

# XCentric Ideas

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Recipe ideas from Internet  
All photos my own



# Bread - no yeast

*Tastes more like a scone – soooo yummy!*

*Perfect to halve the recipe too.*

3 cups flour (*I used white cake flour*)

4 tsp baking powder

1-2 tsp salt

1 ½ cup water

¼ cup oil

Preheat oven to 200 oC. In food processor with dough hook, put flour, salt, baking powder. Mix. Add the oil and water and mix till it forms a ball.

Put ball on greased baking paper on pan and bake for 40 min.

Enjoy.

# Greek Salad Soup

*Now, now, don't scrunch up your little nose!  
This is a FANTASTIC way to use left-over Green / Greek salad.  
I swear – you HAVE to try it! If my hubby loves it, then you'll too!*

So this is not a recipe with quantities, it's a suggestion.

*You made a salad using lettuce, feta cheese, tomatoes, cucumbers, carrots, pitted olives,  
green pepper, etc etc.*

*I even had kernel corn in my salad, so actually everything goes.*

*The next day, your salad is wilted. Kaput. Yuck.*

**Think of what soup you want to make** – I made fish soup.  
But you can keep it vegetarian, or add any other protein.

Fry your **protein** (if you're using it) in oil, add your **wilted salad**.  
Everything, even the **lettuce**. Stir. Add **stock**  
(veg, chicken, fish, meat) – as much as you want the soup  
quantity to be. Season with **herbs and spices** to your taste.

Stir and let it **simmer** for about 20 minutes.

Remove from the pot, **blend** till smooth and serve.

Recipe: my own adaption of a few recipes online



# Crispy hash brown/Rösti recipe

*This is not something I've made in big quantities –  
I usually just make one to share.*



1 big potato, peeled  
Oil to fry in  
Salt, pepper, spices

On the largest holes of your grater, grate the potato.  
Wrap the grated potato in a clean kitchen dishcloth / dishtowel.  
Carefully 'bundle' it up, twist the top of towel and squeeze and  
squeeze over your sink.

On a plate lined with kitchen towels (or I just use 2 paper plates – one for bottom and one for top.)

Place the grated, squeezed-out potato on the paper. Cover with another paper towel / paper plate and microwave on High for 2 minutes.

Heat your oil in a pan. Carefully put the microwaved grated potato in the pan. You'll find it's nice and sticky. Season. Press flat with a egg-lifter / spatula and on medium heat, fry on both sides till golden brown and crispy.

Absolutely deeeeeeeelicious!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!

# Pizza Rolls

Defrosted puff pastry dough  
½ tsp garlic salt  
1 tsp dried basil  
1 cup grated Mozzarella cheese  
¼ cup grated Parmesan cheese / Cheddar  
½ cup topping of your choice  
1 cup Pizza Sauce / Tomato-based sauce

Preheat oven to 220 oC.

Roll out dough, brush with sauce, add toppings and cheese, carefully roll up, slice, place in oven pan / dish and bake for about 10 min, or till they are golden and crispy.

Serve with a lovely fresh green salad.



# Pancake Cannelloni

*This is another suggestion, no definite quantities*

About 5 pancakes (without the sugar & cinnamon!!)

Cooked filling

Tomato-based relish

Grated cheeses (mozzarella / cheddar)

Preheat oven to 180 oC.

Use any filling you want. Cooked spinach & feta, fried seasoned mince, cooked chicken mixed with mayonnaise, cooked vegetables mixed with white sauce ...

Lay pancake down, put filling on and carefully roll up. Place in oven dish. Spoon over the tomato-based relish, sprinkle the cheeses on top.

Bake in oven for about 15 minutes till cheeses are bubbly and golden-brown.

*This is a fantastic way to serve dinner.*

Recipe: my adaption from various recipes online



# Nachos in 15 Minutes

*Use other toppings if you want – but YOU HAVE TO TRY THIS! It's just insane!!!!*



1 tin tuna, drained  
1 tin pilchards with tomato sauce  
Mayo  
Ketchup  
Chillies (optional)  
Garlic  
Spices

Dorito BBQ flavour / Big Corn Bites Tomato flavour chips  
Feta cheese, crumbled (optional)  
Chunky cottage cheese (optional)  
Jalapeno slices (optional)  
Cheddar cheese, grated – A MUST!

Preheat oven to 200 oC. On a baking sheet, pack the chips, laying them next to each other.

Mix the drained tuna, pilchards and mayo, ketchup, garlic, chillies, spices and spoon over the chips.

Place the jalapeno slices, (cottage cheese if you want), sprinkle the feta and then the cheddar cheese. Bake in oven for about 10 minutes or till cheese is melted and edges of chips brown and crispy. Serve on pan as a starter at a braai.

# Marinated Sausage

*We had dinner with a Greek friend and she served Loukaniko sausage. It has red wine in the mixture.*

*So I thought ... hmmm, why not just soak a normal, ordinary piece of Boerewors (sausage) in something ...*

Red wine

Or

Lemon Juice

Put your sausage in a flat container with a lid. Cover with either Red Wine or Lemon Juice. Put lid on and refrigerate overnight.

*The red wine gives the sausage an unique taste – you have to try it once.*

The lemon juice is just sooo yummy!

Braai and enjoy.

*What a clever way to transform an ordinary piece of wors.*



# Killer Burger Patties

*I got this idea from a butcher, selling 'gourmet patties'. I cannot eat any ordinary shop-bought / restaurant patty anymore.*



400 – 500 g beef / lamb / ostrich mince  
½ onion, chopped  
½ green bell pepper, chopped  
½ cup cheddar/feta cheese, in small cubes  
Worcestershire sauce, to taste  
Salt, pepper, to taste  
Crushed coriander seeds, to taste  
2 eggs  
¼ cup bread crumbs  
Chillies (optional)

Mix everything well together.

*Now here's a clever tip: after you've mixed it, take a teaspoon of the mixture and microwave it for about 10 – 20 seconds on High. Taste. Adjust your seasoning, if needed!*

Form patties and leave covered in fridge overnight. Grill / fry the next day.

# Smash KFC baked chicken



*Ooooooh, this is delightful!!!! And healthier than deep-fried.*

- 1 ½ cups mashed potato flakes / Smash powder
- 1 tsp seasoned salt
- ½ tsp paprika
- ¼ tsp garlic powder
- ¼ tsp pepper
- ¼ cup margarine or butter, melted
- 1 tbsp water
- 1 large egg
- 6 – 8 pieces chicken, skin removed if desired

Heat oven to 200 °C. Spray a pan lightly with cooking spray.

In large bowl, combine potato flakes/Smash powder, seasoned salt, paprika, garlic powder and pepper. Add melted margarine/butter - mix well. In medium bowl, combine egg and water; beat well.

Dip chicken pieces in egg mixture; thoroughly coat all sides with potato flake mixture. Place chicken, skin side up, in sprayed pan. Bake uncovered 55 to 60 minutes or until chicken is fork tender and juices run clear.



# Nutella Oreo Brownie Cupcakes

*Okay, this should be illegal ... but once in your life, you've got to live dangerously!*

350 g Nutella spread (or something similar)

2 large eggs

Pinch of salt

1 cup cake flour

Oreo cookies (or any other round chocolate cookie /  
eg: Jolly jammers)

Preheat oven to 180 oC and line muffin pan(s) with cupcake wrappers. *(I only made 6 biiig cupcakes)*

Beat the chocolate spread and eggs together. Mix in the flour and salt. Spoon bit of mixture into each cupcake hole, press Oreo (or other cookie) lightly into the mixture, cover with more Nutella mixture and bake for 20 - 25 minutes. (If the mixture is still 'wobbly', bake more.) Let cool in pan for about 5 minutes. You can dust icing sugar on top if you want. Keep in lidded container in fridge. Am pretty sure you'll be able to freeze it too.

Perfect to serve with custard, ice cream or Greek Yoghurt.