

X Centric Ideas

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With Easter about to be cracked open, let's whip up some egg-citing and egg-static ideas!

Breakfast anyone?

EGG AND ONION

Sautee finely chopped medium onion in 1 tablespoon of butter till soft. Toss in diced mushrooms and cook further 2-3 minutes. Season. Chop and mash 4 hard-boiled eggs. Add mushroom & onion mixture when it is cool and bind with little mayonnaise. Spread on whole wheat or rye bread.



EGGS ON BACON

Chop up fried fat bacon, stir with some chillies, teaspoonful of chutney, minced onion & powdered ginger. Put in buttered muffin pan, break an egg on it, dust with salt and pepper and bake till set.



BREAKFAST IN A GLASS

Mix together in a food processor/mixer 500ml water, 375ml powdered milk, 2 ripe bananas (peeled), 125ml honey, 125ml granola and 4 eggs. Mix till very smooth. Pour in a jug, add 500ml water, stir and drink.



FRENCH TOAST WITH A DIFFERENCE

Spread strawberry jam and cream cheese on a slice of bread, cover with another bread slice and dip into beaten egg mixed with milk. Fry in non-stick pan, 3 min on one side and 2 min on the other. Sprinkle with little icing sugar and serve. Or, for savoury toast, use cheese and tomato or Marmite and fry as above. (Obviously, do not sprinkle with icing sugar.)

CHEESY EGG DISH

Fry small onion and garlic in a bit of butter until it colours. Put in cubes of Mozzarella cheese. Add pinch of nutmeg or a teaspoonful of mild mustard. Break 4 eggs over the top and cook until they set and the cheese bubbles. Serve on toast or even on steak!



Feeling eggs-asperated? Go crack some eggs for lunch!



MARROW & EGG SALAD

Wash 500g baby marrows and cook in salt water till soft. Drain and cool. Slice. Add 2 sliced hard-boiled eggs, 2 medium tomatoes cubed, salt, pepper, onion rings and top with 1 cup French salad dressing.

ORANGY EGGS

Select a large, not too ripe, orange, cut it in half, remove pips and scoop out little of pulp. Sprinkle with salt, break into each half an egg, dust with salt and pepper and bake in oven till egg is nicely set. You can also use avocado pears and large tomatoes.



EGG AND SPINACH SALAD

Wash baby spinach leaves, cut off and discard stems and arrange on a platter. Arrange sliced hard-boiled eggs, sliced mushrooms (raw or cooked) and fried bacon pieces on top. Sprinkle croutons over and finish with a dressing made of crushed garlic whisked with 1tsp mustard, pepper, ¼ cup vinegar, pinch of ginger, salt and ½ cup oil.

SPICY HARD-BOILED EGGS

Hard boil the eggs, cut the eggs up on the plate and smother with a mixture of olive oil, lemon juice, little crushed garlic and a pinch of allspice and cumin. Enjoy with fresh crusty bread.



HAM, EGG AND ASPARAGUS SALAD PLATTER

Steam asparagus spears 1-2 minutes. Drain and rinse with cold water. Arrange lettuce on a platter. Arrange cubed ham or cold meats, asparagus spears, hard-boiled eggs, cubed cheese and black olives on top. Serve with a salad dressing of your choice.

FLORENTINE EGG DISH

Cook spaghetti. Cook spinach, drain, season and chop finely. Dish spaghetti on a plate, top with the spinach. Fry some eggs and serve on top. Sprinkle blue cheese or feta cheese over.



No time for dinner? Whip up some eggs-press dishes!

EGG FILLINGS

Halve your hard-boiled eggs, spoon out the egg yolks, season with salt and pepper and mix with one of the following:

Grated cheese, chopped gherkins, finely chopped peanuts and mayonnaise

Chopped ham, mustard, mayonnaise and Worcestershire Sauce

Minced cooked chicken livers, mayonnaise and a bit of curry powder

Minced cooked chicken, mayonnaise and chopped almonds

Mayonnaise, tomato sauce, Worcestershire Sauce and garnish with shrimps, black olives and parsley

Cream cheese and chopped anchovies or fresh chives

Tuna, lemon juice, mayonnaise, paprika and chopped gherkins

Blue cheese, mayonnaise and olives

Crispy fried bits o' bacon, mayonnaise and paprika



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FILL THE WHITE EGG HALVES WITH YOUR MIXTURE AND GARNISH WITH FRESH PARSLEY, FRESH CHIVES, SLICES OF GHERKINS OR SPRINKLE WITH PAPRIKA

CURRIED EGGS

Fry chopped onions and curry powder, add eggs and stir until softly scrambled. Serve with rye bread and green salad.



EGG SAUCE FOR COOKED GREEN BEANS

Beat 1 egg. Add 2 tablespoons sugar, ¼ teaspoon salt, ½ teaspoon Maizena (corn flour) and 2 tablespoons vinegar mixed with 2 tablespoons water. Beat well together. Heat in a dish over boiling water and beat continuously with a fork till it thickens. Serve on the beans.

Since you're now an eggs-pert on cracking shells, impress you friends with this egg-cellent nightcap!

CREAM LIQUEUR (AMARULA / CAPE VELVET)

Beat together 450ml whisky, brandy or rum, 1 tin condensed milk, 250ml pouring cream, 4 eggs, 30ml chocolate sauce, 10ml instant coffee powder and 5 ml vanilla essence. Beat well and pour in bottles. Cap. Keep in the fridge. Shake the bottle every time before you pour. Serve on crushed ice.

