

RASPBERRY COULIS WITH WHITE CHOCOLATE GANACHE



Raspberry Coulis

Serves 4

Preparation time:

10 minutes

Cooking time:

No cooking required

Ingredients:

50g sugar
3 tbsp water
1 tsp orange juice
3 punnets fresh raspberries

White Chocolate Ganache

Serves 4

Preparation time:

10 minutes

Cooking time:

No cooking required

Ingredients:

100g white chocolate, broken into squares
100g whipping cream

Method

1. Heat the sugar, water and orange juice in a small saucepan over medium heat, stirring from time to time, until the sugar dissolves completely, about 5 minutes.
2. Put the raspberries and the sugar syrup in a blender and puree.
3. Strain through a fine mesh sieve to remove the seeds.

Method

1. Place the chocolate into a round bottomed bowl.
2. Warm the whipping cream to just below boiling in a small pan.
3. Pour the cream onto the white chocolate and stir with a wooden spoon until all the chocolate has melted.
4. To combine the two into a ripple, pour half the white chocolate mix into a cereal bowl then pour in half the coulis in a spiral movement and swirl together with a teaspoon.

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MINI BURGERS



MINI BURGERS



Herby Beefburgers with Mango Chutney

Makes 10-12 mini burgers

Preparation time:

10 minutes plus 20 minutes chilling time

Cooking time:

Under 10 minutes

Ingredients:

450g beef mince
3 spring onions, finely chopped
45ml/3tbsp freshly chopped flat-leaf parsley
Salt and freshly milled black pepper
30-45ml/3-4tbsp prepared mango chutney
2 tbsp breadcrumbs

Spicy Lamb and Feta Burgers

Makes 10-12 mini burgers

Preparation time:

Approximately 10 minutes plus 20 minutes chilling time

Cooking time:

Under 10 minutes

Ingredients:

450g/1lb lamb mince
1 garlic clove, peeled and finely chopped
1.25ml/½tsp ground paprika
5ml/1tsp ground allspice
2.5ml/½tsp cumin powder
45-60ml/3-4tbsp freshly chopped flat-leaf parsley or coriander
Zest of 1 lemon
125g/4½oz Feta cheese, roughly crumbled
Salt and freshly milled black pepper

Sun-Dried Tomato Burgers

Makes 10-12 mini burgers

Preparation time:

10 minutes plus 20 minutes chilling time

Cooking time:

Under 10 minutes

Ingredients:

450 beef mince
1 medium onion, peeled and grated
45ml/3tbsp freshly chopped oregano or 15ml/1tbsp dried oregano
15ml/1tbsp freshly chopped mint
Salt and freshly milled black pepper
4 sun-dried tomatoes in oil, drained and finely chopped
2 tbsp breadcrumbs

Method

1. In three large bowls separately mix all the burger ingredients together.
2. Using slightly damp hands shape the mixture into small 5cm/2inch burgers in diameter. If time allows cover and chill for 20 minutes. Clingfilm a plate and place the burgers on the plate then cover with more clingfilm to chill.
3. Cook the burgers on a prepared barbecue or a preheated moderate grill for 3-4 minutes on each side until thoroughly cooked and any meat juices run clear.
4. Serve the burgers in buns or rolls of your choice with a salad garnish and a selection of relishes.

Tip: If preferred use the mince mixture to make full sized burgers instead.