

Margarita

Ingredients:

50ml Tequila
20ml Triple sec
25ml Lime juice
10ml Sugar syrup

Directions:

Combine ingredients in a shaker with ice and shake until ice cold, serve in a Martini glass and garnish with a lime wedge.



Gambas pil pil

Ingredients:

300 g Raw king prawns

2 Tablespoons Olive oil not Extra Virgin

1 Chopped red chilli leave the seeds in if you like it hot

2 Cloves of garlic peeled and chopped

Salt and chopped flat leaf parsley to serve

Directions:

In a small frying pan, heat your oil until it's almost smoking.

Add your chilli, garlic and prawns.

Cook until the prawns are pink all over, moving the pan around so that the garlic doesn't burn.

Sprinkle with salt and parsley.

Mojito

Ingredients:

50ml White rum

4 Lime wedges

8 Mint leaves

1 tsp Caster sugar

Soda water to top

Directions:

Muddle lime in glass with sugar until the sugar is dissolved and limes are juiced. Add mint and gently press into juice, and then add rum. Top with crushed ice and stir from bottom of the glass. Before topping with more crushed ice and soda water. Garnish with sprig of mint.



No bake lime & raspberry cheesecake

Ingredients:

For the crust:

100g Graham Crackers , crushed
3 Tablespoons Unsalted Butter , melted
A pinch of salt

For the cream cheese layer:

225g Cream cheese
210g Fresh raspberries
105g Powdered sugar (105 grams)
Whipping cream (125 ml)

Directions:

Crust: In a bowl, mix the crushed crackers with melted butter and salt until well combined. Pour the crumbs into a 6-inch (15cm) spring-form pan and press down hard with the back of a spoon (or measuring cup). When ready, place the pan in the freezer.

Cream cheese layer: In a mixing bowl, whisk together cream cheese, 1 cup of fresh raspberries and powdered sugar. When done, in a separate bowl whip the cream until stiff. Fold the cream into the cream cheese mixture. At last fold in the remaining raspberries.

Assembling: Take the spring-form pan out from the freezer. Spread the cream cheese layer over, making sure there are no air gaps (press the mixture down with a spoon). Cover with cling film and refrigerate for at least 3 hours before serving (overnight is best). Decorate with fresh raspberries and serve.

Recommended Products

Springform pan (6-Inch/15 cm)
Glass mixing bowl
Hand mixer

Cosmopolitan

Ingredients:

- 45 ml Vodka
- 20 ml Cointreau
- 20 ml Cranberry juice
- 20 ml Fresh lime juice

Directions:

Combine all ingredients in a shaker and shake vigorously with ice until chilled, strain into martini glass and serve.



Vietnamese salad rolls

Ingredients:

- 10 Spring roll rice paper wrappers
- 1 Large carrot, peeled and julienned
- 1 Large cucumber, julienned (you can peel, but I don't)
- 1/2 Of a large red pepper, julienned
- 1/3 Cup chopped purple cabbage
- 1 Ounce cooked rice noodles or rice vermicelli (optional)
- 1 Avocado, sliced

- Handful fresh cilantro (and/or mint, basil)
- 5 Large green lettuce leaves (romaine, butter, etc), torn in half
- 20 Medium cooked shrimp, peeled and sliced in half
Length-wise/or cooked chicken breast

Directions:

Prepare the rice paper wrappers: Pour warm water into a large bowl or 9-inch square or round baking pan. The baking pan is what I always use. Working with one at a time, dip the rice paper wrapper into the warm water for 15-20 seconds (or whatever the package suggests). Usually it's around that time.

Directions:

You want the wrapper to be soft, yet still slightly firm and pliable. Immediately remove from the water and place flat onto a work surface such as a large plastic or ceramic cutting board. Sometimes I use a large wood cutting board, but the wrappers stick to it a little more. Pat the wrapper slightly dry.

Fill the rolls: Place a few sticks of carrot, cucumber, red pepper, and a sprinkle of cabbage on top of the bottom 1/3 of the rice paper as explained and pictured in the post. Then, a small amount of noodles (if using), a slice or two of avocado and a bit of cilantro. Lay 1/2 of a lettuce leaf on top and 4 slices of shrimp on top— as pictured above. Remember, do not overstuff the roll. Start small then add more, as needed, as you roll each one.

Roll them: Roll everything up tightly. To do so, gently pull up the bottom of the roll and roll over the filling. Then, roll and use your hands to tuck the filling in as you go. It's basically like you're rolling a burrito! Remember, you want a very tight roll. You can fold in the sides of the rice paper roll if you wish, but sometimes I don't.