



For a special occasion like Christmas, the centerpiece of the dinner plate ought to be an extravagant dish, not only for its savory quality, but for its visual sensation as well. Topped with the Bell Pepper Relish, our golden timbales stand tall on the plate. Prepare them a day ahead and simply reheat at 350 F (Gas Mark 4) for about 12 to 15 minutes before serving.

CURRIED CHRISTMAS TIMBALES **WITH BELL PEPPER RELISH**

Curried Tofu

1/2 C. (120 ml) raw Brazil nuts or cashews

1 lb. (450 g) firm tofu

2 cloves garlic, whole

3/4 t. ground coriander

1 t. salt

1/2 t. onion powder

1/4 t. + 1/8 t. ground black pepper

1/2 t. turmeric

1/4 t. dry mustard

1 1/2 t. curry powder

1 T. lemon juice

1 T. + 1/2 t. rice vinegar

1. Put Brazil nuts into the food processor and process to a coarse chunky meal.
2. Drain liquid from tofu, rinse with cool water and drain. Add tofu to food processor, then add remaining ingredients and process until well blended to a creamy consistency. If mixture is too dry or crumbly, add 1 or 2 t. water to moisten and process.
3. Using a napkin, oil a non-stick muffin tin. Fill with Curried Tofu mixture, packing down to fill any air spaces. Smooth the tops and put the tin on a baking sheet.
4. Bake at 350 F. (Gas Mark 4) for 30 minutes. Remove from oven and cool 10 minutes. Then run a knife around edges of each Timbale, and invert onto an attractive platter, leaving the center open.

5. Top each Timbale with a spoonful of Bell Pepper Relish and decorate the edges of the platter with the remainder of the relish. Fill the center of the platter with Brussels Sprouts, and serve. Makes 5 servings.

BELL PEPPER RELISH

1 red bell pepper, cut into 1/4-inch (.5 cm) julienne
1 green bell pepper, but cut into 1/4-inch (.5 cm) julienne
1 C. (240 ml) chopped onions
1 T. extra virgin olive oil
1 T. water

2 dashes Tabasco Sauce
Salt and pepper to taste

1. Combine peppers, onions, olive oil, and water in a non stick deep skillet and sauté over high heat until almost browned, stirring frequently, about 10 minutes.
2. Add Tabasco Sauce and season lightly with salt and pepper. Set aside until ready to use. Makes about 2 cups (480 ml).

Simple to prepare, this relish adds a zesty touch to the dinner plate. The flavors are complex, combining tart, sweet, and spicy accents, yet they blend perfectly and provide a welcome perk to the entrée.