, chopped
- 4 eggs
- 5 TBSP light cream
- 4 TBSP freshly grated parmesan cheese
- Salt and pepper

To create...

- Prepare pasta according to package directions
- Meanwhile, heat the olive oil in a heavy-bottomed skillet. Add the chopped pancetta and cook over medium heat, stirring frequently, for 8-10 minutes
- Beat the eggs with the cream in a small bowl and season to taste with salt and pepper. Drain the pasta and return it to the pan. Add the contents of the skillet, add the egg mixture and half the parmesan cheese, stir well then transfer to a warmed serving dish. Serve immediately sprinkled with the remaining parmesan cheese.



TIRAMISU

Serves 8

You'll need...

- 3 eggs
- ¾ cup brown sugar
- 2/3 cup self-rising flour
- 1 TBSP unsweetened cocoa
- 2/3 cup cold black coffee
- 2 TBSP rum
- 2 tsp unsweetened cocoa to decorate

FILLING

- 13 oz (375g) mascarpone cheese
- 1 cup fresh custard
- ¼ cup brown sugar
- 3 ½ oz semisweet chocolate grated

To create...

- Preheat oven to 350 F. To make the cake, grease and flour 8 inch round cake pan.
- Place the eggs and sugar in a large bowl

and beat together until thick and light, sift the flour and cocoa over the batter and fold in gently. Spoon the batter into the prepared pan and bake in the oven for 30 minutes or until the cake springs back when pressed gently in the center, let stand in pan for 5 minutes then turn out onto a wire rack to cool.

- Place the coffee and rum in a bowl mix together and set aside. To make the filling, place the mascarpone cheese in a large bowl and beat until soft. Stir in the custard, then gradually add the sugar, beating constantly until well mixed then stir in the grated chocolate.
- Cut the cake horizontally into 3 layer and place 1 layer on a serving plate. Sprinkle with one-third of the coffee mixture, then with one-third of the filling, repeat the layers, finishing with a topping of the filling mixture. Let chill in fridge for 3 hours, sift over the unsweetened cocoa before serving.