

Mad

LOVE

WEDDING
INSPIRATIONS



Winter 2018
R50.00 (R6.14 VAT INCL)
N\$50.00



SHOWSTOPPING FASHION ♥ EASY NEWLY-WED RECIPE IDEAS ♥ REAL WEDDINGS
+ PLUS 6 STYLED WEDDINGS TO INSPIRED YOUR SPECIAL DAY



FOOD INSPIRATIONS

Oaklands Country Manor

Oaklands Country Manor is a family estate run by Lady Caroline and her sisters Kathy and Annie, and their brother Simon. They specialise in intimate country style weddings, each one personalised to create a uniquely magical day for the couple and their guests



The property, situated in the central Drakensberg, is exclusively reserved for the wedding party, ensuring that no effort is spared in coordinating a day the couple will always remember.

Oaklands can accommodate weddings at any time of year, with October to March being the prime recommended season in the Drakensberg. Both the ceremony and reception can be hosted at one of their stunning venues.

Caroline, Annie, Kathy and Simon's long affiliation to the region and their strong sense of family values form the core of the Oaklands ethos, and with this in mind, the *Mad Love* team asked them to come up with a few simple but elegant "first dinner party" recipes for a newly-wed couple.

Kathy, the executive chef at Oaklands, is assisted by second-in-command Johhson Ndluvu. Together they designed this wonderfully simple yet tasty menu that will ensure your first dinner party as a married couple will be an outstanding and success.

Bon Appetite!

CONTACT

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CRISPY PORK CRACKLING

WHAT YOU NEED

Pork belly skins
Juice of 2 to 3 lemons
Salt

HOW YOU DO IT

- 1 Buy pork belly skins from your butcher and cut them into thin strips with kitchen scissors.
- 2 Cover with lemon juice and salt, then mix strips together.
- 3 Place strips on a baking rack with a drip tray underneath.
- 4 Roast at 180°C until crispy.
- 5 Serve.



CHILI POPPERS

WHAT YOU NEED

12 Jalapeno poppers, halved and deseeded
Olive oil
Salt and pepper
100g cream cheese
50g Gorgonzola
Lemon rind
Parsley and chives
1 cup soy sauce
3 tbsp honey

HOW YOU DO IT

- 1 Pre-heat oven to 200°C. Brush Jalapeno halves with olive oil, salt and pepper.
- 2 Mix cream cheese, Gorgonzola, lemon rind, herbs, salt and pepper together.
- 3 Stuff the Jalapenos with the cheese mix.
- 4 Place the Jalapenos on a baking tray and bake until tender and the cheese melts (about 20 mins).
- 5 Mix soy and honey together to taste.
- 6 Place the baked Jalapenos on a platter and drizzle with honey and soy dressing .
- 7 Serve on crispy ciabatta toast topped with micro beans.

SEARED ORGANIC DUCK BREAST

WHAT YOU NEED

- ¼ cup sugar
- 6 tbsp sherry vinegar
- 3 cups fresh orange juice
- 3 cups chicken stock
- 3 shallots, minced (about 6 tbsp)
- 2 tbsp orange marmalade
- 6 boneless duck breasts
- salt and pepper

HOW YOU DO IT

- 1 Place sugar in a medium-sized saucepan over a medium heat and caramelise to a deep amber colour.
- 2 Remove caramel from the heat and carefully stir in vinegar, orange juice, chicken stock, shallots and marmalade. Return to a medium heat and reduce to about half, or until it coats the back of a spoon.
- 3 Score the fat on the duck breasts with the tip of a sharp knife in a diamond pattern and season with salt and pepper.
- 4 Place breasts fat side down in a medium skillet and cook undisturbed until the skin is crisp and golden brown, about 10 minutes. Turn the meat and continue cooking to the desired doneness, about eight minutes or more for medium-rare. Allow meat to rest before slicing.
- 5 Pour the orange jus over the meat to serve.



STEAMED ORANGE PUDDING

WHAT YOU NEED

- 185g butter, softened
- ¼ cup caster sugar
- 2 tsp finely grated orange rind
- 3 eggs
- ½ cup milk
- 1 ½ cups self-raising flour
- ¼ cup orange juice
- ½ cup castor sugar
- 2 oranges peeled and segmented
- Thick cream, to serve

HOW YOU DO IT

- 1 Grease an eight cup-capacity metal pudding steamer and line the base with baking paper.
- 2 Using an electric mixer, beat butter, sugar and orange rind until light and fluffy. Add eggs one at a time, beating to combine. Sift flour over mixture, add milk and fold until just combined.
- 3 Spoon mixture into prepared steamer, smooth top and secure lid. Place in a large saucepan, then carefully pour boiling water into the pan until half way up side of steamer. Cover the pan with foil, place over medium heat and bring to the boil. Reduce heat to low and simmer for one and a half hours, topping up with boiling water when necessary.
- 4 Make the syrup while the pudding steams. Combine orange juice and sugar in a saucepan over a medium heat and cook without boiling, stirring for three minutes or until sugar dissolves. Bring to a boil then reduce heat to low and simmer for five minutes or until thick and syrupy. Remove from heat and add orange segments.
- 5 Remove pudding pan from the heat and carefully lift steamer from water. Stand for 10 minutes then remove lid. Turn pudding onto a plate, spoon over syrup and serve with cream.

