



Salmon pâté

Serve this delicious pâté with crisp melba toast and radishes.

Makes: 8 portions • Preparation time: 20 minutes

- 2 large tins (118g) pink salmon in brine, drained
- 45ml Italian parsley, chopped
- 75ml mayonnaise
- 75ml cream cheese
- juice of one lemon
- 6 spring onions, chopped
- salt and freshly ground black pepper to taste
- 4-6 radishes, thinly sliced
- melba toast, to serve

1 Remove any skin and bones from the salmon and coarsely flake. Then mix with the rest of the ingredients, excluding the radishes, and season to taste (add more lemon juice if necessary). Spoon into a suitable pâté bowl and refrigerate until needed.

2 To serve Arrange the radishes alongside or on top of the pâté and surround this with the melba toast on an attractive platter or tray.

Wine suggestion

Start the evening in fine style with your favourite MCC sparkling wine.

AND TO DRINK? Fine wines

Here's what to serve with your Christmas feast.



STARTER 2006 Vintage Boschendal Grande Cuvee Brut (about R82 at the cellar). Green apple flavours with a flash of citrus on the palate; ideal for *entrées*.



WHITE 2010 Journey's End Haystack Chardonnay (about R60 at the cellar). Lightly oaked with a creamy finish, it's an excellent companion to turkey.



RED 2007 Muratie Anselva van de Caab (about R160) This elegant blend of cabernet sauvignon, merlot, cabernet franc and shiraz is the perfect fit for roast beef.

Marinated fillet of beef with herbs

Cook this the day before. It will not only slice more easily and neatly, but will also cut back on your festive day chores.

Serves: 8-10 • Preparation time: 20 minutes

Oven temperature: 220°C • Cooking time: 25-30 minutes

- 60ml coriander seeds
- 60ml black peppercorns
- 15ml chilli flakes
- 3-4 cloves garlic, bruised
- 125ml olive oil
- 1 x 2kg beef fillet
- salt
- 60ml fresh coriander leaves, chopped
- 60ml fresh Italian parsley, chopped
- 60ml spring onions, chopped

1 Mix the coriander seeds, peppercorns and chilli flakes in a mortar, or finely crush them with the back of a cook's knife. Add the garlic and olive oil and rub the mixture into the fillet, completely covering the meat. Then place it in a bowl, cover with clingfilm and refrigerate for at least four hours, preferably overnight.

2 Preheat the oven. Transfer the meat from the bowl to a roasting dish and roast it for 25-30 minutes if you like your beef medium-rare (45 minutes for well-done). Set the fillet aside to cool then cover it with clingfilm and refrigerate until needed.

3 To serve Bring the meat to room temperature before serving. Sprinkle with the salt and chopped herbs, and carve into slices.