



2021 Giant Steps Dinner

— A little bit about us and the menu —

Hoo haa is a small bar that has been hidden up a flight of stairs since 2005. Established 5 years ago as a street truck style, global fusion restaurant, Kuku Mama evolved into Miss Kuku - a blend of casual Asian inspired street food with modern influences.

Together with my Argentinian chef Maria Fernandez (Fernie) we have put together a home-style menu with a few options that we hope you will find easy to prepare for your guests no matter what size kitchen or equipment you have. We hope you enjoy your evening.

I will be cooking this at home and have chosen to go with the Smoked Salmon on Sourdough, followed by the Lamb and No-Bake Chocolate Cake for dessert.

I think I will be pairing this with a glass of Prosecco on arrival, followed by a medium bodied red with the main and Pedro Ximenez to match the richness of chocolate cake at the end. This will be a very warm and rich meal so make sure you have plenty of refreshing sparkling water on hand with a slice of lemon to cleanse the palate.

We hope you have fun with this, whatever you do.

– *Fernie & Paul (Miss Kuku)*

– *Sabrina, Remy and Kai (GS)*





menu 3 courses

Entrée

(Option A)

Smoked Salmon Sourdough, Avocado in Dill and Tomato Oil (4 serves)

INGREDIENTS

4 slices fresh sourdough or bread of choice, lightly toasted or grilled
6 Tablespoons olive oil
100g green tomato, roughly chopped.
1 handful dill sprigs
2 small avocados or 1 big, roughly mashed
200g smoked salmon
1/2 lemon juice and zest
8 shiso leaf finely sliced (optional, may need to source at the Asian grocer at your local market)
20 baby spinach leaves finely sliced
1 tablespoon olive oil

INSTRUCTIONS

To make the dill & green tomato oil, mix the ingredients in a blender until smooth. Season to taste with salt.

Mash the avocado into the dill and green tomato oil, season to taste, spread it on the focaccia slice toasted.

Lay the slice of salmon on top and drizzle with lemon juice.

Mix the sliced shiso and spinach with the olive oil and little lemon juice. Arrange on top of the salmon. Finish with lemon zest to serve.





menu 3 courses

Entrée

(Option B)

Panko crumb, Parsley & Parmesan stuffed Zucchini w Crème Fraiche (4 serves)

INGREDIENTS

4 large zucchinis halved lengthwise
2/3 cup panko breadcrumbs
1/2 cup fresh grated parmesan cheese
¼ cup finely chopped parsley
4 cloves garlic, minced
1/4 cup melted butter
Salt and pepper
200g crème fraiche
Fresh chives
1 lemon - Juiced

INSTRUCTIONS

Preheat oven to 400°F (200°C).

Spray a baking tray or sheet with non-stick cooking oil spray.

Arrange zucchini halves, cut side up, on the baking sheet. Set aside.

Mix together the breadcrumbs, parmesan cheese, parsley and garlic in a small bowl.

Pour in the melted butter, season with ¾ teaspoon salt and ⅓ teaspoon pepper (or to taste). Mix the ingredients together until the breadcrumbs absorb the butter (about 40 seconds).

Spoon the mixture over each zucchini half, to evenly cover. Spray the topping with a little cooking oil spray.

Bake for 20 minutes in the hot oven until the crust is golden and the zucchini halves are cooked through.

Grill for a further 5 minutes on medium heat to crisp the topping.

Chop the chives very thin, whisk the crème fraiche until thick and mix with the lemon juice and chives. You can drizzle the crème fraiche over the zucchini or serve on the side.





menu 3 courses

Mains

(Option A)

Slow cooked Lamb shoulder in stout beer served with sweet potato purée or cauliflower purée

Note: This is a very simple dish that can be prepared and cooked the day before the party. It is a super-rich and sweet dish, the dish was designed to be served with the sweet potato puree but if you want something a bit lighter, a nice cauliflower puree with some lemon will lighten it up.

INGREDIENTS

For the lamb (4 serves)

- 4 tbsp olive oil
- 2 kg lamb shoulder (approx. weight)
- 2 onions, halved and sliced into wedges.
- 4 garlic cloves roughly chopped.
- 2 large rosemary sprigs
- 1 bay leaf
- 500 ml stout
- 100 ml malt vinegar
- 250 ml chicken stock
- 4 tbsp brown sugar

INSTRUCTIONS (Lamb)

Preheat the oven to 160°C. Heat the oil in a flameproof, heavy-based casserole dish over high heat. Cook the lamb, skin side down, for 5 minutes, or until the fat is golden brown. Turnover and cook for another 5 minutes.

Add the onion, garlic, rosemary and bay leaf around the lamb, then season well with sea salt and freshly ground black pepper. Use a large spoon or tongs to push the ingredients around in the pan, so the onion starts to sizzle in the oil. Cook for 5 minutes, or until the onion smells sweet and just starts to colour.

Add the stout, vinegar, stock and sugar. Give the pan a shake to loosen any bits that are stuck. Turn the lamb over a couple of times so the ingredients are well combined.

Cover with a tight-fitting lid or foil, then transfer to the oven and bake for 3 hours, or until the lamb easily pulls away from the bone. Remove from the oven, leave to rest for a while, then separate the lamb from the liquid cover and refrigerate. Strain the liquid and chill. When the fat rises to the top and turns white and hard, scrape it off with a spoon.

When ready, reheat the lamb in the sauce to serve. If the sauce reduces too much, you can add water to get the right flavor and consistency. Chop some fresh rosemary on top and serve with the sweet potato or cauliflower puree on the bottom.





menu 3 courses

Mains

(Option A Continued)

Sweet Potato purée side (4 serves)

1.3 kg sweet potatoes

1/2 stick (1/4 cup) unsalted butter, cut into 1/2-inch cubes and softened.

1/3 cup heavy cream

1/4 teaspoon salt, or to taste.

Pinch of ground black pepper (Sweet Potato Puree)

Put oven rack in middle position and preheat oven to 180°C.

Tip: Prick the potatoes with a fork and drizzle with a little olive oil. Wrap in foil and then bake potatoes until tender, about 1-1.5 hrs. When cool enough to handle, peel, then cut away any eyes or dark spots. Purée sweet potatoes with butter, cream and salt in a food processor until smooth.

Note:

Purée can be made 1 day ahead and chilled in an airtight container. Reheat in a double boiler or a metal bowl set over a saucepan of simmering water, stirring occasionally.

Simple Cauliflower purée side (4 serves)

500g Cauliflower - About 1 medium head

100g water as needed.

100g milk (optional)

85g Butter

3.5g Salt

Pepper to season

Lemon juice, from about 1 lemon, as needed

Tip: Cauliflower is super simple, you can cook in chicken stock and experiment by adding herbs, sour cream or regular cream to make a richer puree. Recipes are easy to find online. Cooking in milk can take out the bitterness that sometimes comes with cauliflower.

Roughly chop the cauliflower into thin slices that are about a tenth of an inch (2–3 mm) thick.

Place cauliflower, milk, water, butter, and salt in a saucepan and cover with lid.

Begin heating on high to start steaming quickly, then reduce heat to medium and continue steaming until cauliflower is tender and there is little water left in the pot.

Be sure to check on your every few minutes to prevent scorching.

Add cauliflower to a blender and start blending. Gradually add the lemon juice and taste as you go until you are happy with the consistency and flavour. At this point you can add a little sour cream or regular cream. When done season with a little pepper.



menu 3 courses

Mains

(Option B)

Sautéed Chicken Breasts with Fresh Corn, Shallots, Cream and Buttered Brown Rice

Paul's note: If you are not confident cooking chicken breast I would go with the lamb or beef. If cooking for a larger group, you can brown the breast and batch cook in the oven in a large, covered tray. A simple salad would be good with this dish.

INGREDIENTS

- 1 cup of uncooked brown rice
- 4 skinless chicken breasts
- Salt to taste
- Freshly ground pepper to taste
- 2 large ears of corn
- 2 tablespoons butter
- ¼ cup finely chopped shallots
- ½ cup dry white wine
- 2 tablespoons Dijon mustard
- ¾ cup heavy cream
- ¼ cup coarsely chopped fresh chervil or parsley

INSTRUCTIONS

Rice

Start with one cup of uncooked brown rice. This will be enough for four regular servings.

If you don't have a rice cooker - In a medium saucepan with a heavy bottom and a tight-fitting lid, combine the brown rice and 1 3/4 cups of water or stock. Chicken stock or vegetable stock are good for cooking rice. Also add 1/2 tbsp. of butter and 1 tsp. of Kosher salt. If you're cooking your rice with stock instead of water, you might want to use less salt (or none at all) depending on how salty your stock is.

Bring the liquid to a boil, give everything a stir with a wooden spoon, then cover the pot tightly and reduce the heat to very low. Cook for 40 to 50 minutes. The cooking time can vary depending

on the brand of rice you're using, how heavy your lid is, and so on. That's right, a heavier lid holds in more liquid and thus increases the cooking time.

Test to see if the rice done enough. If it isn't, you can cook it for another couple of minutes.

When the rice is cooked, fluff it with a fork to release the steam. The reason we do this is that the steam that builds up in the pot can continue cooking the rice and make it too soft.

Chicken

Sprinkle chicken breasts on both sides with salt and pepper.

Cut the kernels from the ears of the uncooked corn. There should be about 1 cup. Set aside.

If cooking for 4 people, heat butter in a skillet large enough to hold the breasts in one layer. Add the chicken, cook 6 minutes and turn. Cover and cook 5 minutes longer.

Transfer chicken pieces to a hot serving dish. To the skillet add shallots and cook briefly. Add wine and bring to the boil. Add the corn and stir in mustard.

Add cream and stir to blend. Bring to the boil and add the chervil or parsley. Pour and drizzle the sauce over the chicken pieces and serve.

For Batch Cooking

Pre-heat your oven to 180 degrees, brown the chicken breast in butter in the pan and transfer to a large baking tray. Repeat all the steps above and then pour the sauce over the chicken.

Cover the tray with foil and bake for 20-25 minutes, make sure you have an extra breast to test and take out and check at around 18 minutes. You don't want over cooked breast.





menu 3 courses

Mains

(Option C)

Beef Short Rib Curry with Cucumber Salad

This is a delicious curry recipe; you can pre-cook this and add the herbs and Greek yogurt when you heat to serve. This is one of my family favourites, a recipe I have adapted from Blue Ducks. We take the chilli out of the spice and add an extra tablespoon of honey when cooking for kids.

This dish is complemented well with a simple salad of sliced Lebanese cucumber, long red chilli, fresh mint, toasted almonds and a simple dressing made of fish sauce, lime juice and a little caster sugar.

INGREDIENTS (SERVES 4)

1.6kg beef short ribs – Ask your butcher to cut them so they will fit in the pan.

Salt flakes and freshly ground pepper

1 tbsp vegetable oil

2 onions finely chopped.

6 garlic cloves finely sliced.

5cm piece of ginger, finely grated (The more ginger the better)

2-star anise

1 cinnamon stick

400gm can diced tomatoes.

1-2 tbsp honey

500ml chicken stock

400-500ml water

100g natural yoghurt

½ bunch of coriander, leaves picked

Spice Mix

1 teaspoon turmeric

1 tbsp ground coriander

1 tbsp ground cumin

1 teaspoon chilli powder (If cooking for kids, you can leave this out and the adults can add chilli flakes to taste)

INSTRUCTIONS

Oven temp at 180

Heat the oil in a large, heavy saucepan over a medium-high heat; season the ribs and brown on all sides. Remove the ribs and reduce the heat the medium.

Add the onion and garlic and cook for 5 minutes until soft. Add the spices and ginger and cook for a few more minutes, stirring.

Return the ribs to the dish, add the tomatoes, honey, stock and 400ml of water. Cover the pan and place in the oven for 3-4 hours; until the meat completely comes away from the bone.

Remove the ribs from the dish and remove all bones, sinew and fat, discarding all but the meat; reduce the consistency of the remaining liquid on the stove until thickened.

When ready to serve, add half the fresh coriander and gradually stir in the Greek Yoghurt. If you add the yoghurt all at once it will split and ruin the curry, this is why we gradually incorporate.

Serve with fresh coriander and cucumber salad.





menu 3 courses

Mains

(Option C continued)

Cucumber Salad side

INGREDIENTS

3-4 Lebanese cucumbers

2 long red chillies, de-seeded and sliced.

½ cup almond flakes, toasted lightly in a pan with sea salt until golden brown.

1 packet of Mint

1 bunch of coriander

For the dressing, combine the juice of 1 lime with 1 teaspoon of caster sugar and 1 tablespoon of fish sauce

INSTRUCTIONS

Slice the cucumber and toss in salt, cover in paper towel and refrigerate for half an hour. Take out cucumber and remove paper towel and drain off any juices.

Layer in a bowl, add fresh mint and coriander with some chopped chilli. Add another layer and so on.

To serve, spoon over dressing and add toasted almonds last to keep them crunchy.





menu 3 courses

Dessert

(Option A)

No-bake Chocolate Tart (8 Serves)

INGREDIENTS

200g pack all-butter biscuit
100g butter
1 tbsp golden syrup or honey
200g bar dark chocolate
200g bar milk chocolate
1 tsp vanilla extract
2 tbsp icing sugar, plus extra for dusting
400ml whipping cream.
3 tbsp crème fraiche with 2 sugar spoon and lemon zest and juice and a pinch of salt to decorate.
400g raspberry, to serve

INSTRUCTIONS

STEP 1

Crush the biscuits by putting them in a large, strong, plastic food bag and bashing with a rolling pin. Melt the butter with the syrup or honey in the microwave, then stir in the biscuits. Press onto the base and up the sides of a 12 x 36cm rectangular tin (or 23-25cm round flan tin) and chill while you make the filling. Cover the tin with clingwrap, but first splash the tin with a little bit of water to help to stick the clingwrap.

STEP 2

Break up the two chocolate bars and put in a large bowl. Melt in the microwave for 2-3 mins on Medium, stirring halfway through. Stir in the vanilla extract, then sift in the icing sugar. Whip the cream until it just holds its shape, then fold into the melted chocolate. Pour into the prepared tin and smooth the top. Chill for at least 2 hrs. or for up to 2 days.

STEP 3

Just before serving, remove the tart from the tin take the clingwrap out and slide it onto a flat plate. Put a few tsps. of crème fraiche along the center of the tart (or around the edges if the tart is circular) and top each with a raspberry, then dust lightly with icing sugar. Cut into thin slices and serve with extra raspberries on the side.





menu 3 courses

Dessert

(Option B)

Strawberry Cheesecake (Serves 8)

INGREDIENTS

200g digestive biscuits
100g butter, melted
1 vanilla pod
600g full fat cream cheese
100g icing sugar
280ml pot of double cream

For the sauce

400g punnet of strawberries, halved.
50g icing sugar.
1 lemon, juiced

INSTRUCTIONS

STEP 1

To make the base, butter and line a 23cm loose-bottomed tin with baking parchment. Put the digestive biscuits in a plastic food bag and crush to crumbs using a rolling pin. Transfer the crumbs to a bowl, then pour over the melted butter. Mix thoroughly until the crumbs are completely coated. Tip them into the prepared tin and press firmly down into the base to create an even layer. Chill in the fridge for 1 hr. to set firmly.

STEP 2

Slice the vanilla pod in half lengthways, leaving the tip intact, so that the two halves are still joined. Holding onto the tip of the pod, scrape out the seeds using the back of a kitchen knife.

STEP 3

Pour the double cream into a bowl and whisk with an electric mixer until it's just starting to thicken to soft peaks. Place the soft cheese, icing sugar and the vanilla seeds in a separate bowl, then beat for 2 mins with an electric mixer until smooth and starting to thicken, it will get thin and then start to thicken again. Tip in the double

cream and fold it into the soft cheese mix. You're looking for it to be thickened enough to hold its shape when you tip a spoon of it upside down. If it's not thick enough, continue to whisk. Spoon into the biscuit base, starting from the edges and working inwards, making sure that there are no air bubbles. Smooth the top of the cheesecake down with the back of a dessert spoon or spatula. Leave to set in the fridge overnight.

STEP 4

Bring the cheesecake to room temperature about 30 mins before serving. To remove it from the tin, place the base on top of a can, then gradually pull the sides of the tin down. Slip the cake onto a serving plate, removing the lining paper and base. Purée half the strawberries in a blender or food processor with the icing sugar and 1 tsp water and the lemon juice, then sieve. Pile the remaining strawberries onto the cake and pour the purée over the top. TIP if you don't have this kind of tin, you can use glass and build layers, and make individual desserts.

