

Starters.

Puff Pastry with Meat

- 3 cups plain flour
- 1 teaspoon salt
- 1 egg
- 3 tablespoons ghee
- $\frac{3}{4}$ cup water

For the stuffing

- 750 g minced beef
- 2 medium onions, finely chopped
- 1 teaspoon ground black pepper
- 3 tablespoons chicken stock
- 2 cups oil for deep frying

How to Prepare

Sift the flour in a large bowl. Make a well in the center and add ghee and egg. Rub flour with fingertips adding little water gradually and mixing thoroughly to form dough.

Divide the dough into 4 portions. Cover and set aside for 1 hour.

Combine the minced meat with onion, black pepper and the Chicken Stock.

Mix well and set aside.

Roll out each piece of dough using a cup and cut the dough into round pieces.

Place a tablespoon of meat mixture in the center of each piece and seal the edges by twisting them. Deep fry the meat puffs in 180°C preheated oil until golden brown. Serve hot.



Starters.

Fish Filets in Hot Chili Oil

- 500 g bass fish
- 250 g soybean sprout
- 20 g dry red pepper
- 15 g ginger slice
- 1 star anise
- 1 g white pepper powder
- 10 g corn starch
- 30 g thick broad bean sauce
- 10 g sichuan pepper
- 10 g mashed garlic
- 5 g cassia
- 80 g water
- 3 g salt
- 100 g olive oil
- 600 g hot water

How to Prepare

Slice the bass fish into pieces and pickle with white pepper powder, salt and corn starch for half an hour.

Wash the soybean sprout and put them in one big heatproof container, inject water until it just covers the soybean sprout and put the container in the oven, tier 0. Heat with microwave 1000W for 10 min to 12 min and then put the soybean sprout at the bottom of the container.

Take another container, put in olive oil, Sichuan pepper and dry red pepper and heat with 600W microwave for 5 to 6 minutes on tier 0. Take half of the spicy oil as back up. Put thick broad-bean sauce in the oil left in the container with ginger slice, mashed garlic, star anise and cassia and heat for 1 min 30 sec to 2 min.

Put the bass slice in the mixed sauce and stir softly. Inject the hot water and put it in tier 0. Heat the dish with 1000W microwave for 10 to 12 minutes. Take out the container and heat the backup oil with 1000W microwave for 2 minutes and pour on the fish.



Main Dishes.

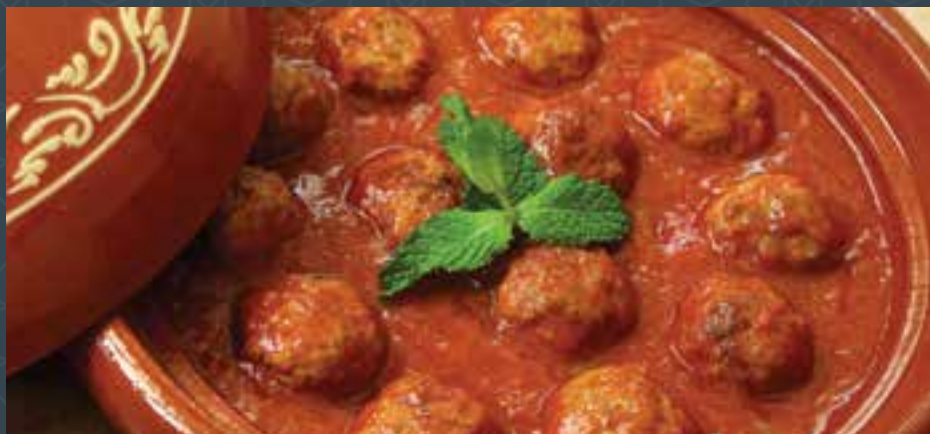
Spiced Beef with Tomato and Onion

- 2 lb. ground lamb
- 1/2 cup minced parsley
- 1/3 cup flour
- 2 tsp. dried mint
- 2 tsp. Lebanese seven-spice powder
- 6 cloves garlic (2 minced, 4 thinly sliced)
- 1 1/2 large white onions (1/2 grated, 1 sliced in thick halves)
- 1 egg
- Kosher salt and freshly ground black pepper, to taste
- 1/4 cup extra virgin olive oil
- 1 tbsp. tomato paste
- 2 canned whole, peeled tomatoes, crushed by hand
- 1 stick cinnamon
- 2 vine-ripe tomatoes, cored and sliced in thick quarters

How to Prepare

Mix lamb, parsley, flour, mint, 1 tsp. spice powder, the minced garlic, grated onion, egg, salt, and pepper in a bowl. Divide into twenty-seven 1 1/2-oz. balls; form into logs. Heat 3 tbsp. oil in an ovenproof skillet over medium-high heat. Cook logs, turning as needed, until browned, 4–6 minutes; transfer to a plate.

Heat oven to 400°. Add remaining oil to skillet; cook sliced garlic and onion until golden, 4–6 minutes. Add remaining seven-spice powder and the tomato paste; cook 2 minutes. Add crushed tomatoes, cinnamon, salt and pepper; cook until slightly thickened, 3–4 minutes. Stir in reserved lamb logs; top with sliced tomatoes. Bake until tomatoes are slightly dry, 30–35 minutes.



Main Dishes.

Lasagne tricolore

- 1 small onion
- 70 g butter
- 600 g frozen spinach leaves
- Sea salt
- Pepper, freshly ground
- Nutmeg, freshly ground
- 50 g flour
- 500 ml vegetable stock, cold
- 100 ml cream
- 800 g ripe vine tomatoes
- 9 lasagne sheets, not pre-cooked
- 100 g Pecorino cheese, freshly grated
- Fresh basil
- Peel the onion, dice finely and sweat in 20 g butter.

How to Prepare

Peel the onion, dice finely and sweat in 20 g butter. Add the spinach and cook gently for approx. 10 minutes in the pot with the lid on. Season with sea salt, pepper and nutmeg. Squeeze the spinach lightly to remove the excess liquid and place to one side.

For the sauce, allow the remaining butter to foam up in a pot, add the flour and sweat briefly. Add the vegetable stock and cream both at once and bring to the boil while stirring. Cook for 5 minutes and season to taste with salt, pepper and nutmeg.

Put the tomatoes into boiling water briefly, remove the skins and cut into slices. Grease the ovenproof dish.

Add around one third of the sauce to the dish. Cover with 3 sheets of lasagne and arrange half of the spinach leaves on top. Sprinkle a third of the grated Pecorino cheese over it. Layer half of the tomato slices in the dish and season with salt, pepper and basil. Put in another 3 sheets of lasagne and cover with a third of the sauce. Arrange the other half of the spinach and the tomatoes on top and season. Sprinkle with a third of the Pecorino cheese.

For the final layer, place 3 sheets of lasagne in the dish, add the remaining sauce and sprinkle with the remaining cheese. Bake as indicated.



Desserts.

Baklava

- 5 cups finely chopped blanched almonds
- 4 1/2 cups sugar
- 1/3 cup bread crumbs
- 1 1/4 tsp. ground cinnamon
- 40 sheets (about 2 lb.) phyllo dough
- 1 lb. unsalted butter, melted
- 2 tbsp. fresh lemon juice
- 1 stick cinnamon

How to Prepare

Heat oven to 300°. Combine almonds, 1/2 cup sugar, bread crumbs, and ground cinnamon in a large bowl; set filling aside. Unwrap phyllo and trim to fit an 11" x 15" x 2" baking pan. Cover phyllo sheets with a damp dish towel.

Grease pan with some of the melted butter. Place 1 sheet of phyllo in pan; brush with butter. Lay a second sheet of phyllo over first sheet, brush with butter, and then sprinkle evenly with 2 tbsp. almond filling. Spread a sheet of phyllo out on a clean work surface, brush with butter, then transfer, buttered side up, to pan (nuts in the filling make it difficult to butter phyllo in the pan). Sprinkle evenly with almond mixture. Set aside two sheets of phyllo for the top, then continue alternating almond mixture with single buttered sheets of phyllo. Use reserved phyllo sheets, separated only by butter, to cover top.

Brush top with butter. Arrange pan so short side faces you. Cut across baklava with a serrated knife at about 2" intervals. You should have 8 equal strips. Sprinkle top with water, cover with 2 sheets of parchment paper, and bake until golden, about 1 1/2 hours.

Heat remaining 4 cups sugar, juice, cinnamon stick, and 2 cups water in a saucepan over medium heat; cook until sugar dissolves, about 15 minutes. Remove from heat, and discard cinnamon stick; let cool. Remove baklava from oven. Discard parchment paper, then pour syrup over entire surface. Tilt pan so syrup reaches all corners, then set baklava aside to cool for 2 hours. Finish cutting baklava on the diagonal for a traditional diamond shape or cut into squares.



Desserts.

Stuffed baked apples and almond-ginger cream

- 4 apples
- 250 ml almond milk
- 30 g ginger
- 1½ tbsp starch
- 25 ml maple syrup
- 35 g pistachios
- 30 g almonds
- 60 ml olive oil (divided)
- 40 g dried apricot
- 45 ml amaretto
- 4 tsp honey (divided)
- Salt
- Pistachios for serving

How to Prepare

Peel and grate ginger. Place in a bowl along with the almond milk, cornstarch, and maple syrup and stir to combine. Transfer to an oven with microwave function and cook for 4 min. at 600W, whisking every 30 sec. Cover with plastic wrap and set aside. Toss pistachios, almonds, part of the olive oil and salt in a bowl. Spread on a baking sheet and bake for 12 min. at 200°C, 180W, or until nuts are golden.

Remove and let cool. In the Meanwhile, rinse the apples under cold water and pat dry. Cut off the top. Carefully core the apples, leaving them whole and making sure that the cavity is around 2-cm/ 0.8-in. diameter. In a food processor, process the toasted nuts together with some more olive oil, dried apricots, amaretto, and half of the honey, until nuts are ground and mixture forms a coarse paste. In a small bowl, combine the remaining olive oil and honey. Transfer cored apples to a microwave proof baking dish. Brush the apples with oil-honey mixture and bake for 10 min. at 190°C, 360W. Chop pistachios. Fill the apples with pistachio and almond paste. Garnish with chopped pistachios. Serve with almond and ginger sauce. Enjoy!

