



Credit - Sean Calitz



COOKING PASSION SINCE 1877

CAVIAR TARASALATA

Level: Easy

Time: 20 minutes

Serves: 6 as a canapé

INGREDIENTS

150g stale crustless white bread
 700ml water
 2 garlic cloves
 ½ red onion, finely chopped
 30g KC Caviar
 zest and juice of 1½ lemons
 50ml olive oil
 100ml vegetable oil
 freshly ground black pepper
 blinis or wholemeal toast, to serve

PREPARATION

1. Put the bread in a bowl with the water until it has all soaked up. Place the soaked bread to drain in a sieve lined with a clean tea towel, fold over and press down to squeeze out any excess water.
2. Put the garlic, red onion and 200ml water into a food processor and blitz to a pulp. Repeat the process with the sieve and tea towel to press out any excess water.
3. Finally, put the caviar, bread, onion mixture, lemon juice and zest, and black pepper into the food processor. Whizz for 2-3 minutes, then add the oils in a slow steady stream as you would when making mayonnaise. You should end up with a creamy consistency. Serve on blinis or wholemeal toast.



HOB-COOKED FLATBREADS

Level: Easy

Time: 25 minutes

Makes: 12

INGREDIENTS

450g self raising flour,
 plus extra for rolling
 1 tsp sea salt
 1 tbsp baking powder
 350g natural yogurt
 1-2tbsp olive oil as needed,
 plus extra for brushing
 1 tsp ground black pepper
 NEFF FlexInduction Griddle Plate

PREPARATION

1. Put all the ingredients in a food processor, pulse until a dough forms.
2. Turn out onto a floured area and knead to bring together. Divide into 12 equal pieces.
3. Roll each piece into a round and stack between sheets of greaseproof paper.
4. Once the NEFF FlexInduction Griddle Plate is hot, brush both sides of the bread with oil and cook on level 5-6 for 3-4 mins each side.

