Contents

Veal Shawerma with Cream
KDD Vegetable Salad
Gaiiner Sambosa
Vegetables and Cream Tarts
Potato and Meat Casserole
Lasagna
Green Onion Creamy Chicken Soup
Creamy Lentil Soup
Fish Pot Pie
Beef with Creamy Sauce (Tashreeba)
Chicken with Garlic Sauce
Chicken Curry
Creamy Rice with Chicken “Saleek”
Ground Beef with Sesame Sauce

Extreme Cuisine
The Ultimate Cooking Cookbook

My ultimate pleasure is food! And so it follows that the kitchen is my favourite room in our home. Food unites people in a delightful way, a simple everyday pleasure that can soothe, revive, and tantalise. There is something very rewarding about the time and effort spent in creating extremely delicious food.

When KDD asked me to create the series of Extreme Cuisine Thick Cream Cookbooks as gifts for their customers, I was delighted to accept. One of my favourite ingredients is cream, and KDD Thick Cream is the freshest, thickest, tastiest cream out there. So it was back to my kitchen to create a series of mouthwatering recipes that I hope will inspire and delight you and your loved ones.

Manal Al Alem
Veal Shawerma with Cream

Ingredients

- 2 tablespoons KDD Butter
- 300 grams veal, cut into thin strips
- 2–3 cloves garlic, sliced
- 1 large onion, sliced
- 1/4 cup vinegar
- 1-2 tablespoons somak
- 1 medium tomato, chopped
- Lebanese saj or flat bread, pickles

- 250 ml pack KDD Thick Cream
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1 cup parsley, chopped
- 1-2 tablespoons lemon juice

Preparation

1. Heat KDD Butter in a large skillet, add veal strips and cook 8–10 minutes until meat is dry and tender.
2. Add onion, garlic and stir fry until onion is transparent.
3. Add KDD Thick Cream, salt, pepper and cook 3–4 minutes until sauce is thick. Keep it warm.
4. Open the bread, spoon some meat with sauce on top, put some parsley somak and tomatoes. Roll the bread tightly.
5. Arrange in serving platter and serve with pickles.

Enjoy these traditional Middle Eastern sandwiches with a new creamy sauce made with KDD Thick Cream instead of sesame paste.
KDD Vegetables Salad

Ingredients

- 2 medium potatoes, peeled, cut into small cubes
- 2 medium carrots, peeled, cut into cubes
- cup green beans, sliced
- cup peas
- 2 cloves garlic, sliced
- 2 places bay leaves
- 250 ml pack KDD Thick Cream
- cup mayonnaise
- teaspoon salt
- teaspoon white pepper
- 2 - 3 tablespoons lemon juice
- Lettuce

Preparation

1. In a medium casserole put potatoes, carrots, beans, peas and garlic. Cover with water.
2. Add bay leaf. Bring to boil and cook 5 - 6 minutes until vegetables are tender.
3. Strain and rinse with cold water. Chill.
4. In a medium bowl place KDD Thick Cream, mayonnaise, salt, pepper and lemon juice.
5. Stir well. Add the vegetables and stir lightly. Serve over lettuce.

KDD Thick Cream adds a new taste and texture to this salad. You can use fresh mixed vegetables if you don't have fresh vegetables available.
**Thick Cream Sambosa**

**Ingredients**

- **Pastry:**
  - 1 pack KDD Thick Cream
  - 2 cups flour
  - 1/4 cup sugar
  - 1/2 teaspoon salt
  - 1/4 teaspoon black pepper
  - 1/4 teaspoon cumin, ground

- **Filling:**
  - 4 tablespoons KDD Butter
  - 1 medium onion, chopped
  - 2–3 cloves garlic, minced
  - 1 teaspoon ginger, minced
  - 1 medium potato, peeled, small cubes
  - 2 medium carrots, shredded
  - 1 cup peas
  - 1/2 teaspoon salt
  - 1/4 teaspoon black pepper
  - 1 teaspoon curry spices
  - 1 teaspoon chilies
  - Corn oil

**Preparation**

1. In a mixing bowl, put the KDD Thick Cream, flour, pepper, salt and cumin, place a dough hook and knead the pastry 2–4 minutes until it is elastic and smooth.
2. Wrap in cling film and chill 30 minutes.
3. Bring the pastry to room temperature, cut into 1-inch balls, and roll into thin circles. Cut into halves, brush edges with wet brush. Spoon 1 tablespoon filling into pastry; turn the pastry over the filling and shape it into a triangle.
4. Heat oil in a deep frying pan. Fry Sambosa in oil until light golden. Enjoy them hot or warm.
5. In medium pan heat KDD Butter. Add onion, garlic, and ginger and cook until light brown. Add potatoes, carrots, peas, salt, pepper, curry spices, and chilies, stir well. Cover and simmer 6–10 minutes until vegetables are tender but not mushy. Cool until lukewarm and use it for stuffing the pastry.

**Cooking Time:** 20 minutes  
**Serving:** 10

**Preparation Time:** 45 minutes  
**Net Weight:** 250 g  

**Thick Cream Sambosa**

**المكونات**

- **الجهاز:**
  - عبوة 250 مل ل كري دايم
  - 1/4 كوب ملح
  - 1/4 كوب ملح مغسول
  - 1/4 كوب كري دايم
  - 1/4 كوب كري دايم
  - 1/4 كوب كري دايم
  - 1/4 كوب كري دايم

- **التعبئة:**
  - 4 ملعقة كبيرة زبدة كري دايم
  - 1 ملعقة كبيرة بصل ماستر
  - 3 ملعقة كبيرة نعناع
  - 1 ملعقة كبيرة زعتر
  - 1 ملعقة كبيرة قشرة جوز قندي
  - 1 ملعقة كبيرة باك بكس
  - 1/2 كوب دايم

**طريقة التحضير**

1. في وعاء حمضي وملقي مع المكونات الأخرى جاهز للعمل. تحضر المكونات وفقًا لتجهيزات مطبخك.
2. بعد أن تزدد الفحم، تلقى الخبز. قم بذلك لمدة 30 دقيقة.
3. جاهز الفحم في الحساء والزيت. قم بذلك لمدة 30 دقيقة.
4. في وعاء حمضي وملقي مع المكونات الأخرى جاهز للعمل. تحضر المكونات وفقًا لتجهيزات مطبخك. قم بذلك لمدة 30 دقيقة.
5. في وعاء حمضي وملقي مع المكونات الأخرى جاهز للعمل. تحضر المكونات وفقًا لتجهيزات مطبخك. قم بذلك لمدة 30 دقيقة.

**الملخص:**

- يحتوي السامبوسا على كري دايم، بصل، نعناع، زعتر، باك بكس، دايم، وزيت زيتون. 
- تحضر السامبوسا في الفرن عند 350 درجة مئوية لمدة 15–20 دقيقة. 
- يمكن تناول السامبوسا الفراخ المالفتة وصحيتيًّا والمغسول. 

**الملاحظات:**

- يمكن استخدام السامبوسا في مجموعة من الاطعمة، مثل الفراخ، الشعير، الأوراق، والخضروات. 
- يمكن استخدام السامبوسا في مجموعة من الاطعمة، مثل الفراخ، الشعير، الأوراق، والخضروات.
**Vegetables and Cream Tarts**

### Ingredients
- 1 packet puff pastry squares, thawed
- 1 large egg, beaten
- 1 teaspoon cumin seeds
- 1 tablespoon KDD Butter
- 1 medium onion, chopped
- 2 cloves garlic, minced
- 1 medium zucchini, cut into 1 cm cubes
- 1 medium carrot, cut into 1 cm cubes
- 250 ml pack KDD Thick Cream
- 1 teaspoon salt
- 1/4 teaspoon black pepper
- 1 teaspoon oregano, dried
- 1 teaspoon basil, dried
- 1/2 cup feta cheese, crumbled

### Preparation
1. Preheat oven to 190°C. Lightly butter and flour two baking pans.
2. Arrange the pastry squares in the pan. Brush edges with beaten egg.
3. Filling: Put cumin seeds in a medium sauté pan; heat on high heat until seeds are light golden and release their aroma. Add KDD Butter, onion and garlic; cook 2 – 3 minutes until golden.
4. Add zucchinis and carrots and stir well. Cover the pan and simmer until vegetables are tender.
5. Stir in the KDD Thick Cream, salt, pepper, coriander, oregano and basil.
6. Cook 2 – 3 minutes until cream is thick. Cool to lukewarm.
7. Spoon filling evenly over the pastries. Sprinkle with cheese. Bake 12 to 15 minutes until pastry is puffed and golden.

This attractive starter is great. Toasting the cumin seeds helps to intensify the flavor and blend perfectly with the vegetables. KDD Thick Cream gives a creamy texture in the stuffing.
Ingredients

4 large potatoes, peeled, cut into cubes
2 tablespoons KDD Butter
1 medium onion, chopped
2 cloves garlic, minced
1 250 ml pack KDD Thick Cream
2 teaspoons salt
1/4 teaspoon nutmeg
tablespoons white pepper
2 – 3 tablespoons bread crumbs

Filling:
2 tablespoons KDD Butter
250 grams ground beef
1 medium onion, chopped
2 cloves garlic, minced
1 tablespoon KDD Tomato Paste
1 teaspoon salt
1/4 teaspoon black pepper
1 teaspoon cumin
1/2 teaspoon turmeric

Preparation

1 Heat oven to 170 C. Butter a medium oven dish. Keep aside.
2 Put the potatoes in a large pan then pour boiling water over them, add one tablespoon of salt, put on a lid and simmer 15 – 20 minutes until tender.
3 Melt KDD Butter in a large frying pan and sauté the onions and garlic for 1 – 2 minutes.
4 Drain the potatoes, mash them into a bowl, using a potato masher. Add the salt, nutmeg and KDD Thick Cream. Whisk the potatoes to a light fluffy mass. Stir in the cooked onion and garlic. Stir well.
5 Place half the potatoes in the oven dish. Spread filling on top then spread the remaining potatoes on top. Decorate using back of spoon. Sprinkle bread crumbs on top.
6 Bake 20 – 25 minutes until potatoes puff and the top turns golden brown.
7 Filling: In medium saucepan heat KDD Butter, cook meat until dry, add onion and cook until wilted. Add KDD Tomato Paste; cook for one minute. Add salt, pepper, cumin and turmeric. Cool.

Adding KDD Thick Cream instead of using butter and milk creates smoother, fluffy mashed potatoes.

طاجن البطاطس واللحم

المكونات

4 بطاطس صغيرة مقطعة مكعبات
2 ملعقة كبيرة بترس مذاب
1 ملعقة صغيرة مخلل مطروح
2 فصا لدكو، مPieces
1 250 مللي حليب كيد دوري
2 ملعقة صغيرة نتومج
1/4 ملعقة صغيرة نفستر
2 – 3 ملعقة صغيرة لبعوضة

للاraries:
2 ملعقة كبيرة بترس
250 جرام جبن برغر
1 ملعقة صغيرة بترس مذاب
1 ملعقة صغيرة مخلل مطروح
2 ملعقة كبيرة مخلل
1 ملعقة صغيرة نفستر
1/4 ملعقة صغيرة نفستر

طريقة التحضير

1 ضع الفرن على حرارة 170 درجة مئوية، ثم أضيف ماءًا و تدمر البطاطس حتى تكون مذابة. اتركها ببطء.
2 أضيف البصل في إناءًا كبيرًا مع عصير الليمون، اتركه على نار متوسطة لـ 10 دقائق، ثم أضيف البقل و خليط نفستر و أضيف الليمون و ضعه على نار عالى لـ 10 دقائق.
3 اضيف البصل و البقل في إناءًا كبيرًا مع عصير الليمون، اتركه على نار عالى لـ 10 دقائق، ثم أضيف البقل و خليط النفستر و أضيف الليمون و ضعه على نار عالى لـ 10 دقائق.
4 أضيف البصل و البقل في إناءًا كبيرًا مع عصير الليمون، اتركه على نار عالى لـ 10 دقائق، ثم أضيف البقل و خليط النفستر و أضيف الليمون و ضعه على نار عالى لـ 10 دقائق.
5 أضيف البصل و البقل في إناءًا كبيرًا مع عصير الليمون، اتركه على نار عالى لـ 10 دقائق، ثم أضيف البقل و خليط النفستر و أضيف الليمون و ضعه على نار عالى لـ 10 دقائق.
6 أضيف البصل و البقل في إناءًا كبيرًا مع عصير الليمون، اتركه على نار عالى لـ 10 دقائق، ثم أضيف البقل و خليط النفستر و أضيف الليمون و ضعه على نار عالى لـ 10 دقائق.
7 أضيف البصل و البقل في إناءًا كبيرًا مع عصير الليمون، اتركه على نار عالى لـ 10 دقائق، ثم أضيف البقل و خليط النفستر و أضيف الليمون و ضعه على نار عالى لـ 10 دقائق.

agine ملعقة كبيرة فلفل المطروق، تتمشى مع الفلفل و يصبح فلفل أحمر، يضاف إلى الفلفل و يُخلط. أضيف ملعقة كبيرة فلفل البرياني، تتمشى مع الفلفل و يصبح فلفل أحمر، يضاف إلى الفلفل و يُخلط.
### Lasagna

#### Ingredients

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Package lasagna</td>
<td>1</td>
</tr>
<tr>
<td>White Sauce:</td>
<td></td>
</tr>
<tr>
<td>2 tablespoons KDD Butter</td>
<td>2</td>
</tr>
<tr>
<td>2 tablespoons corn oil</td>
<td>1</td>
</tr>
<tr>
<td>1 cup flour</td>
<td>1</td>
</tr>
<tr>
<td>1 cup KDD Milk</td>
<td>1</td>
</tr>
<tr>
<td>1 cup KDD Thick Cream</td>
<td>1</td>
</tr>
<tr>
<td>1 teaspoon salt</td>
<td>1/2</td>
</tr>
<tr>
<td>1/2 teaspoon white pepper</td>
<td>1/2</td>
</tr>
<tr>
<td>Filling:</td>
<td></td>
</tr>
<tr>
<td>2 tablespoons KDD Butter</td>
<td>2</td>
</tr>
<tr>
<td>500 grams ground beef</td>
<td>2</td>
</tr>
<tr>
<td>1/2 medium onion, chopped</td>
<td>1/2</td>
</tr>
<tr>
<td>2 cloves garlic, minced</td>
<td>2 - 3</td>
</tr>
<tr>
<td>1/2 cup KDD Tomato Paste</td>
<td>2</td>
</tr>
<tr>
<td>1 teaspoon salt</td>
<td>1/2</td>
</tr>
<tr>
<td>1 teaspoon black pepper</td>
<td>1/2</td>
</tr>
<tr>
<td>1 teaspoon coriander</td>
<td>1/2</td>
</tr>
<tr>
<td>1 cup water</td>
<td>1</td>
</tr>
<tr>
<td>1 cup mozzarella cheese</td>
<td>1</td>
</tr>
</tbody>
</table>

#### Preparation

2. White Sauce: In a medium casserole, heat KDD Butter and oil, add flour and cook until light golden. Stir in KDD Milk, KDD Thick Cream, salt and pepper. Cook on low heat until sauce is thick and creamy.
3. Filling: Milk KDD Butter in large saucepan, cook beef until dry. Add onion, garlic and cook until onion is transparent. Add KDD Tomato Paste, tomatoes, salt, pepper, coriander, basil and oregano, stir well. Add water and simmer until sauce is thick. Set aside.
4. Spread one cup beef sauce in bottom of the baking dish. Top with a few lasagna slices, arranged lengthwise in a single layer; spoon some white sauce on top. Repeat these steps two or three times. Sprinkle with mozzarella.
5. Bake 30 - 35 minutes or until lasagna is tender and top is golden. Serve hot.

Please read the instructions on the lasagna package, some kinds of pasta need to be boiled or cooked before using in the dish.
Spring Onion Creamy Chicken Soup

**Ingredients**

- 2 pieces chicken fillet
- 3 tablespoons KDD Butter
- 2 stalks green onion, chopped with leaves
- 2 cloves garlic, minced
- 2 medium mushrooms, chopped
- 1/4 cup flour
- 1 bay leaf
- 1 cup water
- 2 cups chicken stock
- 1 teaspoon salt
- 1/4 teaspoon black pepper
- 1 250 ml pack KDD Thick Cream
- Toasted bread, chopped green onion

**Preparation**

1. Cut chicken fillet into small cubes.
2. Heat KDD Butter in a large heavy-based pan; add chicken cubes and cook 3–4 minutes until golden brown.
3. Add onion, garlic and mushrooms. Cook 2–3 minutes stirring, over low heat until onion is light golden brown.
4. Stir in flour and cook for 1 minute.
5. Add bay leaf, water, stock, salt and white pepper. Stir well and bring to boil. Cover the pan. Reduce heat and simmer 10–15 minutes, until chicken is cooked and soup is thick.
6. Add the KDD Thick Cream, heat thoroughly until soup is creamy and smooth. Ladle in soup bowls and top with toasted bread and onion.

The KDD Thick Cream adds a smooth, silky texture to this rich flavoured soup.
Creamy Lentil Soup

Ingredients

- 1 cup red lentils
- 4 tablespoons KDD Butter
- 1 large onion, chopped
- 2 - 3 cloves garlic, sliced
- 2 medium tomatoes, quartered
- 2 cups water
- 2 cups chicken stock
- ½ teaspoon salt
- ¼ teaspoon black pepper
- 1 teaspoon cumin, ground
- 2 bay leaves
- 1 250 ml pack KDD Thick Cream

Preparation

1. Rinse lentils well. Keep aside.
2. In a large pot, heat KDD Butter, add onion and cook until golden brown. Remove one third of the onion and reserve for garnishing.
3. Add the lentils, garlic, tomatoes, water, stock, salt, pepper, cumin and bay leaves. Bring to boil then cover and simmer 20 - 25 minutes until lentils are tender.
4. Purée in a liquidizer. Return to pan.
5. Add KDD Thick Cream and heat thoroughly. Ladle in soup bowl and garnish with more cream and fried onion.

Essential dish for the holy month of Ramadan and during the winter season. Add KDD Thick Cream to enhance the nutritional value of this soup.
Fish Pot Pie

Ingredients

- 1 sheet frozen puff pastry, thawed
- 1 large egg, beaten

Filling:

- 4 tablespoons KDD Butter
- 1 medium Onion, chopped
- 1 1/4 cups KDD Milk
- 2 pieces Bay leaves
- 1 teaspoon Salt
- 1 teaspoon White pepper
- 1 teaspoon Oregano, dried
- 400 grams Fish fillets cut into cubes
- 1 medium Carrot, thinly sliced
- 1/4 cup Flour
- 1 250 ml pack KDD Thick Cream
- 1 cup Mozzarella cheese
- 2 tablespoons Dill, chopped

Preparation

1. Heat oven to 180 C. Bring a medium oven dish.
2. In wide frying pan melt 2 tablespoons KDD Butter, add onion and cook until transparent, add milk, bay leaves, salt, pepper, oregano. Bring to boil.
3. Add the fish fillets and carrots; cook 8 – 10 minutes until fish is tender.
4. Transfer fish and carrots to the oven dish. Strain the milk and keep aside.
5. In a medium casserole, add remaining 2 tablespoons KDD Butter, add flour and cook 1 minute. Add the reserved milk and KDD Thick Cream; stir well until sauce is thick.
7. Roll the pastry and cut into strips. Arrange on top of the fish into a lattice design.
8. Brush with egg, Bake 25 – 30 minutes until top is golden. Serve warm.

For your gourmet dining, serve this creamy fish pie enhanced by adding KDD Thick Cream, and topped with a flaky puff pastry. Enjoy with your family and friends.
**BEEF WITH CREAMY SAUCE (TASHREEBA)**

**Ingredients**

1. 1 kg boneless lamb or beef
2. 2–3 tablespoons KDD Butter
3. medium onion, chopped
4. 3–4 cloves garlic, minced
5. 1 tablespoon coriander, ground
6. 1 teaspoon cumin, ground
7. 1 teaspoon mixed spices
8. 2 teaspoons salt
9. 1/2 teaspoon black pepper
10. 2 pieces dry lime (romy)
11. 2 medium tomatoes, chopped
12. 125 ml pack KDD Tomato Paste
13. 1 medium potato, cubed
14. 2 medium carrots, cubed
15. 3 medium zucchini, cubed
16. 2 medium green chilies, sliced
17. 250 ml pack KDD Thick Cream
18. 2 pieces markouk, khobz, flat bread or coriander, chopped

**Preparation**

1. Cut the beef into cubes.
2. In a heavy-based pan heat KDD butter and fry onion and garlic until transparent.
3. Add beef cubes; stir until color is golden brown.
4. Add coriander, cumin, spices, salt, and pepper. Add as much lime, tomatoes, and KDD tomato paste as needed. Cover with water and simmer 1 1/2 hours until meat is tender.
5. Add potatoes, carrots, zucchini, and chilies.
6. Simmer 20–25 minutes until vegetables are tender. Stir in KDD Thick Cream.
7. Cut khobz into small pieces and place in serving dish. Ladle meat, vegetables, and sauce on top and sprinkle with coriander. Serve hot.

Traditional dish among Arabian Gulf, with a creamy twist by adding KDD Thick Cream.
Chicken with Garlic Sauce

Ingredients

- 1/3 cup flour
- 1 teaspoon salt
- 1/4 teaspoon black pepper
- 1/2 teaspoon oregano, dried
- 2–3 tablespoons KDD Olive Oil
- 1 kilo chicken, whole
- 15 cloves garlic
- 2 1/2 cups chicken stock
- 2 – 3 pieces bay leaves
- 150 ml pack KDD Thick Cream

Preparation

1. Remove the chicken skin, cut into 7 pieces. Wash and pat dry.
2. In a shallow plate, mix flour, salt, pepper, and oregano. Dip the chicken pieces in this mixture to coat well. Keep aside. (Keep the remaining flour mixture)
3. Heat Olive Oil in a medium saucepan. Place the chicken pieces in the skillet. Turn them occasionally and cook until they are golden brown on both sides. Remove chicken from the pan and place aside, leaving the oil in the skillet.
4. Put the garlic cloves in the pan, and sauté until they begin to turn slightly brown and become soft. Add the remaining flour mixture.
5. Leaving the garlic in the pan, add the stock and bay leaves, stir thoroughly. Return the chicken pieces to the pan. Cover and simmer for approximately 20 – 25 minutes. Remove the chicken from the pan and keep warm.
6. Turn the heat to high and allow the liquid to boil down and reduce by about half the amount. Pour into blender, and purée the sauce. Return the contents to the pan, add the KDD Thick Cream and heat
7. Thoroughly pour the sauce over the chicken pieces, and serve hot.

Use KDD Olive Oil to sauté vegetables, chicken, and beef; it adds a new taste to your dish. Olive Oil is also healthier in use in cooking and salads.
Chicken Curry

Ingredients

- 2 medium potatoes
- 1/4 cup oil
- 1 large onion, chopped
- 2 – 3 pieces red chillies, sliced
- 2 – 3 cloves garlic, crushed
- 2 teaspoons ginger, sliced
- 4 pieces chicken fillet, cut into cubes
- 2 teaspoons curry powder
- 2 teaspoons salt
- 1 tablespoon coriander, ground
- 1 teaspoon cumin, ground
- 1/4 teaspoon black pepper
- 1/2 teaspoon paprika
- 1 cup coconut milk
- 1 medium tomato, chopped
- 2 – 3 tablespoons KDD Tomato Paste
- 1 250 ml pack KDD Thick Cream
- Steamed Rice Coriander

Preparation

1. Peel potatoes and cut into cubes similar to the size of the chicken pieces.
2. Heat oil in a saucepan, fry the potatoes until golden. Remove and keep aside.
3. To the same pan, add onion and cook until golden. Add chillies, garlic and ginger and cook until garlic is golden. Add chicken pieces; fry the chicken until golden. Remove from the pan and keep aside.
4. Add curry powder, salt, coriander, cumin, black pepper and paprika.
5. Cook for 1 – 2 minutes.
6. Add coconut milk, tomato, KDD Tomato Paste, and KDD Thick Cream. Stir well then return the chicken and potatoes. Cover the pan and leave to simmer for 15 – 20 minutes until chicken is tender and the sauce is thick. Sprinkle with coriander. Serve with rice.

Adding KDD Thick Cream to the international dish is the secret of its special, creamy texture. It enhances the flavour and highlights my unique style of cooking.
Creamy Rice with Chicken "Saleek"

Ingredients

1 cup short grain rice
1 lb chicken, whole
1 medium onion, quartered
1 stick cinnamon
2 – 3 bay leaves
6 – 8 pieces cardamom, whole
6 – 8 pieces black pepper
2 teaspoons salt
2 tablespoons KDD Butter
1 small onion, chopped
1 350 ml pack KDD Thick Cream

Topping:
3 – 4 tablespoons KDD Butter, melted

Preparation

1. Wash rice, soak in water.
2. Wash the chicken, and place in large pot. Add onion, cardamom, bay leaves, cardamom, pepper and salt. Cover with water, bring to boil, cover and simmer 25 – 30 minutes until chicken is tender.
4. Strain the stock; reserve about 3 cups of the stock. Place the chicken in oven dish and put in oven 10 – 15 minutes or until golden brown. Keep warm.
5. Heat KDD Butter in heavy-based, stainless steel pot, add chopped onion and sauté until transparent, do not let become brown.
6. Add rice, two cups of chicken stock, and bring to boil then cover the pot and simmer 15 – 20 minutes. Until rice absorbs all the stock and becomes mushy.
7. Add the remaining stock and KDD Thick Cream, stir well and simmer until rice absorbs all the liquid and becomes soft and mushy.
8. Spoon rice in serving dish, top with chicken and drizzle with melted KDD Butter, serve hot.
Ground Beef with Sesame Sauce

Ingredients

- 500 grams beef, finely ground
- 1 medium Onion, finely chopped
- 1/4 cup Parsley, finely chopped
- 1/2 teaspoon Cinnamon
- 1 teaspoon Mixed spices
- 1 teaspoon Salt
- 1/2 teaspoon Black pepper
- 1/3 medium Potatoes, peeled, sliced

Sesame Sauce:
- 1/2 cup Sesame paste ‘Tahina’
- 1/2 cup Water
- 1/4 cup Lemon juice
- 1/2 teaspoon Salt
- 1 350 ml pack, KDD Thick Cream

Preparation

1. Heat oven to 180C. Bring a medium oven dish.
2. In a medium bowl mix beef, onion, parsley, cinnamon, spices, salt and pepper and knead with your fingers until mixture is mixed well.
3. Shape beef into discs.
4. Place half of potatoes in the oven dish; arrange beef discs on top of the potatoes. Then top with the remaining potatoes.
5. Cover the dish tightly with aluminium foil; put in oven 20 - 25 minutes until beef and potatoes are tender.
6. Sesame Sauce: In a medium bowl mix sesame paste, water, lemon juice, salt and KDD Thick Cream. Stir well.
7. Pour the sauce over cooked beef, do not cover. Bake 15 - 20 minutes until sauce is thick and golden brown.

Serve this dish with boiled rice or bread, and enjoy KDD Thick Cream’s great and silky taste.