

REBECCA RECOMMENDS

Inspirational destinations & properties of excellence

Recipes From Our Clients Around The World

#LOOKINGFORWARDTOTRAVEL



Nepal - Breakfast on top of the world with Mount Everest in the background .

#POSTCARDSFROMTHEHEART

www.rebecca-recommends.com



Nepal - The mountainside kitchen garden at Dwarika's Resort Dhulikhel.

A moment of reflection

Let's take a moment to reflect on past adventures and look forward, in preparation, for those to come.

#LOOKINGFORWARDTOTRAVEL

When I think back to my favorite travel experiences, what most often pops first into my mind is not necessarily the fabulous views or the people I met, but the flavors I tasted while there.

Whether it's the outer crunch and inner chewiness of a perfectly baked baguette smeared with fresh butter and sprinkled with sea salt, enjoyed with my toes wriggling in the Tahitian sand... or a luscious, juicy peach handed to me by a purveyor at an Israeli farmers' market... or a freshly steamed Momo cooked to perfection in Nepal... I'm immediately taken back.

With this in mind, we reached out to the Rebecca Recommends clients and asked them to share simple food and drink recipes for you to recreate at home. What better way to remember your travels than to learn a few tricks of world cuisine.

We are so looking forward to future travel and hope you will take a moment to try out your cooking, baking and cocktail making skills during this intimate culinary journey.



03

MOJITO FROM
ADARE MANOR



04

JUICING FROM
GREAT FOSTERS



05

BREADED PLAICE
FROM THE TORRIDON



06

PIZZA CUPCAKE FROM
BEYOND TIMES SQUARE



07

MOMO FROM
DWARIKA'S HOTELS



CHEESECAKE FROM
ORIGINAL TRAVEL UK



ISLAND FUSION
SEAFOOD DISH FROM
CURTAIN BLUFF



SCONES FROM
ADARE MANOR



COCKTAILS FROM
BEYOND TIMES
SQUARE



HUMMUS FROM
SEA SONG TOURS



ANZAC BISCUITS FROM
SOUTHERN CROSSINGS

CLASSIC MOJITO

Adare Manor . Ireland

INGREDIENTS

50 ml BACARDÍ Carta Blanca Rum
4 to 6 lime wedges
10 to 12 fresh mint leaves
20ml Sugar Syrup
Top up with soda water
Sprig of fresh mint

METHOD

When preparing a Mojito, fresh lime juice is added to sugar (or to simple syrup) and mint leaves.

The mixture is then gently mashed with a muddler.

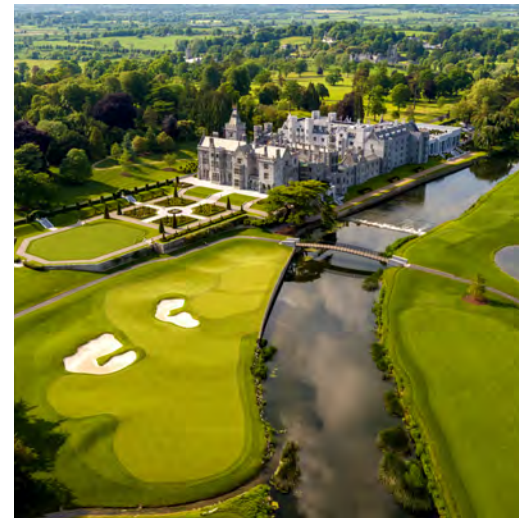
The mint leaves should only be bruised to release the essential oils and should not be shredded.

Then rum is added and the mixture is briefly stirred to dissolve the sugar and to lift the mint leaves up from the bottom for better presentation.

Finally, the drink is topped with crushed ice and sparkling soda water. Mint leaves and lime wedges are used to garnish the glass.

Enjoy your Mojito!

Courtesy of Resort Mixologist,
Ariel Sanecki at Adare Manor.



JUICING WITH JULIAN

Great Fosters . England

A MESSAGE FROM GREAT FOSTERS

Part of our 'My Body is a Temple' series from Great Fosters, Juicing with Julian introduces two simple, delicious immune-boosting smoothies to help bolster our body's defenses.

INGREDIENTS

Tropical Smoothie

125g Fresh pineapple

1 Passion fruit

Juice of half an orange

Ice

Strawberry & Banana Smoothie

125g frozen strawberries

Half a banana (frozen or fresh)

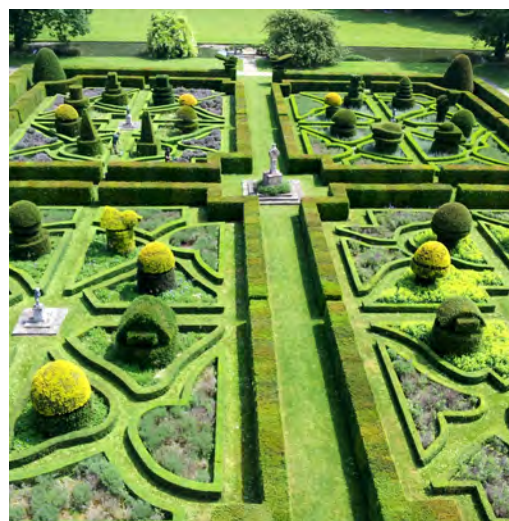
Juice of half an orange (a blood orange gives a fab color and is even more full of antioxidants to promote the development of white blood cells, which are key to destroying harmful bacteria)

Ice

METHOD

Blitz and enjoy.

Courtesy of Julian Ward
Head Chef at the Great Fosters Estate.



BREADED PLAICE WITH ASPARAGUS

The Torridon . Scotland

A MESSAGE FROM THE TORRIDON

As we are now stuck at home, it can be a little difficult to find new dishes that are new and easy, yet delicious! Well, our fabulous resort head chef, Paul Green, shared a delicious dish allowing you to bring a little piece of 1887 to your own home!

INGREDIENTS

For the Fish:

4 plaice fillets
25g plain flour
1 egg beaten
150g breadcrumbs
Vegetable/sunflower oil for frying

For the Garnish:

10 New Potatoes
10 asparagus spears (If you don't have any,
Broccoli will be fine)

For the Sauce:

3 egg yolks
200g melted butter
1 lemon
2 tbsp white wine vinegar
Salt

Courtesy of Paul Green,
Head Chef at The Torridon.



BREADED PLAICE WITH ASPARAGUS CONT'D

The Torridon . Scotland

METHOD

For the Sauce and Garnish:

Whisk the egg yolk and vinegar in a bowl sitting on top of a pan of gently simmering water until it becomes thick and doubled in size.

Gently trickle in the warm melted butter, constantly stirring to emulsify everything.

Finish with salt and a squeeze of lemon juice.

Keep the sauce in a warm place - too hot and it will split, too cold and it will set.

Boil the potatoes in salted water.

For the Fish:

Coat in a little flour, then egg followed by the breadcrumbs.

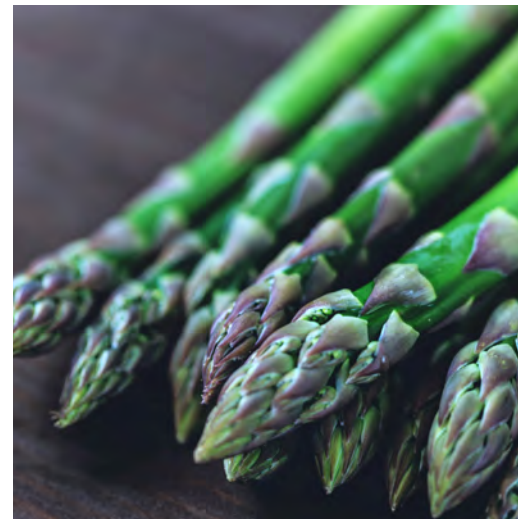
Heat a little oil in a wide enough pan and fry until golden then flip over and do the same with the other side.

Take the asparagus and snap off the woody ends.

Heat a bit of oil in a frying pan and cook for 1-2 minutes being careful not to overcook.

Season with a little sea salt and plate.

Courtesy of Paul Green,
Head Chef at The Torridon.



PIZZA CUPCAKE

Beyond Times Square . USA

TIMINGS

Prep Time: 15 mins
Cook Time: 16-18 mins
Total Time: 32 mins

Servings: 8 cupcakes

INGREDIENTS

1 can refrigerated crescent rolls
1/2 cup pizza sauce
1/4 cup mini pepperoni
1/4 lb Italian sausage
1/2 cup shredded mozzarella cheese

METHOD

Preheat oven to 375°F

Spray muffin cups with cooking spray.
Press dough into muffin cups and seal the bottom of the dough cup.
In a bowl, mix sauce, pepperoni, sausage and 1/4 cup of the cheese.

Sprinkle each cup with about 1 teaspoon additional cheese.

Bake 16-18 minutes until lightly browned.

Immediately remove from cups and serve. Delicious!

Courtesy of the team at
Beyond Times Square sharing a new
NYC food trend.



MOMO RECIPE

Dwarika's Hotels . Nepal

A MESSAGE FROM DWARIKA'S HOTELS

We are happy to share a recipe for one of the favorite snacks in Nepal, MOMO.

Momo comes in various shapes, sizes, and stuffing but the most popular one is round in shape and filled with seasoned meat steamed to perfection.

We are sharing this recipe in the hope that you get a taste of Nepal without leaving home. You can try more of our local cuisines first hand on a trip to Nepal when this is behind us.

INGREDIENTS

Dough for wrapper: Refined flour 250gm
Water 140 ml and salt 1 tsp

Chicken Filling: Ground chicken 100 gm
Chopped onion 50 gm
Chopped coriander 10 gm
Chopped spring onions 15 gm
Coriander powder 1 tsp
Cumin Powder 1 tsp
Momo masala* 1 tsp
Meat masala* 1 tsp
Salt to taste
Ginger paste 1/2 tbsp
Garlic paste 1/2 tbsp
Butter /oil 15 gm

*Recommended but not required

Courtesy of Chef Pravin Dahal
Dwarika's Group of Hotels & Resorts,
Kathmandu, Nepal.



MOMO CONT'D

Dwarika's Hotels . Nepal

INGREDIENTS

For a vegetable filling alternative, please remove the chicken and replace with the following ingredients.

Grated Cabbage 50 gm
Chopped onion 50 gm
Grated Carrot 20 gm
Blanched green peas 10 gm
Grated Cottage cheese 30 gm

METHOD

Mix all the ingredients listed for chicken or vegetable fillings in a bowl and keep aside.

Mix together the flour, salt and water in a bowl and knead it into a soft dough.

To make wrappers: divide the dough into 3-4 cm small balls.

Sprinkle dry flour on a working board and use a rolling pin to roll each dough ball into 3-4 inch circle.

In the meantime, fill the steamer pot halfway with water and bring to a boil.

Place a tablespoon of the chicken or vegetable filling in the middle of a wrapper. Moisten the edge of the wrapper with water and wrap by bringing all the edges together.

Liberalily oil the steamer pan before putting in the Momo. Put the Momo in the steamer pan and set the steamer pan on top of the steamer pot with boiling water and cover with a tight lid. Steam for about 9-10 minutes.

Scrumptious!

Courtesy of Chef Pravin Dahal
Dwarika's Group of Hotels & Resorts,
Kathmandu, Nepal.

www.rebecca-recommends.com



SUSIE'S MALTESERS CHEESECAKE

Original Travel UK

INGREDIENTS

75g of unsalted butter
170g of crushed chocolate digestive biscuits
420g of soft cream cheese
100g of caster sugar
200g of milk chocolate
300ml extra thick double cream
150g of Maltesers

METHOD

For the base: Melt 75g of unsalted butter in a pan.
Take off the heat and pour it onto 170g of crushed
chocolate digestive biscuits.
Put the mixture in tin and flatten evenly.

For the mixture: Mix 420g of soft cream cheese with 100g of caster sugar.
Melt 200g of milk chocolate and add to the mixture.
In a separate bowl, whip up 300ml extra thick double cream, then fold
it into the main mixture.
Add 150g of Maltesers and put the mixture onto the base!

Put in the fridge for a few hours.

Then..... enjoy!

RECIPE EQUIVALENTS

Maltesers are the original Malted Milk Ball - this is the USA equivalent
if you are unable to source this British confectionery.

The Chocolate Digestive Biscuit equivalent is a Maria Cookie or a
sweet cookie covered in chocolate and made with wheat bran.

Courtesy of Susie Little,
Sales Manager at Original Travel UK.



ISLAND FUSION SEAFOOD DISH

Curtain Bluff . Antigua

INGREDIENTS

Fresh Cassava Bowl:

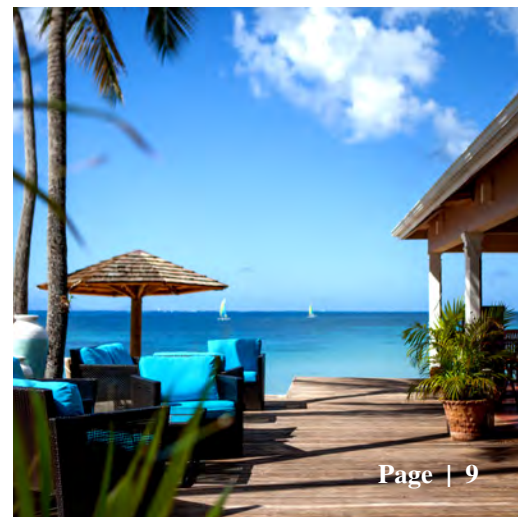
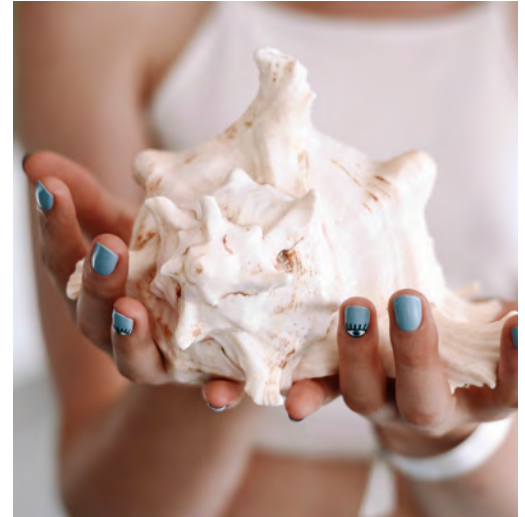
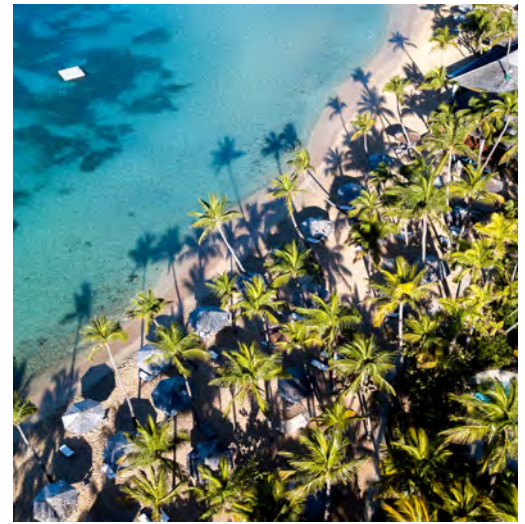
- 2 ea. Cassava
- 4 ea. (8 ounce cereal bowl)
- Film wrap
- Nonstick spray

Pineapple Ketchup:

- 2 tablespoon vegetable oil
- 1/2 cup finely chopped shallots (about 1 small onion)
- 2 teaspoons minced garlic (about 2 medium cloves)
- 2 teaspoons freshly grated ginger
- 1/2 teaspoon ground turmeric
- 1/4 teaspoon ground allspice
- 2 cups Antigua Black Pineapple (diced)
- 1/2 cup white vinegar
- 2 tablespoons honey
- 2 tablespoons rum
- 1 tablespoon soy sauce
- 1/2 teaspoon salt, plus more to taste
- Water, as needed

Seafood Fusion:

- 6 cups water
- 1/2 lbs. Conch (cooked)
- 1/2 lbs. Lobster
- 1/2 lbs. Cockle (clams)
- 1 Octopus each (cooked in 4 cups red wine/ 2 cups water/ 2tsp juniper berry/ 3 each bay leaf)
- 2lbs. Lobster shell (roasted)
- 1 bay leaf
- 2ea. green banana (cooked and diced)
- 2tbsp. tomato paste
- 1tsp. black peppercorns
- 3 tbsp. olive oil
- 1/2 tsp. Kosher Salt
- 2 celery stalks, chopped
- 2 cups onion, diced (reserve 1tbsp)
- 6-8 sprigs thyme
- A dash of red pepper flakes
- 1 leek, white part only, thinly sliced
- 4 cloves garlic, minced (reserve 1tbsp)
- 1 cup Cavalier Rum



ISLAND FUSION SEAFOOD DISH CONT'D

Curtain Bluff . Antigua

METHOD

Fresh Cassava Bowl:

Coat cereal bowl with nonstick spray. Using film wrap, line bowl with film.

In a medium bowl, grate cassava. Separate cassava into four portion.

Press grated cassava in bowls lined with film. Repeat process for other three bowls.

Freeze for 2 hours before frying.

In a heavy bottom pot or deep fryer, heat oil to 300 degrees F.

Submerge the bowls in the oil and fry approximately 3 1/2 minutes. They should not be too brown. Remove and drain. Set aside for later.

Pineapple Ketchup:

Heat oil in a medium saucepan over medium heat until shimmering.

Add onions and cook, stirring occasionally, until onions have softened, about 5 minutes.

Add garlic, ginger, turmeric, and allspice and cook until fragrant, about 30 seconds.

Stir in Pineapple, vinegar, honey, rum, soy sauce, and salt; bring to simmer.

Reduce heat to low, cover, and cook for 15 minutes, stirring often.

Remove from heat and let cool for 10 minutes.

Transfer ketchup to a blender and process until smooth, this will take about 1 minute.

Thin with water as needed to reach a ketchup-like consistency.

Season with additional salt to taste.

Transfer to an airtight container and store in refrigerator.

Can be stored for up to two weeks.

Courtesy of Chef Roderick
at Curtain Bluff.



ISLAND FUSION SEAFOOD DISH CONT'D

Curtain Bluff . Antigua

METHOD

Sea Food Fusion:

Dice lobster meat into cubes. Set aside.

In an extra large skillet with a 3-4-inch side, heat olive oil over medium heat.

Add the onion, celery and garlic and cook until vegetables are tender and fragrant - do not brown the vegetables and remove from heat if they do start to take on color.

Add the bay leaves, thyme, red pepper flakes and roast lobster shells - stir to combine and cook over a medium heat for 5 minutes stirring occasionally.

Deglaze the pan with cavalier rum.

Stir in the tomato paste and turn up the heat to medium high.

Bring the liquids to a boil and cook for 2-3 minutes, then stir in the water, heat the mixture almost to a boil, cover tightly with a lid, reduce the heat to a simmer and cook for 30 minutes, stirring occasionally.

Place a standard mesh strainer over a large bowl.

In batches, transfer the shells, vegetables and broth to the strainer, pressing on the solids with the back of a spoon to get all of the liquids and juices out of them. Discard the solids.

In a large wide saucepan set over medium heat, add 1tbsp onion and garlic. Stir frequently until onion starts to soften, about 3 minutes.

Stir in the Lobster, Conch and Clams. Cover and bring to a boil, then reduce the heat to medium. Cook until most clams are open and lobster pieces are bright pink, about 4-5 minutes.

Discard any clams that haven't opened.

Stir in green banana.

ASSEMBLE DISH

Spoon/ladle portion of seafood water into Cassava bowls.

Top with octopus's tentacle.

Drizzle with Pineapple Ketchup.

Garnish with a sprig of Cilantro.

It will be worth it!

Courtesy of Chef Roderick
at Curtain Bluff.

www.rebecca-recommends.com



ADARE MANOR SCONES

Adare Manor . Ireland

INGREDIENTS

100gr butter
165gr sugar
35gr baking powder
600gr plain flour
230gr milk
1 large egg
150gr raisins

METHOD

Place the cold butter, sugar, baking powder and flour in the mixer and mix slowly for 15 minutes until you have a fine powder.

Add the egg and milk and mix it until combined together.

Divide the dough in 2 halves. Add the raisins to one half so you have a raisin option and a plain option or to all if you prefer all raisin scones.

Roll it down to desired thickness and cut - you can use a knife and do square scones if you don't have a cutter.

Glaze with an egg wash (3 yolks, 50gr milk)

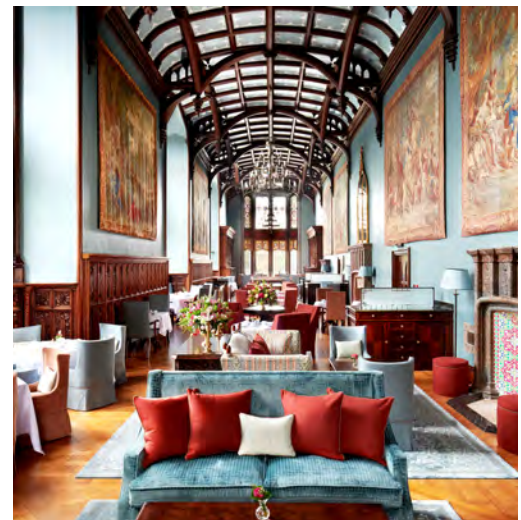
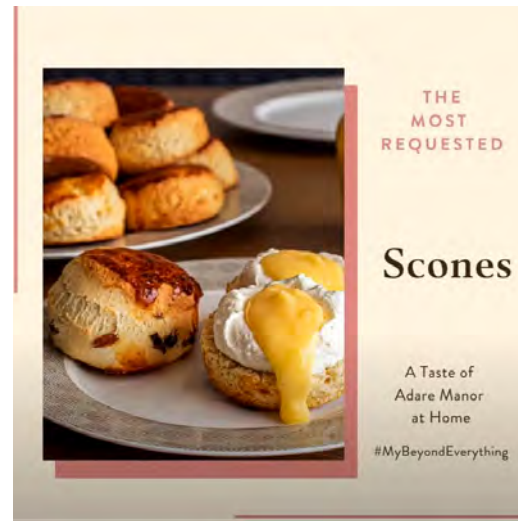
Bake in the oven at 180C for approx. 15 minutes (oven dependent)

A MESSAGE FROM ADARE

Our most requested recipe in recent weeks has been for the scones that we serve at Afternoon Tea. Executive Pastry Chef, Xavier Torne, was happy to oblige so you can make your very own batch at home.

Xavier recommends that you serve them freshly baked with cream and lemon curd

Courtesy of Executive Pastry Chef,
Xavier Torne.



INSPIRED COCKTAILS FROM NYC

Beyond Times Square . USA

A MESSAGE FROM BTSQ

These Cosmopolitan & Old Fashioned recipes are inspired by Carrie Bradshaw in Sex and the City & Don Draper in Mad Men. Taste your favorite destination in a glass and enjoy the spirit of NYC dancing on your tongue!

COSMOPOLITAN INGREDIENTS

1/2 oz fresh lime juice
1 oz cranberry juice
1/2 oz Cointreau
1 ½ oz Vodka citron

METHOD

Add all ingredients into cocktail shaker filled with ice. Shake well and double strain into large cocktail glass. Garnish with lime wheel.

OLD FASHIONED INGREDIENTS

1 ½ oz Bourbon or Rye Whiskey
2 dashes Angostura Bitters
1 cube sugar
1 dash still water

METHOD

Place a sugar cube in an old fashioned glass and saturate with bitters; add a dash of plain water. Muddle until dissolved. Fill the glass with ice cubes and add the Whiskey. Garnish with an orange slice and a cocktail cherry.

Courtesy of the team at
Beyond Times Square, sharing cocktail
making inspiration.



HUMMUS FROM TURKEY

Sea Song Tours . Turkey

A MESSAGE FROM SEA SONG

This is our favorite Hummus recipe.
We like it very lemony with lots of garlic and spice!

INGREDIENTS

- 2 CUPS canned chickpeas, drained - reserve the liquid
- 1 ½ TEASPOONS kosher salt
- 4 garlic cloves minced
- 1/3 CUP Tahini (sesame paste)
- 6 TABLESPOONS freshly squeezed lemons (2 lemons room temperature)
- 2 TABLESPOONS water or liquid from the chickpeas
- 8 DASHES of Tabasco sauce

METHOD

Place all of the ingredients in the bowl of a food processor fitted with a steel blade and process until the hummus is coarsely pureed.

Taste for seasoning and serve chilled or at room temperature.

Courtesy of Karen Fedorko Sefer, Founder,
Sea Song Tours.



ANZAC BISCUITS FROM AUSTRALIA

Southern Crossings. Australia

A MESSAGE FROM SOUTHERN CROSSINGS

Enjoy these wonderful and very very moreish, easy to cook ANZAC biscuits. Australia celebrates Anzac Day on 25th April but these delicious biscuits can be enjoyed all year round!

INGREDIENTS

- 1 ¼ cups (110g) desiccated coconut
- 1 cup (150g) plain flour
- 150g unsalted butter
- ¼ cup (90g) golden syrup
- 1 cup (220g) raw sugar
- ½ tsp bicarbonate of soda

METHOD

Preheat oven to 180°C. Combine the oats, coconut, flour and a pinch of salt in a bowl. Set aside.

Place the butter, golden syrup and sugar in a saucepan over medium heat, stirring until butter melts. Bring to a simmer and cook for a further 1-2 minutes until sugar dissolves.

Remove from the heat, cool slightly, then add the bicarb soda and 1 tbs water. Stir to combine, then pour over the oat mixture.

Using a wooden spoon, combine butter and oat mixture.

Using 1 tbs mixture each, roll into 24 equal-sized balls.

Divide between two baking paper-lined baking trays, leaving 3 cm between each.

Flatten biscuits slightly, then bake for 10-12 minutes until the top tray is slightly golden.

Swap trays and cook for a further 6-8 minutes until all biscuits are golden.

Remove from oven and cool completely on a wire rack.

Courtesy of Stuart Rigg, Director,
Southern Crossings Australia.

