



PURPLE CABBAGE SALAD

½ purple cabbage finely chopped
½ cup of toasted pine nuts
½ cup of raisins
1 shallot or ¼ chopped onion
French vinaigrette
¼ cup cubed feta cheese

FRENCH VINAIGRETTE

3 tablespoons of extra virgin olive oil
2 tablespoons of vinegar (white, red, balsamic) or 2 tbsp of lemon juice
1 tbsp of French Dijon mustard
Salt and pepper

Put all ingredients in a bowl. Mix well with vinaigrette and add chopped parsley before serving

Serving suggestions: with garlic bread or beef rump steak or eye fillet steak cooked with crushed garlic and parsley.

EGGPLANT CAVIAR DIP

1 big eggplant
4 cloves garlic
Olive oil
Salt and Pepper

Roast eggplant as a whole or cut in half. Place in roasting dish. Drizzle oil on top, salt and pepper
Place 4 cloves of garlic in dish without being peeled. Roast for ½ hour on 200°C.

When it has cooled down, place cut eggplant and garlic (squeeze them out) in a mixer. Blend everything until it has a good consistency for a dip. If necessary, add a bit of olive oil, salt, pepper and some cumin seeds.

Serving suggestions: To have as a snack with carrots, cucumber sticks or on nice rice cracker or toasted bread.