

# PEPPERMINT CRISP CHEESECAKE

Makes 40

## INGREDIENTS

200g vanilla biscuits

$\frac{1}{3}$  cup margarine, melted

1 kg plain full cream yoghurt

$\frac{1}{2}$  tin (215g) NESTLÉ Full Cream Sweetened Condensed Milk

$\frac{1}{2}$  tin (180g) NESTLÉ Caramel Treat Dairy Dessert

2 slabs (49g each) NESTLÉ Peppermint Crisp

## METHOD

1. Add the vanilla biscuits to a large resealable bag and crush them using a rolling pin. Pour the cookie crumbs into a medium square dish (23cm) and stir through the melted margarine. Press the cookies firmly onto the bottom of the dish. Refrigerate until needed.
2. In a large microwave-safe mixing bowl, whisk together the yoghurt, NESTLÉ Full Cream Sweetened Condensed Milk and NESTLÉ Caramel Treat Dairy Dessert until well combined.
3. Microwave the yoghurt mixture on high, for 1-2 minutes. Stir rapidly and place back in the microwave for another 1-2 minutes until creamy and smooth in texture. *Chef's Tip: Ensure not to overcook the mixture. We used a 900W microwave. Cook  $\frac{1}{2}$ -1 minute longer if using a lower wattage.*
4. Pour the mixture over the biscuit layer and spread for an even layer. Crumble the NESTLÉ Peppermint Crisp and sprinkle over the cheesecake layer. Refrigerate overnight until set.
5. Remove the peppermint crisp cheesecake from the fridge. Slice into 40 equal squares. Serve and ENJOY!

# CHEESY BOERIE FRENCH TOAST ROLL-UP LOAF

Serves 40

## INGREDIENTS

- 15 slices white bread
- 2 cups grated cheddar cheese
- 250g thin boerewors, cooked and cut into strips that are the length of the bread slices
- 1 tbsp chopped chives
- ¾ cup NESTLÉ Ideal Evaporated Milk
- 2 large eggs
- Salt and pepper, to season

## Serving suggestion:

- Chopped chives, to garnish
- Tomato sauce

## METHOD

1. Preheat the oven to 180°C and line the bottom and sides of a loaf tin (23x16cm) with baking paper.
2. Cut the crusts off the bread slices and roll the slices flat using a rolling pin. *Chef's Tip: Pop the crusts into a resealable bag and freeze for breadcrumbs.*
3. Divide one cup of grated cheese onto each bread slices, keeping the other cup of cheese aside. Top one edge of the bread slice with a piece of boerewors and sprinkle over some chopped chives.
4. Roll the slices into tight logs around the boerewors and cut each in half. Set aside.
5. Whisk together the NESTLÉ Ideal Evaporated Milk and eggs and season to taste with salt and pepper. Dip each bread roll into the egg mixture and then through the remaining cheese. Arrange them tightly into the loaf tin, standing upright.
6. Pour the remaining egg mixture over the French toast roll-ups. Sprinkle any remaining cheese over the top of the loaf. Cover and allow to sit for 30 minutes.
7. Transfer the French toast roll-up bake from the loaf tin to a serving platter. Garnish the bake with more chopped chives and serve as a tear-and-share with tomato sauce as a dipping sauce. ENJOY!

# BOBOTIE COTTAGE PIE CUPCAKES

Makes 6 large or 12 medium cups

## INGREDIENTS

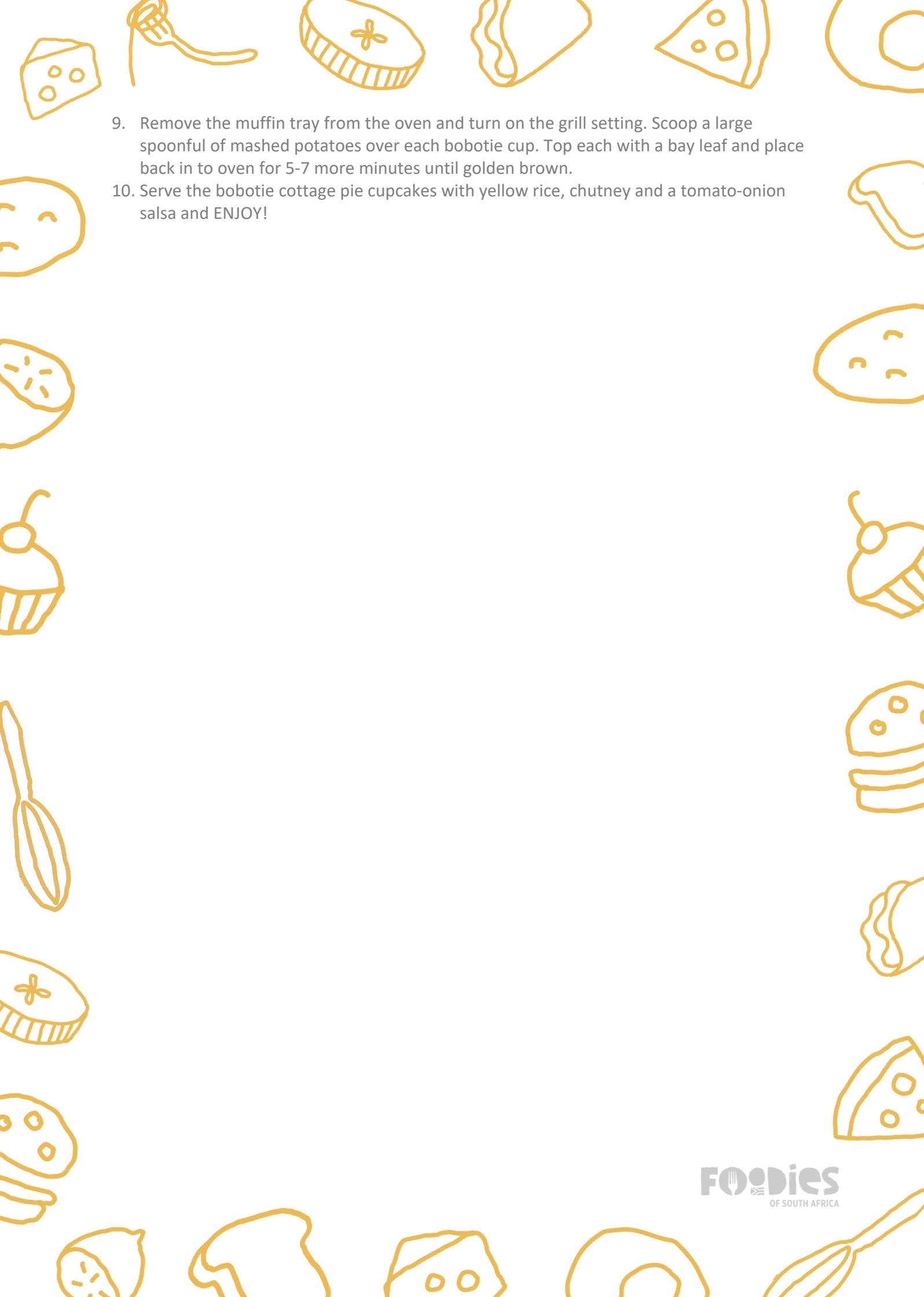
4 medium potatoes, peeled and cut into small cubes  
205ml NESTLÉ Ideal Evaporated Milk  
Salt and pepper, to season  
½ slice bread  
½ onion, finely chopped  
1 clove garlic, chopped  
2 tbsp curry powder  
½ tsp ground turmeric  
600g beef mince  
1 tbsp chutney  
1 large egg  
6 small fresh bay leaves

## Serving suggestion:

Yellow rice  
Chutney  
Tomato-onion salsa

## METHOD

1. Preheat the oven to 180°C and grease a large 6-hole muffin tin.
2. Prepare the mashed potatoes by cooking the potatoes until just soft in a pot filled with salted water. Drain and mash the soft potatoes. Add a third of a cup of NESTLÉ Ideal Milk and season to taste with salt and pepper.
3. Allow the bread to soak in the remaining Ideal Milk for 5 minutes. *Chef's Tip: Store the tin with the remaining Ideal Milk in the fridge for up to 3 days.*
4. In a large oiled pan, sauté the onion until soft over a medium heat, about 3 minutes. Add the garlic, curry powder and turmeric and stir until the onion is well coated, about 30 seconds.
5. Add the flavoured onions to the beef mince in a large mixing bowl and stir to combine well.
6. Squeeze out the milk from the bread and crumble the bread into the mince. Keep the remaining Ideal Milk aside.
7. Add the chutney to the mince and season to taste with salt and pepper. Mix well.
8. Divide the bobotie mince between the muffin holes and press down firmly, filling each cup about three quarters full. Whisk the egg with the remaining Ideal Milk and pour this over the bobotie filling. Bake for about 22-25 minutes until the custard is just set and the mince is cooked through.

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- A decorative border of orange line-art food icons surrounds the text. The icons include a slice of Swiss cheese, a fork with spaghetti, a round flatbread with a cross, a slice of pizza, a whole pizza, a potato, a cucumber, a cupcake, a burger, a slice of watermelon, a slice of pizza, a slice of watermelon, a mushroom, a slice of Swiss cheese, a whole pizza, and a slice of watermelon.
9. Remove the muffin tray from the oven and turn on the grill setting. Scoop a large spoonful of mashed potatoes over each bobotie cup. Top each with a bay leaf and place back in to oven for 5-7 more minutes until golden brown.
  10. Serve the bobotie cottage pie cupcakes with yellow rice, chutney and a tomato-onion salsa and ENJOY!