#FOOD & RECIPES

Taste of the supernatural

A Halloween feast for the senses





For me, this creation is my interpretation of Halloween: a celebration of imagination, atmosphere, and the art of turning a simple dining experience into a memorable sensory journey.

My inspiration stems from two different things I observed as a chef. One was the dominant colours of the occasion, and the second was the shapes of food. Together, these formed the base of my idea, which is to create food in the shapes and colours of Halloween! With these, we can tell a story, create an atmosphere, and evoke emotions. Naturally, the relevant themes provide a rich canvas full of dark, supernatural elements that were perfect for my ideas.

I envisioned an intimate, candlelit setting where shadows, warm golden light, pumpkins, and carefully curated food presentations would come together to create an experience that feels both haunting and elegant. I wanted to balance the eerie spirit of Halloween with a sense of sophistication, allowing the spread to reflect culinary creativity, with surprising flavours, visual presentation and storytelling. A world where darkness becomes beautiful and ordinary dining transforms into something extraordinary.

SOFT BREAD
Ingredients
500 g all-purpose flour or bread flour
7 g instant yeast
30g sugar
Salt
280–300 ml lukewarm milk
1 egg
50g softened butter



Extra milk or egg wash for brushing

Method
Combine the flour, yeast, sugar, and salt in a mixing bowl. Add the lukewarm milk and egg, then mix until a dough forms. Knead for 8–10 minutes until smooth and elastic. Gradually incorporate the softened butter and continue kneading until the dough becomes soft and stretchy. Place the dough in a lightly greased bowl, cover, and leave in a warm place for approximately 60–90 minutes, or until doubled in size.



Gently deflate the dough and divide it into 8–10 equal portions. Shape each portion into a smooth ball and arrange on a lined baking tray. Cover and leave for 30–45 minutes, until the rolls look puffy. Brush with milk or egg wash. Bake in a preheated oven at 180°C for 20–25 minutes, until golden brown. Brush the hot rolls lightly with butter and cover with a clean cloth for a few minutes to keep the crust soft.

GUACAMOLE
Ingredients
2 ripe avocados
2 tbsp finely chopped onion
1 small tomato, deseeded and diced
1 tbsp fresh lime juice
1 tbsp chopped coriander leaves
1 small green chilli, finely chopped (optional)
Salt and black pepper

Method
Cut the avocados in half, remove the stones, and scoop the flesh into a bowl. Mash with a fork until creamy but still slightly chunky. Add the onions, tomato, coriander, lime juice, and green chillies. Season with salt and black pepper. Mix gently and adjust the lime juice and seasoning to taste.

BROWNIES
Ingredients
150 g dark chocolate
120 g unsalted butter
180 g sugar
2 large eggs
1 tsp vanilla extract
75 g all-purpose flour
25 g unsweetened cocoa powder
¼ tsp salt
50 g chopped walnuts or chocolate chips (optional)

Method
Preheat the oven to 170°C. Line a 20 cm square baking tin with parchment paper. Melt the chocolate: Melt the dark chocolate and butter together over a bain-marie or in short microwave intervals. Stir until smooth and allow to cool slightly. Whisk the eggs and sugar for 1–2 minutes until combined and slightly thickened. Stir in the vanilla extract.



Gradually mix the melted chocolate mixture into the egg mixture. Sift in the flour, cocoa powder, and salt. Fold gently until just combined. Add walnuts or chocolate chips, if desired.

Pour the batter into the prepared tin and bake for 22–28 minutes. The edges should be set, and a skewer inserted in the centre comes out with a few moist crumbs. Allow the brownies to cool completely before cutting into squares.

BEETROOT DRINK
Ingredients
1 beetroot
Mint
Orange
½ tsp salt
3 tbsp sugar
1.5 litres soda water
Method
Mix all together. Serve chilled.

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