

Baked mango crepes

SERVES 6

1 egg
4 tsp castor sugar
175ml milk
50g flour
50g butter
2 ripe mangoes, skinned and diced
400g pastry cream

PASTRY CREAM

200ml cream
100g sugar
1 drop vanilla essence
50g custard powder + 100ml water for thickening

METHOD

1. For pastry cream, bring cream, sugar and vanilla essence to a boil. Add custard mixture and allow to cool.
1. For crepes, whisk egg and sugar for about 5 minutes before adding milk to mix.
2. Sift flour and salt into a bowl and gradually whisk in egg mixture in batches until the batter is smooth. Strain batter.
3. In a lightly-oiled non-stick pan, pour 50ml of batter and tilt to allow batter to spread evenly around pan. Cook for 1 minute on both sides. Remove and set aside for later use.
4. Mix mango cubes and 80g of pastry cream together. Place 1 tbsp of mango mixture on each crepe and roll up. Neatly arrange rolled crepes in baking dish, spread remaining mango mixture on top and sprinkle with castor sugar.
5. Bake in a preheated 180°C oven for 15 minutes. Serve immediately.

Tip: For a simpler dessert, make crepes as above, decorate with mango slices and serve with store-bought ice-cream.



a time to be merry...



Asparagus with citrus fruit aioli

SERVES 4

400g green asparagus
60ml olive oil
salt and pepper to taste
4 basil leaves, finely chopped
4 pc canned orange segments
4 pc canned grapefruit segments
4 mint leaves, chopped
400ml mayonnaise
5 cloves garlic, finely chopped

METHOD

1. Trim off the rough ends on both sides of the asparagus. Season with olive oil, basil leaves, salt and pepper
2. Grill the asparagus in an oven for about 2 minutes until cooked.
3. For citrus fruit aioli, whisk remaining ingredients together and serve drizzled over asparagus or on the side.

Tip: Multiply the ingredients and servings according to the number of guests you're expecting.