

UKULELE DEATH SQUAD

NACHO'S RECIPE: HUMITA EN CHALA

Serves 6

INGREDIENTS

- 20 corns with their leaves
- 1/4 cup butter
- 2 tablespoons vegetable oil
- 1 large onion
- 2 garlic cloves
- 2lbs tomatoes (peeled, seeded and finely diced)
- 1/2 cup milk
- 2 red peppers
- 2 tablespoons paprika
- 100gr parmesan cheese
- 100gr mozzarella cheese
- 1 teaspoon sugar
- 1 teaspoon oregano
- 1/2 teaspoon ground cinnamon
- 2 bay leaves
- Salt
- Pepper

METHOD

- Wash and peel the ears of corn without tearing their leaves. Cut strips about 1/4 inch (0.5 cm) wide along the length of a few corn husks that will serve as ties for the humitas. Keep the rest whole. Set aside.
- Remove the corn from the cob using a grater or a sharp knife.
- Heat the oil and butter in a skillet over medium heat.
- Fry the onion for 1 minute, then add red pepper and garlic, and sauté until the onion is translucent.
- Add the tomatoes, paprika, oregano, cinnamon, salt and white pepper, and mix well.
- Fry for 15 minutes, stirring regularly.
- Remove from the heat, and add the corn, milk, cheese and sugar, and mix well.
- Place 2 corn leaves crosswise onto a work surface.
- Place 2 tablespoons of corn stuffing in the center.
- Wrap the contents as if they were bundles, and tie them with the corn strips cut for this purpose.
- Heat a large amount of salted water in a pot and add the 2 bay leaves.
- Place the humitas into the water, and boil for 30 minutes.
- Serve hot.



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SOUTH AUSTRALIAN PIE FLOATER



Serves 4

INGREDIENTS

- 1 1/2 tbsp olive oil
- 1 brown onion, finely chopped
- 500g beef mince
- 70g (1/4 cup) tomato paste
- 2 tbsp plain flour
- 375ml beer
- 375ml (1 1/2 cups) chicken stock
- 2 tsp Vegemite
- 1/4 cup chopped fresh continental parsley
- 1/2 brown onion, extra, finely chopped
- 1 (about 100g) golden delight potato, peeled, finely chopped
- 300g (2 cups) frozen peas
- 1 tbsp chopped fresh mint
- 750ml (3 cups) chicken stock
- 4 sheets frozen butter puff pastry, just thawed
- 1 tbsp creme fraiche

METHOD

- Heat 1 tablespoon of the oil in a frying pan over medium heat. Add onion. Cook for 5 minutes. Increase heat to high. Add mince. Cook, stirring, for 5 minutes or until mince changes colour. Add tomato paste and flour. Cook, stirring, for 1 minute. Add beer and stir. Add stock and Vegemite. Simmer for 30 minutes until thickened. Add parsley. Set aside to cool.
- Meanwhile, heat remaining oil in a saucepan over medium heat. Add extra onion. Cook, stirring, for 5 minutes. Add potato, peas, mint and stock. Simmer for 20 minutes or until potato is soft. Cool slightly. Blend.
- Preheat oven to 220C (200C fan-forced). Preheat oven tray on lowest shelf. Use a 12cm cutter to cut a disc from the corner of 4 pastry sheets. Ease remaining pastry into four 10cm-diameter round springform pans. Divide mince mixture among pans. Top each with a pastry disc. Press to seal edges. Trim excess. Cut 2 slits on each pie top. Place on tray. Bake for 15 minutes. Transfer tray to top shelf. Cook for 15 minutes until golden. Return soup to medium-high heat. Add creme fraiche. Simmer until warmed through. Divide soup among 4 bowls. Top with pies.