

FOOD & COOKING

Not Your Usual Dinner

Eight recipes. One dinner worth making.

EBOOK / FIRST EDITION

Read it. Use it. Make it yours.

BEFORE YOU BEGIN

Make this yours.

Pick one meal, gather the ingredients, and give yourself time to enjoy making it. These eight original recipes share a small set of everyday ingredients and lead into a complete dinner-for-four plan.

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A NOTE ON THIS EDITION

Original Ownable recipes. Timings are estimates and are not a guarantee of doneness. Use a thermometer, check ingredient labels, and adapt for your guests. No creator endorsement is claimed.

Before the first pan

A small kit goes a long way

Use a large frying pan, a saucepan, an oven tray, a sharp knife, a chopping board, a measuring jug, kitchen scales, and a digital food thermometer. Read the full recipe before starting; prepare and measure ingredients while the kitchen is still calm.

Measures and seasoning

1 teaspoon = 5 ml. 1 tablespoon = 15 ml. Oven temperatures give conventional and fan settings. Taste sauces before adding more salt; feta and hard cheese already bring salt. Use citrus a little at a time.

Cook with care

- Keep raw poultry and seafood separate from ready-to-eat food. Wash hands and surfaces; do not wash raw chicken.
- Check the centre with a thermometer: chicken 74°C, fish 63°C, reheated leftovers 74°C. Prawns should be opaque throughout.
- Keep your fridge at 4°C or colder. Chill perishables within 2 hours, or within 1 hour above 32°C, in shallow containers.
- Check guests' allergies and the labels on bread, stock, cheese, and chocolate.

YOUR FIRST MOVE

Choose the main course first. Then pick one starter, one side, and one dessert. A shorter menu leaves more attention for each dish.