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Chilli Chicken Noodles

Ingredients
 350g minced chicken
 1 tbsp. light soy sauce
 1 tbsp. dry sherry or any other liquor
 350g noodles (preferably egg noodles)
 2 tsp. sesame oil
 2 tbsp. vegetable oil
 1 tbsp. ginger garlic paste
 1 tsp. chilli pieces
 1 finely sliced red pepper
 ¼ cup peanuts
 3 tbs. peanut butter
 1 tbs. dark soy sauce
 1 ¼ cups chicken stock

Method

Mix minced chicken, light soy sauce, sherry and leave it for 30 minutes. Boil noodles and drain well, rinse in cold water and drain again and mix with sesame oil. Heat the vegetable oil in a pan, add the ginger garlic paste, chilli pieces, red pepper, fry this mix for 30 seconds, add minced chicken and cook for about 2 minutes. Then add peanuts, peanut butter, dark soy sauce, chicken stock and cook 3 – 4 minutes. Finally add noodles to this mixture and serve at once.



Vanilla Marshmallow Cake

Ingredients

2 tbsp. gelatine
 1 cup cold water
 1 ½ cups caster sugar
 2 tsp. vanilla
 5 strawberries
 3 tbsp. passionfruit pulp

Method

Line a 20cm cake tin or a bowl with cling wrap. Mix gelatine and ½ cup of cold water in a microwave jug and microwave it for 45 seconds and set aside for cool. Beat the caster sugar, vanilla and remaining water for 5 minutes. Pour the cool gelatine to the sugar mixture and beat for 10 minutes. Pour the mixture to the prepared cake tin or the bowl and set aside for 1 hour. Do not keep this in a fridge to set. After 1 hour, turn it upside down on to a serving plate or a cake stand and remove the cling wrap. Arrange strawberries over the cake add passion fruit on top and serve.

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