



XCentric Ideas

My blood type is...

Coffee!!

- author unknown

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by

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Recipes – Various sources
All photos my own

Do you drink too much coffee?

Here's a way to know...

The only kitchen appliances you own are made by Mr. Coffee.

You get a tax cut for all the coffee you bought.

You grind your coffee beans in your mouth.

When you open your dish cabinet, there are only mugs.

You're the employee of the month at the local coffeehouse and you don't even work there.

You're so jittery that people use your hands to blend their margaritas.

You name your cats "Cream" and "Sugar."

You get drunk just so you can sober up with coffee.

You have a picture of your coffee mug on your coffee mug.

Your three favourite things in life are...coffee before, coffee during and coffee after.



Drinking too much coffee?

You don't sweat, you percolate.

You've worn out the handle on your favourite mug.

You forget to unwrap candy bars before eating them.

Starbucks owns the mortgage on your house.

You want to come back as a coffee mug in your next life.

You go to sleep just so you can wake up and smell the coffee.

You soak your dentures in coffee overnight.

Your coffee mug is insured by Lloyds of London.

Your first-aid kit contains two pints of coffee with an I.V. hookup.





Chocolate Fudge with a Olive Twist

400 g dark chocolate
385 g (1 tin) condensed milk
250 ml unsalted, chopped nuts
100 g glace cherries, halved
75 g black, pitted olives – drained, chopped
2 tbsp mixed citrus peel, chopped

Half the cherries, chop the olives. *(If the chocolate is melted, everything has to be added quickly, otherwise the chocolate starts to set.)*

Melt the chocolate. Stir in the condensed milk and add the nuts, cherries, citrus peel & olives. Mix everything nicely through. Pour the mixture in a greased pan (18cm x 28cm).

Refrigerate till set. Cut into squares & keep in fridge till serving.

Recipe – Leef Magazine June 2008 – Christelle Erasmus Photo – my own.



Apple Crumble

2-3 Granny Smith apples, peeled, cored & sliced
½ cup (125 ml) white/brown sugar
½ cup (125 ml) butter
½ cup (125 ml) self-raising flour
Ground cinnamon
Brown sugar

Preheat the oven to 180 oC. Spray a pie dish. Place the sliced apples in the dish. Add a single layer of brown sugar on top. Sprinkle cinnamon on top.

Mix the sugar, butter & self-raising flour with your fingers, till it resembles breadcrumbs. Add on top of the apple-mixture. Bake for 50 minutes at 180 oC. Enjoy with ice cream & whipped cream. (I've dished it upside-down.)

Recipe – Unknown Photo – my own.



Coconut Ice

340g desiccated coconut
340g icing sugar
400g tin of condensed milk
Red food colouring

Place the condensed milk into a bowl and add the icing sugar. Beat well then mix in the desiccated coconut. The mixture will get firm and difficult to stir but persevere until everything is all combined.

Divide the mixture into two. Press the 1 mixture into a square pie dish. Add red food colouring to the other mixture, press on top of the white mixture in the pan. Allow to set overnight.

Cut into small cubes and spread on a sheet of greaseproof paper to dry slightly.

Recipe – www.scottishrecipes.co.uk Photo – my own.



Gorgonzola rolled in dark chocolate

400 g Gorgonzola (3 different ones)
100 g 70% dark chocolate, melted
Pears, to serve
Rocket, to serve

Mix the cheese and roll into balls. Place a toothpick into each ball and dip into the melted chocolate.

Leave to set on a silicone mat in the fridge until ready to eat. Serve with slices of ripe pear and rocket leaves as a dessert and cheese course combined.

Recipe – Taste Magazine - Autum Photo – my own.



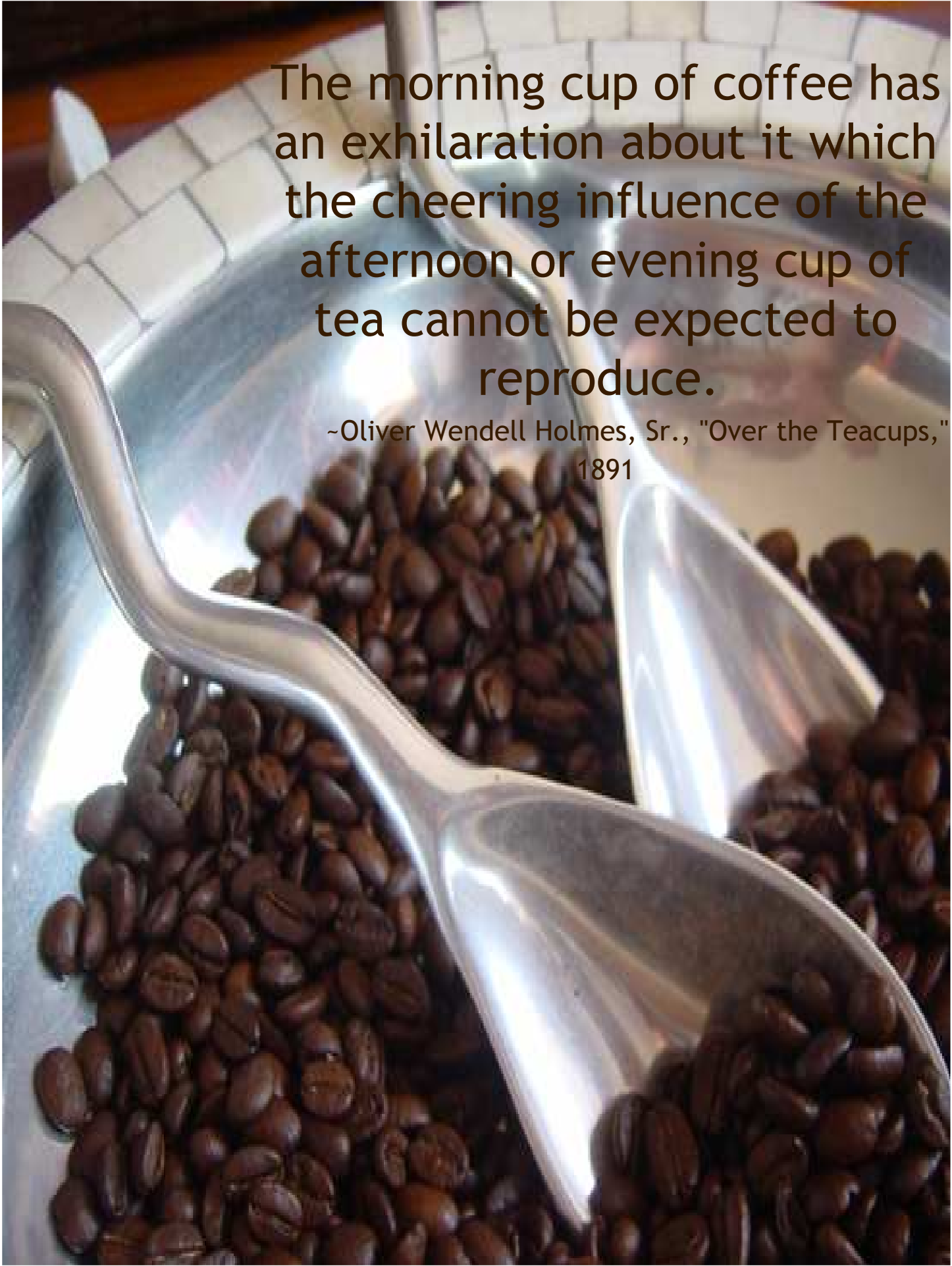
Coffee Table Decor

Centrepiece: Use a broken guitar. Fill a vase with water and roses and place it in the guitar. Scatter rose petals all over the table.

Cheese platter: Different kinds of cheeses. Decorate with preserved green figs, fresh apples, black grapes and fresh strawberries. Canned baby apples and pears make a lovely impression. Fresh cream to dip strawberries in.

Chocolate stack: Stack chocolate bars on top of each other and tie with pretty ribbon. If you can't find bars with the foil underneath the wrapper, use tin foil.

Placemats: Enlarge music sheets to A3 size. Burn the edges, colour the sheet with a cold teabag and laminate. (Or don't laminate and throw away afterwards.)



The morning cup of coffee has
an exhilaration about it which
the cheering influence of the
afternoon or evening cup of
tea cannot be expected to
reproduce.

-Oliver Wendell Holmes, Sr., "Over the Teacups,"
1891