



a little something

HL rounded up some of SA's hottest young foodies and their friends for an evening of delightful bites in the Jozi CBD

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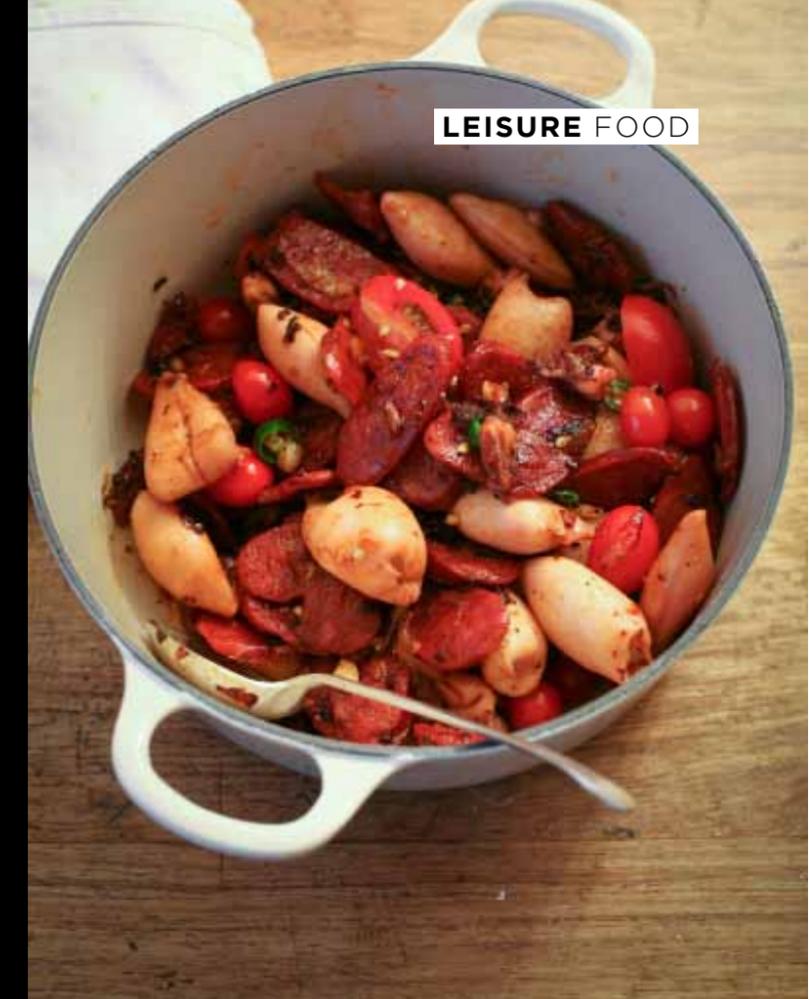
LEISURE FOOD





LEFT Baby tomatoes and white anchovy salad RIGHT Warm chorizo and squid salad. BELOW Scotch quail eggs. PREVIOUS PAGE Jozi's CBD from the roof of the Anstey Building; scenes from a night to remember

Jonathan Cane and Kathryn White are the masterminds behind The Mess (themess.co.za) – Jo'burg's first and already notorious pop-up restaurant. Seeking out fabulous venues in and around the city where they set up and create veritable feasts, they called on Brian McKechnie at the iconic Art-Deco Anstey Building (spaceatansteys.com) on the corner of Jeppe and Joubert streets for a gathering of like-minded friends. Winemaking entrepreneurs David Cope and Simon Wibberly popped in from Cape Town, bearing their first wine release since the Hedonist, called Alphabetical, and that's when, accompanied by impressive views and one of Jo'burg's dramatic electrical storms, the party really started...



LEISURE FOOD

BABY TOMATOES AND WHITE ANCHOVY SALAD
 • 400g cherry tomatoes • 4 cloves garlic, quartered • olive oil
 • 100g white anchovies

Halve the tomatoes, and add the quarters of garlic. Douse in enough olive oil to moisten everything. Add the white anchovies and set aside to steep before serving. **Serves 8**

SCOTCH QUAIL EGGS
 • Meat of 18 good-quality pork sausages* • 24 quail eggs
 • 50g breadcrumbs • sunflower oil for frying • rocket leaves to serve

Lower the quail eggs into a saucepan of boiling water, and boil until they are hard – about five minutes. Run under cold water, and gently and carefully peel off the shells. Wrap sausage meat tightly around each egg, and roll them in the breadcrumbs. Heat the sunflower oil in a deep saucepan and, when very hot, deep-fry the eggs until the meat is cooked, about 10 minutes. Halve the eggs and serve on a bed of rocket leaves. **Serves 8**

* You can buy pork sausage meat from your local butcher.

WARM CHORIZO AND SQUID SALAD
 • 4T olive oil • 1 onion, finely chopped • 3 cloves garlic, crushed • 1 green chilli, finely chopped • 80g chorizo • 400g baby squid heads and calamari • baby spinach leaves to serve

Heat the olive oil in a large frying pan, and sauté the onion with two cloves of garlic and the chilli. Add the sliced chorizo and fry until the oils from the sausage have coated everything in the pan. In a separate pan, fry the squid and calamari with the remaining garlic for about 10 minutes, and add to the chorizo. Serve warm with baby spinach leaves. **Serves 8** ▶





SNAILS WITH GORGONZOLA AND SQUID INK PASTA
 • olive oil for frying • 2T butter • 3 tins snails • 5 cloves garlic, crushed • 1T squid ink (optional) • 500g Calamarata squid ink pasta • 100g Gorgonzola • handful of chopped flat-leaf parsley • salt and pepper

Heat the olive oil and butter in a pan and gently fry the snails and garlic. Add the squid ink and set aside. Cook the pasta in boiling water as per packet instructions. Toss the snails and juices through the pasta, and drizzle with a little more olive oil. Add the Gorgonzola and toss through. Top with chopped parsley, salt and pepper. **Serves 8**

* You can serve the snails on bruschetta instead of with pasta.

ROAST QUAIL, PIGEON AND POUSSIN

• 150g breadcrumbs • 12 sprigs thyme • handful of flat-leaf parsley • 2 white onions, finely chopped • 50g flaked almonds • 50g walnuts • 1 egg • salt and pepper • 4 quail • 4 pigeon • 2 poussin • 10g tin chestnut paste

Combine the breadcrumbs, thyme, parsley, onion, almonds, walnuts and egg in a bowl. Mix together and season to taste with salt and pepper. (The stuffing prevents the birds from drying out.) Take the neck out of each bird and discard. Gently rinse the birds under cold running water, blot with paper towel and fill each cavity with the stuffing. Truss the legs together using twine or string. Smear a little chestnut paste over each bird, and roast them on a baking tray at 230°C for about 30 minutes, until a skewer inserted in the thigh comes out and the liquid runs clear. Allow to rest for about five minutes before serving. Serve the roasted birds with crushed butter-roasted baby potatoes, baby onions and baby peas. **Serves 8**

FLOURLESS WHITE CHOCOLATE CAKE WITH BABY APPLES

• 400g white chocolate • 200g butter
 • 10 eggs, separated • 300g ground almonds • 200g white chocolate • 6 egg yolks • 150g caster sugar • 37g flour • milk <??> • 1t vanilla extract • 3 tins baby apples • 4 cups white sugar • 1 cup water • ½t cream of tartar

Line two 28x23cm baking tins with greaseproof paper. Melt 400g white chocolate and butter together in a bowl over a pot of simmering water. Remove from heat and allow to cool slightly. Fold in one egg yolk at a time and add the ground almonds. In a separate bowl, beat the egg whites until stiff peaks begin to form. Add a third of the beaten egg whites to the chocolate mixture and gently mix to combine. Fold in the remaining egg whites. Pour equal amounts into each baking tin and bake for 20 minutes at 140°C, or until the cake is golden brown and firm to the touch.

Cut a sheet of acetate to fit the inside of the baking tin. Melt 200g white chocolate in a bowl over a pot of simmering water. Allow to cool slightly before spreading evenly over the acetate sheet, leave to set slightly, then refrigerate until needed.

To make the custard mix six egg yolks into the sugar and flour to make a smooth paste. Combine the milk and vanilla in a saucepan over a medium heat and bring to the boil. Remove from heat and pour about one quarter into the egg mixture to temper. Stir until smooth, then pour this mixture back into the saucepan of vanilla milk. Return to heat and whisk until the custard starts to thicken and coat the back of a spoon. Decant into a clean bowl and cover with clingfilm.

Drain the baby apples and place on a tray to dry. Combine the sugar and water in a saucepan, allow to dissolve over a low heat, then bring to the boil. Stir in the cream of tartar. Reduce heat and allow to simmer for 20 minutes until it has reached hard-crack stage. (Place a drop of the toffee in a glass of cold water. It is ready when it hardens as it touches the water.) Remove from heat and allow to cool slightly before dipping the baby apples in the toffee. Place on a sheet of greaseproof paper and allow to set at room temperature.

Spread the top of one cake with custard. Remove the chocolate from the fridge, peel off the acetate sheeting and place the chocolate on top of the custard, followed by another layer of custard. Place the other cake on top of this mixture and repeat the process, ending with a layer of custard. Pile the baby toffee apples on top and serve. **Serves 8** □

