

# What's on the menu... in July?



To eat or not to eat, that's the question! In Fagor, we prefer to eat, yes! And always healthy, appetizing and original! Join us in our nutritious hobby with the yummy menu of the month: there is no other option than eating! Say goodbye to dilemmas!

## STARTER



### Sticky Potato Salad

1 kg baby potatoes, washed and cut in half  
100 ml, palm sugar (*gula melaka*)  
10 shallots, chopped  
2 red chillies, chopped  
Juice of 1 large lime  
1 teaspoon salt  
3 tablespoons oil

Preheat oven to 180°C turbo fan setting.

Mix potatoes with the palm sugar, shallots, chillies, lime juice, salt and oil. Then spread onto a baking tray. Cover with foil and bake for 30 minutes. Serve hot or chilled on a bed of lettuce.



Serves: 4 to 6

Preparation time: 10 minutes

Cooking time: 30 minutes

## MEATY MAIN



### Asian Spice Crusted Drummets

15 chicken drummets

#### Spice crust

1 green chilli  
3 cloves garlic  
1 bunch Thai basil  
1 bunch coriander  
2 stalks lemongrass  
8 shallots  
100 ml oil  
50 ml fish sauce  
3 tablespoons brown sugar

Preheat oven to 180°C conventional heat setting.

Blend all the ingredients for the spice crust and marinate the chicken drummets with the blended spices.

Arrange the drummets on a lightly-greased baking tray and roast in the oven for 15 minutes.

Serve hot or cold.



Makes 15 pieces

Preparation time: 10 minutes

Cooking time: 15 minutes

## DESSERT



### Mango-Plum Crumble Pots

2 large ripe mangoes, skin removed and diced  
4 plums, cut into wedges  
3 tablespoons soft brown sugar  
2 tablespoons softened butter

#### Crumble

100 g butter, cut into cubes  
150 g soft flour  
50 g rolled oats  
50 g castor sugar

Preheat the oven to 160°C conventional heat setting.

Brush 4 oven-proof 3-inch ramekins (ceramic bowls) with butter and sprinkle with brown sugar. Distribute the mangoes and plums evenly among the cups.

To make the crumble, mix together the flour, sugar and oats and rub in the butter with your fingertips until the mixture resembles breadcrumbs. Cover the tops of the filled ramekins with the crumble and pat down to make it compact.

Bake in the oven for 20 minutes. Remove and cool before serving with a scoop of vanilla ice cream or a dollop of whipped cream.



Serves: 4

Preparation time: 20 minutes

Cooking time: 20 minutes