

Table of Contents - Table des matières

Appetizers and Sides – Entrées et accompagnements	
Baba Ghanouj (With an Indian twist)	1
Baked Brie with Roasted Garlic and Sundried Tomatoes	2
Zucchini Bread.....	3
Celeriac Mash.....	3
Cheeseball	4
Crevettes - Aspic	4
Crevettes – Mousse	5
Hummus.....	5
Loaf – Antipasto	6
Pétoncles et fraises au citron vert et au gingembre	7
Salmon – Smoked	8
Trempette – épinards	9
Trempette – nachos	9
Soups and Salads – Soupes et salades	
Salad – Bean	10
Salad – Chinese	10
Salad – Couscous	11
Salad – Lime Cilantro Sweet Potatoes	12
Salad – Radicchio, Spinach & Pear	12
Salad – Shrimp and Avocado.....	13
Salad – Spinach	14
Salade – fraises et épinards	15
Salade – lentilles au cari.....	16
Soup – Onion	17
Main Meals - mets principaux	
Beef – Afghani Eggplant	18
Beef – Mutton (Babootie) – South African Meat Dish.....	19
Black Beans and Rice (Cuban Dish)	20
Casserole – d'Aubergine	21
Casserole – Broccoli and Cheese.....	22
Casserole – Wild Rice.....	23
Chicken and Rice – Herbed Tomato	24
Chicken and Asparagus Bundles	25
Chicken and Corriander Meatballs	26
Chicken on a bed of Mediterranean Rice	27
Chicken Catchatori.....	28
Chicken Satay Ayam.....	29
Chicken with corn (Pollo Con Choclo – Brazilian Recipe	30
Couscous aux saucisses à l'éable	31
Escalope de porc à la Mariette.....	32