



White wine matches

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1.

Pienang curry

A mild lamb curry simmered until all the flavours have blended to form an aromatic whole, which is a true taste sensation. Serve 6.

- 2 bay leaves
- 1ml whole cloves
- 4 allspice
- 5 fat cloves garlic
- 2 sticks cassia
- 2 large onions, sliced
- 50ml vegetable oil
- 1kg leg of lamb, cubed
- 15ml masala
- 10ml turmeric small piece of tamarind, soaked in 125ml water or juice of 2 lemons
- 30ml brown sugar
- salt to taste

Pound bay leaves, cloves, allspice, garlic and cassia into a paste. Heat oil in a saucepan and sauté onions and paste until onions are transparent. Add cubed lamb and cover saucepan with a tightly-fitting lid. Simmer over low heat for 35 minutes. Mix masala, turmeric, strained tamarind liquid or lemon juice, sugar and salt. Carefully pour over the meat, making sure that each piece of meat is adequately covered. Close lid and simmer for 20 minutes or until meat is tender. Serve with fragrant jasmine rice.



2.

Sweet mielie & garlic chive fritters

Maize is a staple food across most of the African continent. Whole fresh mielies (corn on the cob) are often enjoyed hot from the coals. Normally in loaf form, mielie bread is a delectable homemade treat eaten with a dollop of farm butter. These tasty fritters are smaller versions. Serve with one of South Africa's light, harmonious whites – choose a well-balanced wine with a crisp, refreshing finish.

- 420g tin creamed sweetcorn
- 2 eggs, beaten
- ¼ cup garlic chives, chopped
- 2 fresh sweet yellow mielies (corn sliced off the cob)
- 1 cup rice flour (or ordinary cake flour)
- 1 teaspoon baking powder
- ½ teaspoon paprika
- salt & freshly ground pepper to taste
- olive oil

Mix the eggs into the sweetcorn, then add the corn and garlic chives. Add the dry ingredients to the sweetcorn mixture – stir well. Heat some olive oil in a frying pan and drop spoonfuls of mixture into the hot oil. Fry on both sides until golden brown. Place on paper towel to absorb excess oil. Serve hot with a sprinkling of cayenne pepper and a dollop of butter.



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[Print all recipes](#)
[Red wine >](#)
[Rosé wine >](#)
[Sweet wine >](#)

3. Smoked salmon trout on sweet spiced potato and fennel cake with seared scallops, apple sours veloute and pickled cucumber (Chef: Dominique Faict)

Serves 2

- 160g smoked salmon trout

POTATO AND FENNEL CAKE

- 100g potato, washed and cut into julienne strips
- 15g bronze fennel leaf
- 20g onion, cut into thin slices
- ½ teaspoon fennel seeds
- 15g butter
- Maldon sea salt and black pepper

Preheat oven to 180°C. Place ingredients in buttered ramekins and bake in oven until cooked. Remove from ramekins to serve.

SEARED SCALLOPS

- 6 scallops, cleaned and roe removed
- 15ml olive oil
- Maldon sea salt & black pepper

Heat the olive oil in a non-stick pan. Dust the scallops with Maldon sea salt and pepper. Wait till the pan is very hot before adding the scallops. Sear the scallops on each side for 15-20 seconds.

APPLE SOURS VELOUTÉ

- 80ml apple Sours

Reduce the Apple Sours in a saucepan until a syrup-like consistency and allow to cool before serving.

PICKLED CUCUMBER

- 6 tablespoons rice vinegar
- 6 tablespoons water
- 6 tablespoons sugar
- 50g cucumber, washed and sliced into thin strips

Place the vinegar, water and sugar in a saucepan. Bring to a boil until sugar is dissolved. Remove from heat and cool for five minutes. Add the cucumber to the saucepan and let stand to cool.

TO SERVE

Place warmed potato cake on plate and smoked salmon on top. Put three scallops per plate on top of the salmon. Drizzle Apple Sours velouté around the salmon. Place cucumber strips on top of the scallops.



4. Pickled fish

A delightful, fragrant dish of curried fish layered with cooked onions and saturated with a sweet-sour sauce. Serves 6-8.

- 1kg snoek (or any firm white fish), cut into portions
- salt to taste
- vegetable oil for frying
- 2 large onions, sliced
- 5 cloves garlic, chopped
- 250ml vinegar
- 125ml water
- 10ml ground coriander
- 15ml masala
- 5ml turmeric
- 2 bay leaves
- 4 each allspice and cloves
- 1ml peppercorns
- sugar to taste

Salt fish and fry in oil until cooked. Remove with a slotted spoon and set aside in a separate bowl; retain oil. Place rest of ingredients except sugar in a saucepan and bring to the boil. Turn down heat and simmer until onions are transparent but haven't lost their crunch. Add sugar to taste and stir to dissolve. Pour warm sauce and oil over fish, making sure that each portion of fish is covered. Allow to cool and store in a cool place. Serve with fresh bread and butter.



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[Print all recipes](#)
[Red wine >](#)
[Rosé wine >](#)
[Sweet wine >](#)

5.

Chicken pie

This pie is always a firm favourite when celebrating with friends and family. Serves 6-8.

PASTRY

- 750ml flour
- 5ml salt
- 500g butter
- yolk of 1 egg
- 15ml vinegar
- 250ml flour
- 125ml corn flour
- 10ml cream of tartar

Sift 750 ml flour and salt. Cut butter into 4 equal-sized chunks and rub one quarter into flour until it resembles fine breadcrumbs. Allow the other three quarters of butter to soften. Mix egg yolk and vinegar, and add some iced water. Gradually add water mixture to flour, mixing carefully with a small knife. The dough must be very soft. Cover and rest in the fridge for at least 1 hour. Mix 250 ml flour, corn flour and cream of tartar. Sprinkle a rolling surface with some of this mixture and roll out dough on this surface. Spread another quarter of butter over the dough, sprinkle with some more flour mixture and fold the dough in thirds. Allow to rest in the fridge for at least 1 hour. Repeat until all the butter and flour mixture are used. Cover dough and refrigerate until required. Remove from fridge and roll out to 5mm thickness.

FILLING

- 1 large chicken
- 1 large onion, chopped
- 1 bay leaf
- 1ml peppercorns
- 3 allspice
- 3 cloves
- salt and pepper to taste
- 100ml sago, soaked in cold water
- 1 egg yolk, mixed with
- 25ml lemon juice
- 4 hard-boiled eggs, sliced

Place chicken, onion and spices in a large saucepan. Cover with water and cook until meat is easily removed from bone. Remove skin and bones, and cut meat into small pieces. Return to stock and season to taste. Bring to the boil and add sago. Simmer over low heat until the sago is transparent. Add egg yolk and lemon juice and stir well to prevent curdling. Spoon mixture into a pie dish lined with pastry. Layer slices of hard-boiled egg on top and cover with pastry. Decorate with pastry leaves. Brush evenly with beaten egg and bake in a hot oven (200°C) for 30-40 minutes until golden brown.



6.

Dadel blatjang

This date chutney is an excellent accompaniment for any meat dish.

- 500g stoneless dates
- 10 cloves garlic
- 125g root ginger, peeled
- 125g dried red chillies
- salt to taste
- 500ml brown vinegar
- sterilised bottles

Place all ingredients except vinegar in a food processor or blender and blend until smooth. Add vinegar and blend. Place mixture in saucepan and bring to the boil. Spoon into sterilised bottles while still hot.

