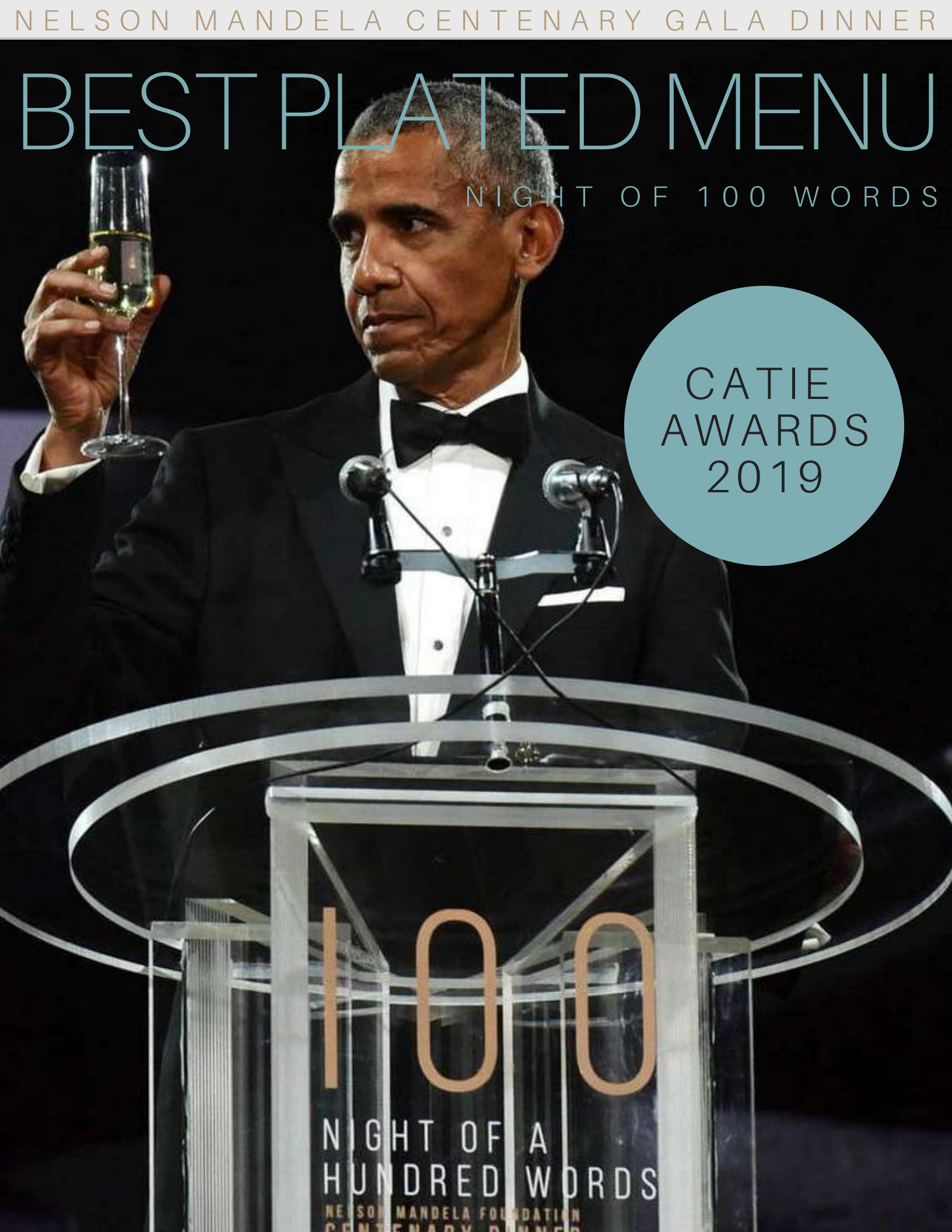


# BEST PLATED MENU

NIGHT OF 100 WORDS



CATIE  
AWARDS  
2019

100

NIGHT OF A  
HUNDRED WORDS  
NELSON MANDELA FOUNDATION  
CENTENARY DINNER

# SYNOPSIS

The brief was fairly simple; it was the unspoken words which were left up to us to complete that created the challenge and the complexity of what would become an historical journey into the life of a man whom we were privileged to have in our lifetime, Nelson Mandela, or otherwise affectionately known as Madiba.

Twenty-eight would have been his one-hundredth birthday, and this was the premise for many events that were to be held in his honour during his birthday month of July. However, the signature event for the Nelson Mandela Foundation would be the Centenary Gala Dinner to be held on 17 July. The 2000 esteemed guests included key note speaker, former US President Barack Obama.

The event would be called Night of 100 Words - focusing on the profound and powerful words of the legend that was Nelson Rolihlahla Mandela.



# MENU CONCEPT

Whilst the guest list was intimidating, with a plethora of dignitaries, royalty and sixteen seated presidents attending, we could not let this cloud our vision. Despite this we agreed from the outset that the menu would not be pretentious in any way, as this was not who Madiba was – and as our research began, we knew this was the right direction.

We decided our menu should tell a story - but how do you portray the magnitude of one of the greatest human beings through food?

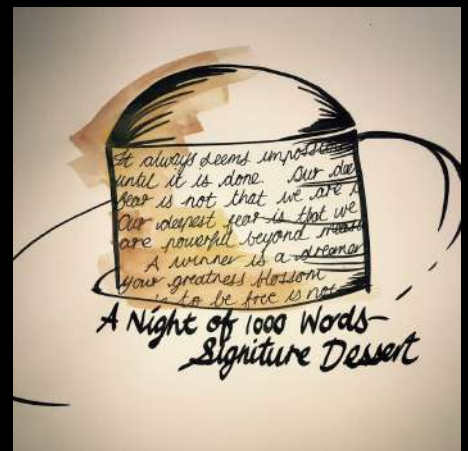
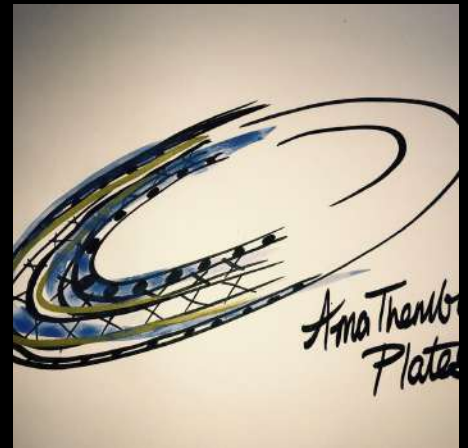
It became clear straightaway, that food played a major role in Madiba's life. Though by no means extravagant or excessive, Madiba's recollection of his culinary experiences and of those who knew and cooked for him was fascinating!

Foraging for roots as a young herd boy in Qunu, political conciseness dinners at Ma Sisulus, "Christmas Cake" on Robben Island, smuggled samoosas at Pollsmoor Prison and at last Sweet Chicken at home with his family, we were enthralled by it all!

Whilst gifted with volumes of recipes and food memories we found in past literature and interviews, we endeavoured to create a menu that we hoped would best portray Madiba's heritage, humility and love for good food.

Ever mindful of the prominence of this event and the stature of expected guests, each dish had to be carefully designed with presentation, service and above all else, taste at the forefront of its construction.

Our aim was to deliver a memorable experience, one that would not only encapsulate the tastes of a great man but also create a new food memory for the remarkable people of Madiba's life who would attend the Night of 100 Words.




Sketches from our pitch to the client.



Execution would be vital - a three course menu for 2000 guests is no mean feat! And whilst this curbed our enthusiasm to go all out beyond what was possible for this number of guests, it sent our focus onto the presentation which would become key in both telling the 'menu story' and add the drama which the team had been yearning for. Using the crockery as props would be the best way that we could deliver the level of presentation required without hindering the production on the night.

We coupled each course with a quote or story, or both, so that guests were enveloped into the life of Madiba as they enjoyed each course, almost partaking in a piece of his life. We wanted to encapsulate the emotion of the evening so as to contribute to the food memory and commemorate this celebration.

It was obvious that the menu should start with the beginning of Madibas life and his memories as a child herd boy in Qunu. We depicted this through the use of hand crafted charcoal rolled goats cheese paired with colourful earthy flavours so as to almost represent a handful of earth from those very mountainous grounds from which Madiba cared for his family goats.



We were inspired by Madibas quote "As we let our own light shine, we unconsciously give other people permission to do the same" and so decided to serve the vinaigrette in a glass light bulb, emulating the light that Madiba brought to all he met and thus a metaphor for his life as guests poured his light over Foraged Qunu.

We served a choice main course - both dishes a recreation from actual recipes of significant dishes Madiba enjoyed. We LOVED the history behind these dishes and felt that it would most certainly enthrall the guests imaginations and conjure up some deep emotion. Being the middle of Winter we chose dishes that would warm and comfort. We commissioned Sikho Mququ, a young Xhosa ceramic artist out of Mtata, Madibas home town for the dinner plates. We had Sikho carefully hand paint each plate with an AbaThembu collar and in so doing, each plate that would be served on the night would symbolise an 'inauguration' of each guest into Madiba's clan.

This was an exciting project and we felt a lot of Madibas spirit with us as we gave job opportunities to the local Xhosa people in this small village.

Vegetables that accompanied the main course were served family style, forcing dignitaries and royalty alike to communicate and share - another touch of Madiba's spirit. They included roast butternut prepared with Isipingo honey, indigenous to Madiba's homelands, and Morogo, a traditional Xhosa spinach dish.

Inspired by the central light pillar that would be built in the venue with Madiba's words carved and shining through it, we undertook to re-create it, so by echoing the theme. We selected one of Madiba's quotes "If you talk to a man in a language he understands, that goes to his head. If you talk to him in his language, that goes to his heart". We then had custom made chocolate moulds with this quote in all eleven official South African languages. Above the pillar a chocolate dome housed artisanal rum & raisen ice cream on a chocolate torte. Rum and raisen ice cream being the dessert Madiba enjoyed at Arch Bishop Desmond Tutus house on the night of his release - AMAZING!

The real drama began as an army of white gloved waiters entered the venue with silver jugs of hot custard to pour over the domes, that the dessert was revealed in its humble glory, as guests partook in the joy that this dessert must have brought Madiba on his first night of freedom!

If you talk to a man in a language he understands, that goes to his head.  
If you talk to him in his language, that goes to his heart.

Nelson Mandela

... ena praat in 'n taal wat hy verstaan, praat jy met sy hart.  
... met hom in sy taal praat, praat jy met sy hart.

... namuntu ngelimi aluvondayo, inkho kuya  
... ukhuluma naye ngelimi lwakhe, inkho  
... enhliziyweni yakhe.

... namuntu ngelimi aluvondayo, inkho kuya  
... ukhuluma naye ngelimi lwakhe, inkho  
... enhliziyweni yakhe.

... namuntu ka pulo e e e kwešišago, seo se ya  
... kwešišago, seo se ya pulo e e e kwešišago, seo se ya  
... pulo e e e kwešišago, seo se ya pulo e e e kwešišago.

... namuntu ka pulo e e e utlwisisang, molaetsa o  
... utlwisisang, molaetsa o pulo e e e utlwisisang, molaetsa o  
... pulo e e e utlwisisang, molaetsa o pulo e e e utlwisisang.

... namuntu ka pulo e e e thalaganqang, go tsena mo  
... thalaganqang, go tsena mo pulo e e e thalaganqang, go tsena mo  
... pulo e e e thalaganqang, go tsena mo pulo e e e thalaganqang.

... namuntu ngelimi alizwisaku, inkho kuya  
... ukhuluma naye ngelimi lwakhe, inkho kuya  
... enhliziyweni yakhe.

... namuntu ngelimi alizwisaku, inkho kuya  
... ukhuluma naye ngelimi lwakhe, inkho kuya  
... enhliziyweni yakhe.

... namuntu hi rilimi lali e ri twisisaka, sweswi  
... twisisaka, sweswi pulo e e e twisisaka, sweswi  
... pulo e e e twisisaka, sweswi pulo e e e twisisaka.

... namuntu ngo lunya lu divha zwi ya thuhoni yawe  
... thuhoni yawe, zwi ya thuhoni yawe, zwi ya thuhoni yawe,  
... thuhoni yawe, zwi ya thuhoni yawe, zwi ya thuhoni yawe.



NIGHT OF A HUNDRED WORDS  
NELSON MANDELA FOUNDATION  
CENTENARY DINNER



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# OBSTACLES & CHALLENGES

Plating and garnishing was a significant challenge for us - the main courses in particular. We brainstormed endlessly, as curry and rice, and stew and steamed bread cannot be plated in real significant style, no matter which way you put it. It was then that we realised that the menu speaks for itself - it is what it is and indeed exactly what we wanted to communicate to the guests, it was clean, simple and humble and allowed the Abathembu plates to shine.

Feeding 16 presidents, including Barack Obama, we had to deal with various levels of security including the Presidential Protective Services (PPS) who visited our premises, required detailed clarification of our kitchen production, delivery schedule and service production on the night. This also included various food checks and recorded temperature controls throughout the whole process by the Gauteng Health Department. All our departmental head chefs were assigned these duties for their perspective preparations both at our kitchens and at the event which made the checks easy and seamless as everyone and their own responsibilities which made maintaining the controls easier.

Timing was everything! Although we had the event production schedule a week in advance, we were ever mindful of the fact that the guest speakers including Barack Obama were unpredictable and we would need to adjust to whatever the night may bring. It is with this in mind, and the luxury of space, that we designed our production kitchen at the venue is such a way that the entire team of 220 chefs could move seamlessly from one course to another, that is, no sections needed to be re set for the next course and service could take place without delay once we had been given the go ahead.



## STARTER

*1970: In a letter to his friend Douglas Lukhele from Robben Island, Madiba wrote of himself: "I am essentially a rustic, born and brought up in a country village with its open space, lovely scenery and fresh air...throughout my imprisonment my heart and soul have always been for beyond this place in the veld and the bushes. I live across all these waves with memories and experiences I have accumulated over the last half century – memories of the grounds in which I tended stock, hunted and played...it is only my flesh and blood that are shut up behind these tight walls; in my thoughts I am as free as a falcon"*

### Foraged Qunu - A Tribute to a Herdboy

Hand Crafted Charcoal Goats Cheese, Seasonal Roast Beets, Charred Corn and Toasted Hazelnuts delicately adorned with a Mesclun of Baby Herbs and served with a bursting Blood Orange Vinaigrette

## MAIN COURSE

A choice of two main courses will be served along with family style bowls of Isiphingo honey roast butternut and morogo.

### Amina Pahad's Chicken Curry

Served with Spiced Basmati Rice, Pompadums, Kachumba & Raita

*1946 About the Passive Resistance Campaign: "They were engaged in resistance against the new Land Act that condemned them (Indians) to segregation, by law, throughout the country. Nelson was impressed by their organization. They were not Africans, but they too were oppressed and they were fighting their oppression actively and militantly, though non-violently. He enjoyed the open-house hospitality of the Pahads. Amina Pahad cooked mounds of rice and large bowls of curry, and when it was meal time all those present washed their hands and sat down to eat without the formality of an invitation, in the same way as they had done at Mqhekezweni" -*

*Fatima Meer, Higher Than Hope – a Biography of Nelson Mandela*

*Recipe provided by Amina Pahad daughter in law Meg Pahad in Hunger for Freedom – The Story of Food in the life of Nelson Mandela by Anna Trapido*

### Xoliswa Ndoyiya's Oxtail Stew

Served with Dombolo

*"Can you cook our food for my family?" "I told him I could prepare ukutya kwasekhaya (Home food). He hired me on the spot." -*

*Xoliswa Ndoyiya, Ukutya Kwasekhaya – Tastes from Nelson Mandela's Kitchen (Madiba's Personal Chef for over 20 years)*

*Recipe by Xoliswa Ndoyiya in Ukutya Kwasekhaya – Tastes from Nelson Madela's Kitchen by Xoliswa Ndoyiya*

## DESSERT

### Bishopscourt Rum & Raisin Ice Cream

Served on a Chocolate Torte with Custard

*"And then you know the Archbishop always likes rum and raisin ice cream, so they had rum and raisin ice cream with lots of custard" – Lilian Nosipho Ngoboza, housekeeper to Archbishop Desmond Tutu at Bishopscourt recalls the night of Madiba's release.*



# RECIPES

## AMINA PAHADS DRY CHICKEN CURRY

Recipe provided by Amina's daughter-in-law, Meg Pahad.



- 1 Large Chicken
- 1 Tbsp Sunflower Oil
- 1 Onion, chopped
- 1 Cup Yoghurt
- 2 Tbsp Lemon Juice
- 2 Tbsp Coriander Leaves, chopped
- 1 Cloves
- 5 Peppercorns
- 1 Cinnamon Stick
- 1 Cardamom Pods
- 3 Green Chillies, sliced lengthwise
- 1 tsp Ginger , grated
- 1 tsp Garlic, crushed
- 1/2 tsp Chilli Paste
- 1 tsp Cumin Seeds, ground
- 1 tsp Salt
- 1/2 tsp Saffron
- 5 Medium Potatoes, peeled & quartered

Portion the chicken into pieces.

Skin each piece and discard the skins.

Fry the onion in the oil until translucent, about 5 minutes.

Mix the yoghurt, lemon juice, coriander, cloves, peppercorns, cinnamon, cardamom, ginger, garlic, chilli, cumin, salt and saffron and the fried onions.

Marinate the chicken in the yoghurt mixture for one hour.

Place all the ingredients, including the marinade, in a pot and cook over low heat until the chicken is cooked through, about 45 minutes.

Stir the mixture occasionally and add a little water or chicken stock only if it is in danger of sticking to the bottom of the pot.

While the chicken is cooking, deep fry the potato pieces until they are golden on the outside and al dente in the centre, about 5 minutes.

Add the potatoes to the pot when the chicken is almost cooked (about 30 minutes)

Cook the chicken and the potatoes until both are completely cooked.

Serve with Roti.

# RECIPES

## BLOOD ORANGE VINAIGRETTE

Yields Approximately 400ml

125ml white granulated sugar  
5ml paprika  
10ml dried mustard  
15ml minced red onion  
5ml sea salt  
5ml orange zest  
5ml freshly ground black pepper  
60ml white balsamic vinegar  
60ml blood orange concentrate  
70ml vegetable oil  
70ml extra virgin olive oil

Blend all the ingredients together until sugar is dissolved.

## CHOCOLATE TORTE

Yields 10-12 portions

1 cup semisweet chocolate chips  
1/2 cup unsalted butter  
3/4 cup granulated sugar  
1/4 teaspoon salt  
1 teaspoon vanilla extract  
3 large eggs, slightly beaten  
1/2 cup Dutch process cocoa powder

Preheat oven to 190°C.

Grease an 20cm x 20cm baking pan with nonstick cooking spray. Cut a piece of parchment to fit the bottom of the pan. Place it in the bottom of the pan and spray it with nonstick cooking spray. Set aside. To make the cake, put the chocolate and butter in a large microwave-safe bowl, and heat until the butter is melted and the chips are soft, about one minute. Stir until the chocolate is melted and the mixture is smooth. If you need to reheat, do for 10 seconds at a time and stir. Add the sugar, salt, and vanilla extract and stir to combine. Add the eggs and stir until smooth. Add the cocoa powder and stir until just combined. Don't over mix. Pour the batter into the prepared pan and bake the cake for 25 - 30 minutes until a delicate crust has formed on the top.

## MOROGO (Traditional Xhosa Spinach)

Serves 4-6

15ml Sunflower Oil  
400g Kale  
5ml Curry Powder  
1 medium white onion (diced)  
2 medium tomatoes (deseeded & diced)  
Salt & Pepper to taste

Heat the oil in a deep saucepan. Add the diced onions and sautéed for a minute. Add the curry powder and sautéed for a further minute. Add the spinach to the onion curry mix and cover with a lid to allow the spinach to steam for a minute or two. Remove the lid, add the diced tomatoes and continue to sautéed until every thing is combines. Season to taste.

# RECIPES

## UMSILA WENKOMO (OXTAIL)

Serves 8-10

Recipe provided by Xoliswa Ndoyiya, Madibas private chef for 20 years.

3kg Oxtail, excess fat removed  
5ml Paprika  
15ml Barbecue Spice  
350g Carrots, peeled and sliced  
250g Green Beans, sliced  
800g Medium Potatoes, quartered  
60g Oxtail Soup Powder  
Salt and White Pepper, to taste



Place the oxtail in a large heavy bottomed pot and add just enough water to cover. Bring to the boil, then reduce the heat and cook until the water has evaporated. The meat will start to brown in its own fat. Add the paprika and barbecue spice together with enough water to cover the oxtail. Cover with a lid and cook over a low heat until the oxtail is tender, about 2 hours. Keep checking that there is still enough liquid to cover the meat, adding more water when necessary. Add the carrots, beans, potatoes and soup powder and cook until the vegetables are soft, about 30 minutes. Season to taste.

## DOMBOLO (DUMPLINGS )

Serves 8-10

Recipe provided by Xoliswa Ndoyiya, Madibas private chef for 20 years.

600g Cake Flour  
5ml Salt  
5ml Sugar  
10g instant Dry Yeast  
625ml Lukewarm Water  
30ml Butter

Sieve the flour and salt into a bowl and mix in the sugar and yeast. Gradually add the water, mixing until a soft dough is formed. Knead the dough until smooth and elastic, then cover the bowl with plastic wrap and set aside in a warm place until doubled in size, about 1 hour. Melt the butter in a pot. Roll the dough into balls the size of your palm. Place the balls of dough in the melted butter and pour boiling water into the pot to a depth of 2cm. Cover with a lid and cook over medium heat until the dumplings are cooked through, about 20 minutes. As the water evaporates the butter will begin to fry the base of the dumplings – keep an eye on them to check that they don't burn and add a little more water if necessary.

## MENU RESEARCH & RECIPE REFERENCES

Hunger for Freedom – The Story of Food in the life of Nelson Mandela by Anna Trapido  
Ukutya Kwasekhaya – Tastes from Nelson Madela's Kitchen by Xoliswa Ndoyiya  
Higher Than Hope – A Biography of Nelson Mandela by Fatima Meer  
Long Walk to Freedom – The Autobiography of Nelson Mandela

# TEAM

# 2 Jackie

Cold Kitchen		Hot Kitchen	
1	Colbert - TEAM LEADER	1	Motsepe - TEAM LEADER
2	Dankisa	2	Clive Martin
3	Lilile	3	Relebohile
4	Modise	4	Sandile
5	Thandi	5	Thembani
6	Siyabonga	6	Thulisile
7	Horian	7	Ntokozo
8	Princess	8	Kuisha
9	Khululeka	9	Thembi
10	Karabo	10	Patricia

1	Powder	Brownie
2	Rnd Goat	-> mains
3	Sq Goat	Brownie
4	Beet Sphere	Ice Cream
5	Beet Bulb	Ice Cream
6	Corn	Dome
7	Nuts	Dome
8	Herb	Custard
9	Beet Dice	Custard
10	Vinaigrette	

	OXTAIL	CHICK
1	Plates	6
2	Starch	7
3	Meat	8
4	Sauce	9
5	Garnish	10

- 1 + 6 Always Same Plates  
Keep Hot Trays Full  
Issue correct plates / order
- 2 + 7 Allocate assistant 2+7 from Cold Kitch  
Heat according to instructions  
Wash Ladels after service
- 3 + 8 Heat according to instructions  
Oxtail - 2 hours ahead  
Chicken - 2 hour ahead
- 4 + 9 Fill Pots + Heat Gently  
Wash Pots + Fill Custard  
Wash Whisks  
After - wash pots and stove  
pack away
- 5 + 10 Garnish.

## NM 100: Event Kitchen Running Order

16:00 -	Bread Plate On Table	As per client
17:30 - 19:00	Canape Service	Team 1 to complete
19:56 - 20:18	Starter Served	
21:19 - 22:08	Main Course Served	
22:00 - 22:36	Dessert Served	

## Production Schedule

**10:00 ALL FSA STAFF ARRIVE**

### Starter Course Prep

- 10:30 Dressing into bottles  
10x Plastic Funnels  
10x 87ml Portion Measure
- 11:30 Tie Tags onto Bottles  
Scissors - cut ribbon  
Tags - punched and cut (ready)  
Screw on Caps
- 10:30 Char & Cut Corn  
Electric Heat Guns x 2 teams
- 10:30 Cut Beetroot  
FSA Prep Duty

### Main Course Prep

- 10:30 Chop Parsley (Canape) **FSA**
- 10:30 Slice Spring Onions (Canape) **FSA**
- 13:00 Prepare Dombolo Foils **Tracey/Sous**
- 09:00 Fill Urns + Heat **Porters**  
Check Chaffers with Fuel & Water **Porters**

### Vegetable Prep

- Mix Spinach with Onion & Tomato **Sous Team**  
Pre-Portioned Ingredients

### General Prep

- Layout Bread Plates **Porters**  
Layout Starter Plates **Porters**

- 11:30 Allocate Kitchen to various Positions  
20x Teams of 10x + 1 team Leader
- 12:00 All Sous Chef / Managers Arrive**
- 12:00 - 12:30 Allocate Managers to Teams  
1x Manager to 2x teams of 10  
= 1x Manager, 2x Team Leader, 20 FSA
- 12:30 - 13:30 Run through menu with Sous Chefs / Team Leaders



13:30 -	14:00	Sous Chefs teach FSA's Menu	
14:00		MOVE ALL CANAPE STOCK TO CANAPE TENT	
		Must move before Bomb Sweep incase of Delay	
15:00	16:00	BOMB SWEEP	
		All chefs to evacuate Kitchen Area (Hall 7)	
15:00 -	16:00	<b>LUNCH - ALL KITCHEN STAFF</b>	
16:00 -	16:15	Wash & Sanitize; Hair Nets; Gloves	
16:15		Plate & Serve Bread Plates	
		Use Starter Tables - waiters to move plates as and when ready	
16:15		<b><u>Canape Team to Start Prep</u></b>	00:45
	16:30	Deep Fryers ON	
	16:30	Lamb Chaffers ON	
		Mix preserve into Lamb	
		Heat Shredded Lamb	
	17:00	Fry Risotto Balls	
		Assemble Macaroons (cream cheese, salmon)	
		Fill risotto plates with sauce	
		Assorted Platters	
		Decorate with Pincushion + Protea	
		Individual garnish per canape	
18:56		<b><u>Starter Plating to Begin</u></b>	01:00
		Dust Plates	
		Place Beetroot	
		Place Cheese - Round and Square	
		Hazelnuts ON square goats cheese	
		Place Corn	
		Place Dressing Bottles	
		Place Herbs	
		<b><u>Main Course Prep to Begin</u></b>	01:30
19:00		Start Frying Pompadums	
19:19		Oxtail Chaffers On	
20:20		Chicken Chaffers On	
19:00		Spinach Chaffers On	
19:00		Butternut Chaffers On	
19:00		Sauce Pots On	
		Low Heat / Continue Stirring	
		<b>CHAFFING DISH ALLOCATIONS</b>	
		Oxtail	172
		Dombolo	70
		Rice	70

Butternut	70
Spinach	70
Chicken Curry	140
Lamb - canape	4
Veg - Mushroom	2
Veg - Mash	2

**Each Station (x8) to be set with the following:**

Oxtail	12x
Chicken Curry	12x
Rice	8x
Dombolo	8x
Spinach & Butternut divide between 2 runs	

**Main Course Food Runs**

Runner	2
Plate Man	1
Starch	1
Meat	1
Sauce	1
Garnish	1
	<hr/>
	<hr/> <b>7</b>

# NM100 | EVENT KITCHEN INGREDIENTS ALLOCATION

**Chef:** Precious Moyo

## CANAPES

### Lamb Shortbread

Shortbread

10g Lamb (heated in chaffer) (fork) (bowls)

(Hot Date Preserve) mixed in to lamb (dish up spoon) (bowls)

2g Crème Fraiche (bowls + teaspoon)

Dried Flowers (garnish)

### Arancini

Risotto Balls (deep fry) (roller towel ) (inserts)

5ml Herb Mayo (bowls + teaspoon)

Small Bowls

Silver Forks

### Macaroon

5g Herb Cream Cheese (piping bag) (Nozzels) (dish up spoon) (scissors)

5g Smoked Salmon (scissors)

Black Pepper Grinder

Macaroons

## ON TABLE

1 x Bread + 1 x Pate + 1 x Herbed Butter

Side Plates

Scissors

Gloves

## STARTER

### *Foraged Qunu - A Tribute to a Herd Boy*

4 x Half Ashed Chevre Balls

2 x Phantom Forest Slice

4 x Half Beetroot Spheres

2 x Half Baby Beet Bulb

30g Corn

15g Hazelnuts

10g Micro Herbs

80ml Blood Orange Vinaigrette in Light Bulb (Funnels) (Measuring Jugs)

Diced Beetroot (Garnish)

Beetroot Powder (Garnish) (Salt Shakers)

Large Mixing Bowls (to drain beetroot bottles)

Colanders (to drain beetroot bottles)

Plate Powder Divider

## **MAIN COURSE**

### **Vegetable Serving Bowls**

400g of veg per bowl = 5 portions x 400 bowls of each veg

Veg Bowls

Allocated Dish Up Spoons

Allocated Serving Spoons

### **Honey Roast Butternut**

80g per person

Each foil includes approximately 85 portions

Heat in chaffer time = 1:30 hours

### **Morogo**

80g per person

Recipe per chaffer (Makes 50 portions)

- 4kg Blanched Spinach
- 1 litre Curry Onion Salt Mix
- 1 Litre Tomato Concasse
- Coarse Black Pepper
- Heat in chaffer time = 1:30 hours

### **Main Course Serving Bowls (Start of run)**

### **Main Course Under Plates (End of run)**

### **Oxtail**

Braising Stock (added to meat before heating)

Gravy (100ml per portion) – must cover entire meat portion

Browning (back up)

Demi Glace (Back up)

Beef Jus (Back up)

Brown Roux (Back Up)

### **Dombolo**

Recipe (see attached)

2 “broken” buns per serving

Allocated Steaming Inserts

Greaseproof Paper

### **Oxtail Garnish**

15g Fresh Chopped Parsley (bowl)

Thyme

Rosemary

Air Dried Tomatoes (bowl)

### **Chicken Curry**

Curry - 350ml Scoop Spoon

Additional Sauce - 60ml Scoop Spoon

Rice – 150ml Scoop Spoon

Maizena (Back Up)

## **Garnish**

Coriander  
Pompadum  
Fryer Oil

## **Curry Sambals**

Kachumba  
Raita  
60ml Scoop Spoons  
Sambal bowl  
Gold trays  
Allocated Gold & Black Teaspoons

## **DESSERT**

### **Bishopscourt Rum & Raisin Ice Cream**

Chocolate tort - 1 per portion  
Chocolate dome - 1 per portion  
Rum & Raisne Ice Cream Ball – 1 per portion  
Custard - 125ml per portion (heat in pot) (ladels) (gravy funnels) (jugs) (wet clothes)

## **SPECIAL DIETS**

## **MAIN COURSE**

### **Vegetarian | Pescatarian | Vegan Option**

120g King Oyster Mushrooms (Heat in oven, keep warm in chaffer for service)  
200g Edamame Mash (heat in chaffer)  
Wasabi (to taste)  
Miso Butter - Gentle heat in small pot + small whisk  
50g Grilled Asparagus (fry in pan with olive oil)  
Olive Oil  
Salt  
50g Lightly Pickled Radish  
10g Micro Herb

## **DESSERT**

Almond Florentines with Coconut Almond Butter Cocoa Mousse & Fresh Strawberries +  
Strawberry Coulis

- Dairy Free
- Wheat Free
- No Added Sugar
- Low Fat