

Starters



Bobotie Springrolls with Apricot, Mint-Chilli Dipping Sauce

Bobotie is traditionally served with yellow rice (turmeric rice) , & raisins. An optional sambal with diced mango,

cucumber, fresh coriander, chilli & a squeeze of lime juice, finished in a sweet chilli

dipping sauce, can be served as an accompaniment to the Bobotie springrolls.

[Show Details »](#)



Time: 1 hour 10 minutes

Complexity: medium



Crumbed Oysters Served with Hollandaise

Oysters are easily one of the most obvious "either", "or" foodstuffs available today. Let's face it, you either

love them or hate them - oysters have never engendered a mediocre response from

anyone. "Either," "ors" never do.

Here follows a simple, oh-so-good recipe for oysters encased in a mushroom, crumbed, & served with a light foaming Hollandaise sauce and freshly cooked asparagus spears.

This makes a wonderful starter (for confirmed oyster lovers) , or alternatively, can be served individually on a large platter, with a side-serving of "foaming hollandaise" sauce - don't be too generous - no one will want dinner afterwards- they are very more-ish; like peanuts, but much more sophisticated, and more filling!

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Time: 40 minutes

Complexity: very easy



Oyster & Prawn Bisque

This is so-called because the recipe was improvised during a "mystery basket cook-off."

Most people shudder at the thought of

eating "Fish soup". Using a home-made fish stock is the secret to a fantastically

tasty fish soup; with the last-minute addition of a few fresh oysters - sublime.....!!

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Time: 1 hour

Complexity: very easy

Desserts

Jenny's favourite creation station!



Chocolate Delight

Decadent Chocolate Fudge Brownies with a coffee ice cream centre!

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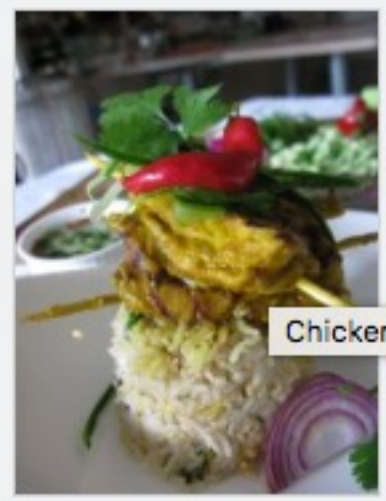


Time: 40 minutes

Complexity: medium

Main Courses

Main courses from Kilzer's Kitchen are always a delight to the palate and the eye. Stay tuned as this section is regularly updated by Jenny.



Chicken Satay

Originating in Indonesia, satay has been adapted to suit local taste. Satay should be cooked quickly over hot charcoals or in a heavy griddle pan over a medium

heat, or in the oven. Traditionally served with peanut sauce, it is also delicious with cucumber relish or Sweet Chilli Sauce. We like the cucumber relish – a lovely flavour balance.

[Show Details »](#)



Time: 40 minutes

Complexity: easy

Baking

Bake it anyway you want!



Chocolate Delight

Decadent Chocolate Fudge Brownies with a coffee ice cream centre!

[Show Details »](#)



Time: 40 minutes

Complexity: medium



Focaccia

Focaccia

Focaccia with toppings

[Show Details »](#)



Complexity: very easy



Scones

"Much to my delight, after years of making scones and finally developing my own scone recipe - we found out by default something really interesting this past weekend -

In the process of rushing to get a batch of scones into the oven for a group of our cookery students, I erroneously placed the scone mixture into the muffin pans (yes, we bake our scones in muffin pans so that there is no need to roll out the dough and then cut them, as the dough is a wet dough) without having rubbed in the butter.



Time: 30 minutes

Complexity: very easy



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Complexity: medium



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[Show Details »](#)



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Complexity: medium



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Hollandaise Sauce (blender method)



Time: 30 minutes

Complexity: very easy

This is Jenny's FAMOUS Hollandaise Sauce!

Serving suggestion:

Serve in a separate ramekin along with the cooked asparagus spears and cooked, crumbed mushrooms/ oysters on a platter. Magic. Wonderful on fresh fish.

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