

Weekend warmers

 By [Nina Timm](#)

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The calendar says spring is here, but as I sit looking through my window, the rain is coming down in buckets. So, we are definitely in for a very cold weekend.



I can potter around in the kitchen all weekend, but for those who do not like cooking, here are some easy options. Creamy chicken with Mushroom Casserole or a Mexican Tomato Soup.

Bring a bowl of nachos or a warm bread to the table and all is happy.

If meaty dishes are more your thing, get that stew pot out, pop a beef stew in the oven and you have at least four hours to do sweet nothings in.

Of course, what will a weekend be without something sweet? In this weather, I will always go for a crumble. With all the berries around, do try this delicious strawberry crumble.

Beef Stew with Mushrooms and Gremolata

Ingredients

2 kg boneless shin cut in big chunks
200 ml flour

30 ml ground coriander
15 ml salt
15 ml pepper
10 ml smoked paprika
45 ml olive oil
One large onion chopped
250 ml Klein Roosboom My Way
250 ml beef stock
125 ml fresh thyme
80 g tomato paste
10 ml sugar
One lemon (juice only)
400 g mushrooms of your choice
Zest of one lemon
125 ml chopped parsley
One clove garlic

Method

Place the flour, salt, pepper, coriander and paprika in a plastic bag and toss the pieces of meat in the bag so that each cube of meat is covered in flour.

Remove meat from the bag and shake excess flour off.

Heat the olive oil in a big, ovenproof pot and brown the meat in batches until it has a golden brown colour on the outside.

Remove the meat from the pot.

Add a little olive oil if necessary. Saute the onions.

Add the meat, stock and red wine as well as the thyme.

Cover the pot with either a lid or foil and place in the oven for two hours and 30 minutes.

Check halfway through the cooking process and if the pot seems dry, add more stock of water.

When the meat is fork-tender, stir in the tomato paste and sugar and lemon juice. Add the mushrooms.

Place back in the oven for 30 minutes or until the stew is done.

Place the lemon zest, parsley and garlic in a food processor and chop finely.

Recipe notes

Any stew always tastes better the next day... if you can wait that long. Serve this beef stew with chunks of garlic bread.

Strawberry Crumble

Makes six individual cups or one big dessert

Ingredients

1 kg fresh strawberries – hulled and halved

3/4 cup sugar

Zest of one orange

1/2 cup of orange juice

1 tbsp cornflour or Mazeina

For the crumble

3/4 cup flour

1/2 cup of brown sugar

pinch of salt

One cup oatmeal or oats

125g almond slivers

125g cold butter

Method

Mix the sliced strawberries with the sugar, cornflour, orange zest and orange juice. Place in individual cups or ramekins and make your crumble. Preheat the oven to 180C.

For the crumble, mix all the dry ingredients and grate in the cold butter. Mix thoroughly and sprinkle lavishly over the strawberry mixture. Bake for about 40 minutes or until the strawberry mixture is cooked and is bubbling out from underneath the crumble and the crumble is golden brown in colour.

Serve with a good drizzle of thick cream or creamy vanilla ice cream.



ABOUT NINA TIMM

I am the owner and sole editor of the 2012 Eat Out Award-winning blog, My Easy Cooking. I cook, I style and I photograph every single day of my life. I run a cooking school for groups such as team building, birthday parties, friendship groups, domestic workers and children.

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