



1 egg, lightly beaten
 ¼ cup black raisins
 1 tsp murabba or candied fruit
 ½ cup hung yoghurt (or yoghurt with a little amount of water) and 1 tbsp molasses

Method:

Mix the wholemeal flour, oats, cinnamon, yeast and a pinch of salt in a mixing bowl. Warm the milk, zest and honey until just slightly warm, then pour into the mixing bowl along with the egg and oil. Mix the dough for about 6 minutes until it is smooth and elastic. Add the dried fruits and mix through.

Cover the bowl with a clean cloth or glad wrap and leave the dough to double in size in a warm place for about 1 hour. Knock back the dough and tip it out for kneading. Knead for about 2 minutes then shape into 10 rolls. Cover lightly and allow to rise for another 30 minutes or until double in size. Preheat your oven to 160 C. Bake for 20 minutes until golden.

Serving:

Mix the molasses with the yoghurt and refrigerate until you are ready to serve the buns, then pipe a cross using a piping gun on top of the buns. Enjoy.

Eggs Mimosa local style

Eggs Mimosa, as they are called in the UK, can contribute to a zesty Easter Sunday spread. As an addition to your egg dish, boil eggs with beetroot juice and turmeric powder to colour your eggs for that special Easter flavour! Also known as devilled eggs, this savoury egg dish takes on a localised flavour in the Fearless Olive's recipe here:

Ingredients:

- 4 hard boiled duck or chicken eggs
- Half cup crushed fresh strawberries (the sour kind)
- 1 tsp kashondi mix
- 1 tbsp chopped spring onions (green leafy part)
- 1 tsp mint leaves finely chopped
- 1 tbsp roasted sesame
- Salt and pepper to taste

Method:

Gently peel off the shells from the boiled eggs then cut them in oval halves. Empty out the middle yolk gently without tearing the white top. Mix all ingredients together and ensure that the strawberry mash is not giving off excess water. Mash up the yolks together with 1 teaspoon kashondi mixture, and the rest of the ingredients. Once all the ingredients are well mixed, scoop them back into the boiled egg whites carefully so they look like the yolks.

Serving:

Serve the eggs mimosa with the coloured eggs and brighten up your spread!

Egg muffin combo

It's all about eggs this week as most Easter tables creak under the weight of a lamb roast or a hefty rice dish or lots of food that adds those extra pounds. But on Easter Sunday as the house is abuzz with activity, it's always nice to serve something healthy a la Fearless



Olive while cooking food for the family, so here's a light egg muffin combo.

Ingredients:

- 4 whole eggs and 4 egg whites
- ½ cup diced red onions
- ½ cup diced capsicum
- 1 tbsp chopped garlic
- 1 tbsp chopped coriander and mint leaves
- 1 tbsp chopped green onions (leafy parts)
- ½ tsp poppy seed (postoda) paste
- 2 tbsp olive oil

Method:

Sauté the onions in the oil for a minute then add the garlic for another minute, before adding the capsicum. After another minute or two as the mix starts smelling garlicky and strong, take it off the fire and add the spring onions, coriander, poppy seed paste and mint leaves. Whisk the 4 eggs and the egg whites then add the onion mix to the egg whisk and mix it.

Take a muffin tray then pour the mixture into its hollows. Pre-heat oven at 180 degrees Celsius for 10 minutes then stick the tray inside and cook at 160 degrees until they have risen and are slightly golden brown on the top.

Serving:

Serve with an aloo bukhara or sweet plum chutney.



Photo: Collected

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