

GIAMMOUR

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Nestled in the Cape Winelands, Babylonstoren farm is famous for their farm-to-table menu. The Babel team share mouth-watering dishes straight from their backyard.



Oven-roasted rack of lamb SERVES 4

- 1 Tbsp cocoa powder
- 1 Tbsp rooibos tea leaves
- 10 Tulbaghia flowers
- Freshly-ground black pepper
- Salt, to taste
- Wild sage leaves
- 1 Tbsp honey
- 1 Tbsp extra virgin olive oil
- 500g Rack of lamb

GRAVY

- Red wine
- 113g Butter

For the spice rub, combine all dry ingredients in a pestle and mortar. Once everything is mixed, add honey and oil.

Rub mixture on both sides of the lamb.

Preheat the oven to 180°C. Place the rack of lamb on a roasting tray, fat side up. Roast for 15–20 minutes if you prefer your lamb rare; 20–25 minutes for medium. Turn the heat down to 160°C and roast for another 10 minutes. Remove from the oven and rest for 10 minutes before carving.

To make gravy, add the red wine to the pan juices. Simmer until reduced, then strain. Add butter for a slightly thicker gravy. Serve on the side or poured over the meat.

Violet-infused meringue SERVES 4

MERINGUE

- 4 Egg whites, at room temperature
- Pinch of salt
- 1 Cup castor sugar, plus extra to dust
- ½ Tsp violet essence
- 1 Cup fresh raspberries, plus extra for assembling

WHITE CHOCOLATE YOGHURT

- 1 Cup double cream yoghurt
- 100g White chocolate
- 2 Guavas, thinly sliced

Preheat the oven to 120°C. Using an electric beater, whisk and beat the egg whites and salt. Gradually add the sugar a little at a time. Beat until firm and fluffy. Add essence and beat for another two minutes. Gently fold in the raspberries, taking care not to break them. On a non-stick baking tray, add spoons of meringue in your preferred size. Bake for one hour. Leave in the oven to cool. Important: do not open the oven door during cooling period, as the meringue will crack.

While you wait for the meringue to cool, melt the chocolate over a double boiler. Then allow to cool. Combine into the yoghurt. Fold guava pieces into the yoghurt and chocolate mixture.

To assemble, break the meringue open, top with yoghurt and more raspberries. Dust generously with icing.

Chicken potstickers SERVES 6

POTSTICKERS

- 2 Cups flour
- 1 Tsp salt
- ½ Cup water, boiled
- ½ Cup cold water
- Oil

FILLING

- 2 Cups ground chicken
- 4 Tbsp chicken broth
- 2 Tsp soy sauce
- 2 Tsp rice vinegar
- 1 Tsp fresh ginger, grated
- 1 Tsp palm sugar, grated
- 2 Spring onions, finely sliced

DIPPING SAUCE

- 2 Tbsp soy sauce
- 1 Tbsp rice vinegar
- 2 Tsp sesame oil
- 1 Tbsp lemongrass, finely chopped
- 1 Tsp ginger, grated
- 1 Small red chilli, finely chopped
- 1 Tbsp honey

GARNISH

- 4 Ripe guavas, sliced into quarters

Combine flour, salt and hot water with a fork. Add cold water and mix. Knead until smooth and sticky. Add a bit more flour or water if necessary. Cover with a damp towel and rest for 30 minutes.

Meanwhile, combine all ingredients for the filling. Set aside.

Divide the dough into 24 balls. On a floured surface, roll out into 5cm circles. Place a little filling into the centre of each round and fold over to make a half circle. Pleat the edges to seal. Steam the dumplings in a bamboo steamer and shallow fry in a little oil to brown.

For the dipping sauce, combine all ingredients and serve on the side.

Garnish with guavas, and serve. **G**

For the farm's cookbook, selection of wines and fresh ingredients, visit shop.babylonstoren.com.