

Breakfast television recipes

The dips

roasted red pepper and feta

ingredients

4 red bell peppers
1/4 cup extra-virgin olive oil
1/2lb bulgarian feta cheese
2 scallions
salt and pepper to taste

directions

Char peppers directly over gas flame or in broiler until blackened on all sides. Peel, seed, and quarter peppers. Puree peppers, oil, scallions and cheese in processor. Season with salt and pepper. Chill at least 3 hours or overnight.

white tuscan bean puree

ingredients

3 cloves of roasted garlic
500 ml white cannelli beans, drained, rinsed
teaspoon salt and pepper to taste
3 tablespoons of extra virgin olive oil
fresh mint to taste approximately 6 large leaves

directions

place garlic and mint in a food processor and process until minced. Add beans, salt and pepper and process into a puree. With processor running, slowly add olive oil in a steady stream through the feed tube. Process until mixture thickens, about 1 - 2 minute.

roasted butternut squash dip

ingredients

1lb roasted butternut squash
3 cloves of roasted garlic
2 tablespoons of cilantro
cumin to taste
salt and pepper to taste

directions

place garlic in a food processor and process until minced. Add butternut squash, cilantro salt and pepper and process into a puree. With processor running, add a dash of cumin. Process until mixture thickens, about 1 - 2 minute.

sweet potato and maple syrup dip

ingredients

1lb sweet potato
4 tbsp maple syrup
3 cloves of roasted garlic

directions

cube the sweet potato and roast them until they are fully cooked and charred on the edges. place potatoes in a food processor along with maple syrup and roasted garlic. 1 - 2 minute.

pancetta and cheddar cheese dip

ingredients

2oz pancetta

4oz graded cheddar cheese

2 cups of sour cream

1 cup of mayonnaise

Tabasco, Worcestershire sauce to taste

salt and pepper to taste

chopped chives

directions

brown pancetta in a fry pan and let cool.

add all ingredients in a large mixing bowl and mix well

refrigerate until your ready to serve.

caramelized fig and goat cheese

ingredients

125ml fig jam

500ml goat cheese

2oz of port

salt and pepper to taste

directions

place fig jam and goat cheese in a food processor and blend together, slowly add port. 1 - 2 minute.

the sweets

easy shortbread cookies

ingredients

3 cups flour
1 cup icing sugar
1 cup butter.

directions

cream butter until soft, then work in sugar mixture. Tip sugar mixture onto flour and work in well. Press mixture into a greased pan and bake 30 minutes in a moderate oven. Cut into fun holiday shapes. Cool on rack.

spice holiday hermit cookies

ingredients

1/2 cup shortening
3/4 cup sugar
2 eggs
2 teaspoons milk
1-3/4 cups flour
1/4 teaspoon nutmeg
1/2 teaspoon cinnamon
1/4 teaspoon clove
1/4 teaspoon mace
1-1/2 teaspoons baking powder
1/2 cup chopped sun dried cranberries.

directions

cream together shortening and sugar. Add beaten eggs and milk and mix well. Mix and sift flour, spices and baking powder. Add to first mixture and mix well. Add chopped sun dried cranberries and mix thoroughly. Drop from teaspoon 2 inches apart on greased pan. Bake in moderate oven (325°F) 15 to 20 minutes.

warm banana crumble

filling

4 bananas
¼ cup brown sugar
2 oz of butter
1oz of rum
¼ cup dark chocolate chips

directions

melt the butter in a sauce pan, sauté bananas in butter and brown sugar flambé with rum and let cool.
once cool add chocolate chips

topping

1 cup of all purpose flour
1 cup of oatmeal
½ cup of butter
½ cup brown sugar
2 tablespoons of white sugar
¼ tsp cinnamon

directions

blend with fork or pastry blender. Sprinkle in chunks over bananas and bake @ 350 degrees for 1 hour