

Here are some examples and photographs of my food...

Light Meals...

Baked Summer Vegetables

A melody of Mediterranean vegetables with two cheeses

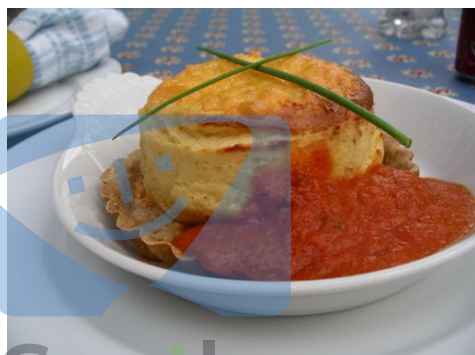


Goats Cheese Tartlet

Pastry case filled with roasted onions and peppers topped with grilled goat cheese

Tian of Crab, Avocado and Tomato

Served with balsamic glaze and Marie Rose sauce



Twice Baked Cheese Soufflé

Delicious, light and cheesy served with homemade tomato sauce

Smile

Main Meals

Beef with Chocolate sauce and cabbage parcels

The one I always get asked the recipe for...but it's a secret!

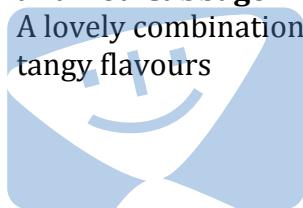


Herb Crusted Lamb

A favourite from New Zealand

Cider Braised Pork with Apples and Red Cabbage

A lovely combination of fruity and tangy flavours



Smile



Seared Fillet of Sea Bass with Herb Rub
Fresh fish with a spicy rub and corn and capsicum salsa

Desserts



Crème Caramel
A classic dessert

**Pears Poached in White Wine
with Rosemary Shortbread**
With flavours of orange, cinnamon
and clove





Sparkling Fruit Jelly

Champagne and mixed berries are the key ingredients of this dessert which fizzes in the mouth



Tiramisu

The Italian 'Pick me up'

