

Celebrate with Lorna

THE FESTIVE SPECIAL

COOKBOOK



Lorna Maseko

Lorna Maseko affectionately known as the International Culinary princess is a dynamic and talented chef, TV personality and culinary entrepreneur. With her infectious energy, undeniable talent, and captivating presence, Lorna has become a household name in South Africa and beyond. Her journey from humble beginning to international success serves as an inspiration to aspiring chefs and food enthusiasts all around the world.

Lorna Maseko is more than just a chef and television personality; she is a culinary trailblazer, a cultural ambassador and inspiration to millions of people around the world. With her boundless creativity, unwavering passion and infectious enthusiasm Lorna continues to redefine boundaries of what is possible in the world of food and cooking.



" Food is a delight we get to share our love, life, creativity and precious spaces over. The holiday specials we brought you are a reminder to explore the wonder of food...try new things, put a new spin on the traditional and push the tastebuds on what is possible. You will be amazed at what you can achieve. We look forward to seeing your dishes and holiday connections inspired by S3."

S3 Head of Bouquet - Sane Zondi



The Table of

CONTENTS

WHOLE ROASTED BUTTERCHICKEN IN A BUTTERCHICKEN SAUCE 6

CHAKALAKA TSHOTLHO 10

SLOW BRAISED CABBAGE WEDGES WITH ANCHONY DRESSING AND TOASTED BREADCRUMBS 12

LEMON BUTTER AND WHOLEGRAIN MUSTARD WHOLE FISH 16

WHOLE ROASTED BUTTERNUT WITH SAGE 18





Whole Roasted Butterchicken In a ButterChicken Sauce

#S3FestiveSpecials #S3DoTheMost

INGREDIENTS

FOR THE CHICKEN:

- 1 Whole chicken
- 1 Cup plain yoghurt
- 2 tbs Lemon juice
- 4 Cloves garlic, crushed
- 1 tbs Ginger, grated
- 2 tsp Garam masala
- 2 tsp Turmeric powder
- 2 tsp Chili powder
- 1 tsp Ground cumin powder
- 2 tsp Ground coriander
- 1 tsp Refined sugar
- Salt to taste
- 4 tbs Stork country blend – melted
- Sprig fresh thyme

FOR THE SAUCE:

- 2 tbs Stork country blend
- 1tbs Olive oil
- 1 Onion, finely chopped
- 3 Cloves garlic, minced
- 2 tbs Ginger, grated
- 2 tsp chili powder
- 1 tsp Cumin powder
- 2 tsp Garam masala
- 1 Cup full cream
- 1 tsp refined sugar
- Salt to taste
- 1/2 Cup Stork country blend – melted
- Pea shoots to garnish
- 2 Cups tomato puree



METHOD

FOR THE CHICKEN:

1. Preheat the oven to 180°C
2. In a bowl, combine yoghurt, lemon juice, garlic, ginger, garam masala, turmeric, chili
powder, cumin, coriander, sugar and salt.
3. Rub the marinade all over the chicken, including under the skin and inside the cavity.
4. Cover and refrigerate for at least 4 hours, preferably overnight.
5. Melt the butter (1 cup) and soak the cheesecloth in it, ensuring it's fully coated.
6. Place the chicken on a roasting rack in a baking dish.
7. Cover with buttered cheesecloth, this will help keep the chicken moist and bastes it as it
roasts
8. Add the remaining butter in the baking tray along with fresh thyme
9. Roast for 1 hour 20 mins and basting with melted butter from the tray every 20 minutes,
10. Remove the cloth in the last 20mins so the skin crisps up and is golden brown and
cooked through
11. Let the chicken rest for 10 minutes before carving.





FOR THE SAUCE:

1. While the chicken is roasting, heat Stork country blend until nutty and brown
2. Then add olive oil to avoid burning
3. Sauté the onion until golden and softened. Add garlic and ginger, and cook for 1-2
minutes until fragrant.
4. Stir in the tomato puree, chili powder, cumin, and garam masala. Bring to a simmer,
stirring occasionally, until the sauce thickens.
5. Place in a blender and blend until smooth
6. Return to the pan and lower the heat. Add cream, sugar, salt and butter. Simmer for 5
minutes.
7. Adjust seasoning to taste
8. Serve the sauce as the bed for the delicious roasted buttered chicken.• 1 tsp refined sugar

- Salt to taste
- 1/2 Cup Stork country blend – melted
- Pea shoots to garnish
- 2 Cups tomato puree

Chakalaka Tshotlho

INGREDIENTS

For the Short Rib (Tshotlho):

- 2tbs Olive oil
- 1kg Beef short ribs
- 1 Onion, diced
- 4 Cloves garlic, crushed
- 2 tbs Smoked paprika
- 2 tbs Curry powder
- 1 Beef stock
- 2 tbs Worcestershire sauce
- Salt and pepper to taste

For the Chakalaka:

- 3 tbs Vegetable oil
- 1 Onion, finely chopped
- 2 Gloves garlic, crushed
- 1 Red pepper, diced
- 1 Green pepper, diced
- 1 Yellow pepper, diced
- 1 Canned tomatoes, diced
- 1 tbsp curry powder
- 1 tsp chili flakes
- 1 tsp smoked paprika
- 1 Vegetable stock
- 1 cup baked beans
- 1 Large carrot, grated
- 1 tsp sugar
- Salt and pepper to taste
- 1/4 cup water
- Microherbs and rocket to garnish





METHOD

1. Heat vegetable oil in a large pot or Dutch oven over medium-high heat. Sear the short ribs until golden brown on all sides. Remove and set aside.
2. In the same pot, add the chopped onion, garlic, and ginger. Sauté until softened and fragrant.
3. Add paprika, cumin, coriander, and chili powder. Stir for 1-2 minutes to toast the spices.
4. Return the short ribs to the pot. Add beef stock and Worcestershire sauce. Cover and
simmer on low heat for 2.5 to 3 hours, or until the meat is tender and falls off the bone.
5. Remove the short ribs from the pot and shred the meat with two forks, discarding any
bones. Return the shredded meat to the pot and mix with the remaining juices.

FOR THE CHAKALAKA

1. Heat oil in a pan over medium heat. Add the onion, garlic, and ginger, and sauté until softened.
2. Stir in curry powder, chili flakes, and smoked paprika,
3. Add peppers, and tomatoes. Cook for 5-7 minutes, stirring occasionally, until the
vegetables soften.
4. Add canned toamtoes and baked beans, stir them in now. Add sugar, salt, and pepper to
taste.
5. Finish off with grated carrots
6. If the mixture is too thick, add 1/4 cup water to loosen it.
7. Let the chakalaka simmer for another 5 minutes, allowing the flavors to combine.

ASSEMBLE

1. Mix the shredded short rib (tshotlho) into the chakalaka, letting the flavours combine over low heat for 5 minutes.
2. Taste and adjust seasoning as needed.
3. Finish off with microherb and rocket to garnish

Slow Braised Cabbage Wedges with Anchony Dressing and Toasted Breadcrumbs



INGREDIENTS

- 1 Large cabbage, cut into wedges
- 4 tbs Stork Country Blend or Stork Yellow Baking Margarine
- 1 onion, diced
- 2 Garlic cloves, crushed
- 1 Cup vegetable stock
- 1 tbs Apple cider vinegar
- 1 tsp sugar
- Salt and pepper, to taste
- Sprig Fresh thyme and parsley
- 1tbs truffle oil
- 1 cup grated parmesan

ANCHOVY DRESSING

- 4 anchovy fillets, drained and minced
- 2 Garlic cloves, crushed
- 2 tbs Dijon mustard
- 2 tbs White wine vinegar
- 2 tsp Worcestershire sauce
- 1/2 Cup olive oil
- Salt and pepper, to taste

BREADCRUMBS

- 2 Cups bread crumbs
- 4 tbs Stork butter, melted
- 1 Garlic clove, crushed
- 2tbs Thyme, finely chopped
- Salt to taste



METHOD



1. Remove any tough outer leaves from the cabbage and cut it into wedges.
2. In a large skillet or braising pan, melt the Stork margarine over medium heat.
3. Add the diced onion to the pan and sauté until soft and translucent. Stir in the minced garlic and cook for another minute until fragrant.
4. Place the cabbage wedges in the pan, cut side down. Let them cook for about 5-7 minutes until they start to brown.
5. Pour in the stock and apple cider vinegar. Sprinkle in the sugar for a touch of sweetness, fresh herbs and season with salt and pepper.
6. Cover the pan, reduce the heat to low, and let the cabbage braise for 30-40 minutes, or until tender. Check occasionally and add more broth if it looks dry.
7. In a blender, add the minced anchovy fillets, minced garlic, Dijon mustard, red wine vinegar, and Worcestershire sauce.
8. Blend while you gradually add in the olive oil until the dressing is emulsified.
9. Taste and adjust seasoning with salt and pepper. Set aside
10. Once the cabbage is tender, remove from heat.
11. In a pan, combine the breadcrumbs with the melted Stork butter, ensuring the bread is well coated.
12. Stir in the minced garlic, salt,
13. Toast until golden brown
14. Add fresh thyme until well coated and combined
15. Drizzle truffle oil and cover sprinkle parmesan before serving.



Lemon Butter and Wholegrain MustardWhole Fish

INGREDIENTS

- 1 Whole fish, cleaned and scaled
- 3tbs wholegrain mustard
- 4tbs Stork White Margarine
- Juice of 1 lemon
- Zest of 1 lemon
- 1/2 Cup fresh parsley and dill
- Salt and pepper, to taste
- Lime wedges, for serving



METHOD

1. Preheat your oven to 180°C
2. Rinse the whole fish under cold water and pat it dry with paper towels. Make sure the cavity is cleaned out.
3. In a small bowl, combine the softened margarine, wholegrain mustard, lemon juice, lemon zest, herbs salt, and pepper. Mix until well combined.
4. Rub the mustard butter mixture generously over the outside and inside the cavity of the fish. Ensure it is well coated for maximum flavor.
5. Place the fish on a baking sheet lined with parchment paper or foil. Bake in the preheated oven for about 20-25 minutes, or until the fish is cooked through and flakes easily with a fork.
6. Once cooked, remove the fish from the oven. Garnish with fresh herbs and serve with lime wedges on the side





WHOLE ROASTED BUTTERNUT WITH SAGE

INGREDIENTS

FOR THE CHICKEN:

- 1 medium whole butternut squash
- 3 tbs Stork Yellow Baking Margarine, melted
- 6-8 fresh sage leaves
- 2 Garlic cloves, crushed
- 1 tsp Ground cinnamon
- 1 tsp Nutmeg
- 1 tbs honey
- Salt and pepper, to taste
- Roasted butternut seeds
- Fried sage leaves to garnish (fried in Stork Baking Margarine)

INGREDIENTS

1. Preheat your oven to 180°C. Lightly grease a baking tray with olive oil.
2. Leave the skin on for roasting
3. Slice the butternut in half lengthwise and scoop out the seeds.
4. Roast the seeds for garnishing later
5. In a small bowl, combine melted Stork Yellow Baking Margarine, minced garlic, ground cinnamon, nutmeg, and a pinch of salt and pepper.
6. Add the fresh sage leaves, finely chopped
7. Place the butternut on baking tray. Brush the sage butter generously over the squash, ensuring even coverage.
8. Roast halved butternut, rub the butter mixture all over the skin and make shallow cuts in the butternut to allow the flavors to penetrate.
9. Roast in the oven for 35-45 minutes, until the flesh is tender and caramelized.
10. Baste butternut with any remaining margarine mixture halfway through roasting.
11. The butternut is ready when a knife easily pierces the flesh.
12. Sprinkle with roasted butternut seeds for crunch.
13. Fry additional sage leaves in a little melted margarine until crispy and garnish the squash for extra flavour.



Celebrate with Lorna

THE FESTIVE SPECIAL

COOKBOOK

