

XCentric Ideas

A photograph of two young girls with long brown hair, wearing white lace-trimmed dresses, standing outdoors in front of a brick wall and lush greenery with large pink flowers. The girl on the left is looking directly at the camera with a slight smile, while the girl on the right is smiling broadly. The background is slightly out of focus, emphasizing the girls.

“Women are meant
to be loved, not to
be understood.”

- Oscar Wilde

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This photo: Megan & Katherine Boyd
Recipes from the Internet
All photos my own

I am a woman above everything else.

-Jacqueline Kennedy Onassis





Berry Bruleé

500ml Greek yoghurt
300 ml cream
2 tbsp honey
300 g fresh berries
2 tbsp brown sugar for
each serving

Whisk together the first 3
ingredients.

Divide 300 g fresh berries
between 4 ramekins, top with
mixture. Put in freezer for 30
min to chill.

Sprinkle brown sugar on top
of each serving and pop
under grill till melted &
crystallised.



Men will always
delight in a woman
whose voice is lined
with velvet.

- Brendan Francis



Wikus's Milktart Shooter

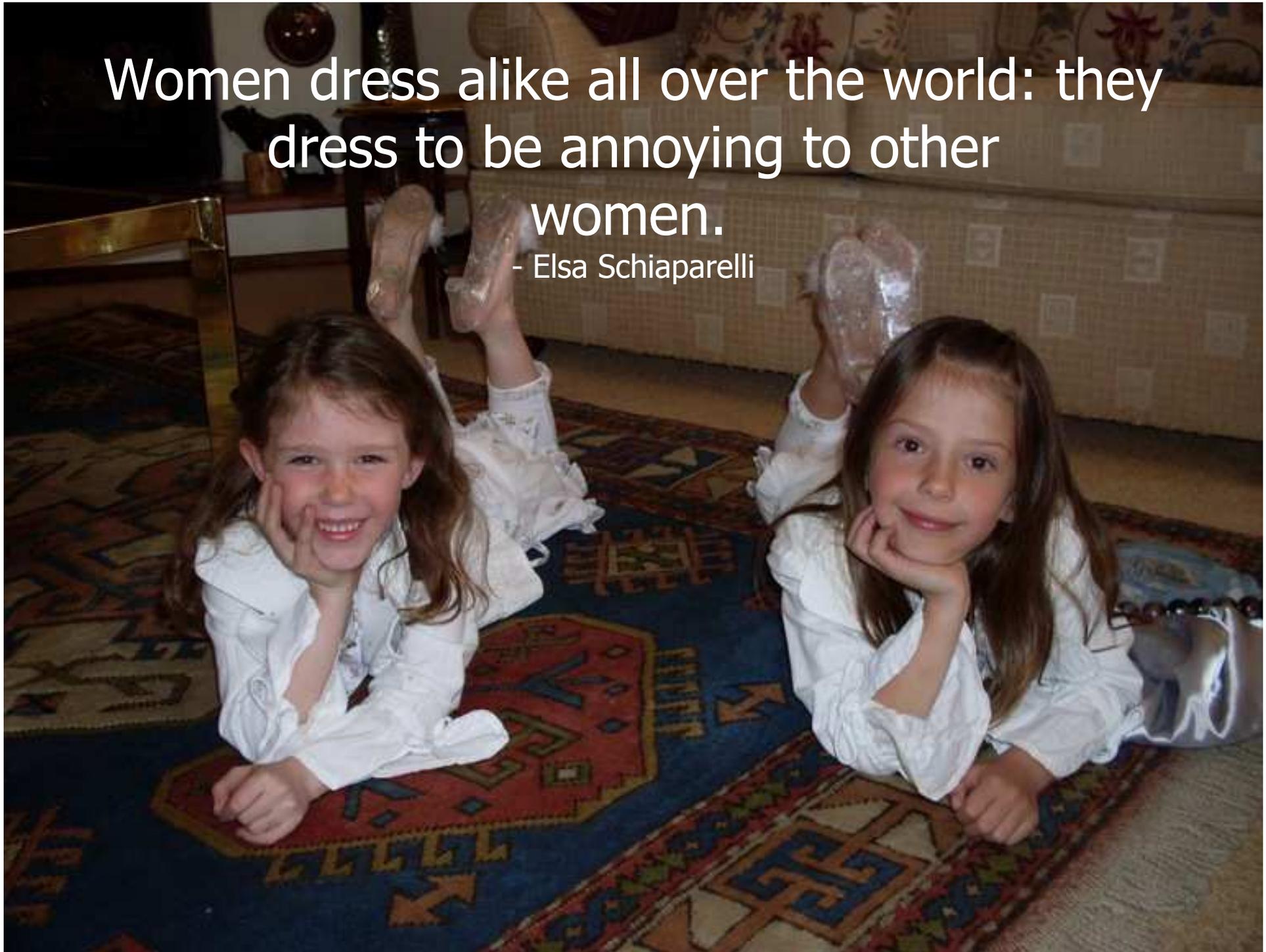
4 tbsp whisky / vodka
1 tin condensed milk

Mix thoroughly and place in freezer for quite a few hours.

Spoon into shooter glasses and sprinkle ground cinnamon on top. Enjoy.

Women dress alike all over the world: they
dress to be annoying to other
women.

- Elsa Schiaparelli



Carrot cake

4 eggs
1 cup oil
625 ml self raising flour
1 tsp ground cinnamon
3 cups coarsely grated carrot
500 ml sugar
1 tsp bicarbonate of soda
Pinch of salt
Chopped nuts

Cream cheese icing:

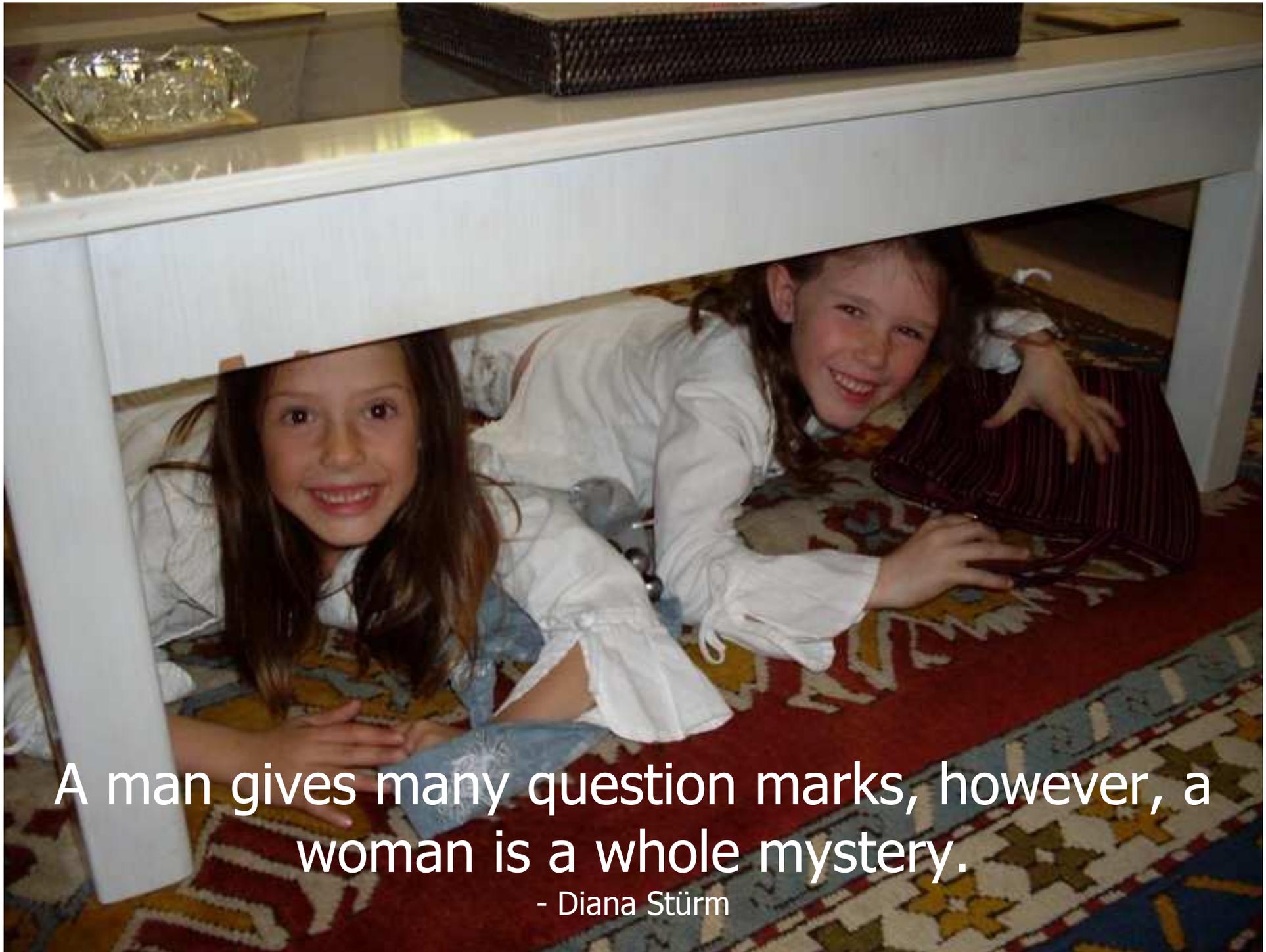
100 g butter, room temperature
200 g (375 ml) icing sugar
1 carton cream cheese
1 tsp vanilla

Cake:

Cream the eggs and sugar together. Add the oil bit by bit. Sift the dry ingredients and add to the butter mixture. Stir. Lightly stir in the carrots & nuts. Bake in a greased cake pan at 180 oC for 45 min. Remove from pan and let it cool. Decorate with icing.

Icing:

Cream the butter and icing sugar together. Stir in the cream cheese & vanilla.



A man gives many question marks, however, a woman is a whole mystery.

- Diana Stürm

Sonica's Chelsea Bun Pudding

1 x packet of 6 Chelsea buns
Margarine
Bit of milk
500 ml thick custard – add
 ½ tsp cinnamon
 ½ tsp ginger
 Pinch ground black pepper
Sultanas
Chocolate pieces
Pecan nuts
Chopped citrus peel, optional

Slice each bun in 4. Butter each slice and put butter-side up in dish. Sprinkle with bit of milk. Sprinkle with nuts, sultanas and citrus peel. Pop the chocolate pieces in-between the buns.

Spoon the custard on top. Repeat the layers. Put in microwave / oven for few minutes to 'set' everything nicely.

Have patience with all things,
but chiefly have patience with
yourself.

- St. Francis de Sales





Frozen Tutti-Frutti

½ cup walnuts / pecan nuts, chopped
1 x 410 g tin pear halves, drained, chopped
50 g glacé cherries, chopped
125 g pitted dates, chopped
12 marshmallows, chopped
250 g creamed cottage cheese
25 ml castor sugar
250 ml fresh cream, whipped stiff

Mix the nuts, pears, cherries, dates & marshmallows.
Cream the cottage cheese and castor sugar.

Add the fruit & nuts to the cottage cheese mixture.
Fold the whipped cream into the mixture. Pour into a
form and freeze till set. Only remove at time of serving,
otherwise it 'melts' too much.

Woman is a miracle of
divine contradictions.

- Jules Michelet





SWEET POTATO CHOCOLATE CAKE

500 g sweet potatoes
100 g butter
Halved pecan nuts, optional

250 g dark chocolate
1 tsp vanilla sugar
(or sugar with few drops vanilla)

Wash and peel the sweet potatoes.
Cut them into pieces and steam them for 15 to 20 minutes.

Let the butter and chocolate melt very gently.
Blend the sweet potatoes to get a smooth puree.
Add the melted butter-chocolate mixture and the vanilla sugar.
Pour the mixture into a square pie dish. Decorate with nuts.
Put in the fridge for minimum 4 hours.



Nothing great in the world has ever been
accomplished without passion.

- Hebbel



Dark chocolate Chilli tartlets

250g ginger biscuits
300g dark chocolate
½ cup brandy
½ cup cocoa

100g butter, melted
1 cup fresh cream
3 chillies, chopped
500g mixed fresh berries

Put ginger biscuits in food processor with melted butter and pulse until broken down into small pieces. Press biscuit mixture into 6 15 cm tart pans. Refrigerate for 15 min. Break choc into pieces and place in pan with cream, brandy & chillies.

Warm on slow heat until choc melts, then add cocoa while stirring. Pour choc mixture into tart cases and refrigerate for 1 hour. Top with berries and serve.