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### **Currant Beef Olives served on a Bed of Swede/Potato Mash with a Currant and Muscat Sauce - Serves 6**

6 slices bread, cut into small cubes  
1 onion, finely chopped  
1 cup Currants  
2 tbs parsley, finely chopped  
1 tsp minced garlic  
3 eggs  
1 tsp tabasco sauce  
Salt and black pepper to taste  
6 large beef schnitzels, pounded thinly  
6 tbs olive oil

Combine the bread, onion, Currants, parsley, garlic, eggs, tabasco, salt and pepper. Place a handful of this mixture onto each schnitzel and carefully roll up. Secure with toothpicks and cover with gladwrap. Leave overnight in the refrigerator for the flavours to combine. In a large frypan heat the oil and cook the olives very gently turning so as to brown each side.

Serve on a bed of swede potato mash and a generous ladle of Currant and muscat sauce.

#### **Swede/Potato Mash**

2 medium swedes, peeled and diced  
4 large potatoes, peeled and diced  
4 tbs butter  
Salt and pepper to taste

Place the swedes and potatoes in a pot of salted water and simmer for 20 minutes. Drain and mash with butter, salt and pepper to taste.

#### **Currant and Muscat Sauce**

1/2 cup Currants  
1 1/2 cups Muscat  
2 tsp hot English mustard  
1/2 tsp ground cinnamon  
1 cup cream  
1/2 cup water

Place all ingredients in a saucepan and simmer until the sauce thickens to a rich consistency.

**NOTE:** Serve this dish with large mushrooms, which have been drizzled in oil and with a dash of balsamic vinegar. Microwave on high for 4 minutes.

### **Warm Vietnamese Salad with Prawns and Seeded Raisins - Serves 4**

24 green king prawns  
1 cup sweet chilli sauce  
3 tbs peanut oil  
2 tbs prawn paste  
2 tbs fish sauce  
2 tbs light soy sauce  
3 tbs lime or lemon juice  
2 tsp raw sugar  
2 tbs vinegar  
1 onion, roughly chopped  
2 tsp minced garlic  
2 large red chillies, seeded and finely chopped  
8 large mushrooms, roughly chopped  
2 bunches Bok Choy  
250g cherry tomatoes, halved  
1 1/2 cups seeded Raisins  
1 bunch mint, leaves only  
1/4 cup water  
300g salad mix  
2 tbs Sesame seeds, roasted

Marinate the prawns in the chilli sauce for two hours and BBQ on a skillet on the stove or BBQ until pink (approx two minutes each side).

Heat the oil in a wok and stir in the prawn paste, fish sauce, soy sauce, lime juice, sugar and vinegar. When this is heated and aromatic stir fry the onions, garlic, chillies, chopped mushrooms and bok choy until just wilted.

Turn off the heat and stir in the tomatoes, seeded Raisins, mint, water, salad mix and sesame seeds. Serve in large bowls immediately with the prawns arranged on top.



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