

Bateel Fresh Dates & Citrus Salad

Ingredient:

| | |
|---------------|--|
| 10 pcs | Bateel Khidri Orange PL Bateel/ de-seeded and cut into two |
| 300 gm | Mandarin orange from syrup can |
| 60 gm | Walnut – roughly chop |
| 7-10 | Tomatoes cut into 4 |
| 4 table spoon | Corn kernel |
| 3 table spoon | Mayonnaise |
| 1 table spoon | Tomato sauce |
| 1-tablespoon | Corn oil |
| 1 table spoon | Bateel Sparkling Date Juice |
| A pinch of | Black Pepper powder |

How to make:

1. Mix together the mayonnaise, tomato sauce, corn oil, vinegar and black pepper powder in a salad bowl
2. Add in few slices of mandarin orange, fresh dates, corn, walnut, a few slice cucumbers and cut tomatoes.
3. Stir until it well mix
4. Put the Lettuce leaf into the glass plate as the base.
5. Decorate the food

Spice Rice with Almond and Bateel Fresh dates "Acar"

Ingredient

| | |
|---------------|--|
| 10-15 | Bateel Khidri PL Bateel - fresh dates |
| 300gm | Rice |
| 3 table spoon | Margarine |
| 5 table spoon | Fresh almond nut – ½ fried with no oil |
| 5 table spoon | Mix dried fruits |
| 3 slices | Dried lime pickle |
| A slice of | Pandan leaf |
| 1 teaspoon | Dried oregano |
| ½-teaspoon | Thyme |
| 1 pc | Bay leaf |
| | Water to cook the rice |

How to make:

1. Steam the rice. Add in pandan leaf, margarine, oregano, thyme and bay leaf. Once cooked, set aside the rice into small bowl.
2. Fry the fresh date together with the almond with the small amount of oil.
3. Add in all the mixes as the appetizer for the spicy rice later.

Pita bread with Crispy Curry, Nuts and Bateel Dates

Ingredient:

| | |
|--------------|--|
| 10 pcs | Bateel Sokari PL dates / de seeded and cut into 4 |
| 3-5 pcs | Whole wheat Pita Bread |
| 60 gm | Pecan Nut – Fry without oil |
| 70 gm | Grated Cheddar Cheese |
| 60 gm | Mayonnaise mix with tomato sauce |
| 40 ml | Corn Oil |
| 1 nos | Green Apple – skinless and roughly grated |
| 2 bouquets | Parsley – cut 2cm long |
| 1 tablespoon | Lime juice – grated a bit the skin |
| 1 tablespoon | Bateel Date Orange Jam |
| 2-teaspoon | Curry Powder |
| | A bit of margarine |
| | Mayonnaise for décor |
| | Pecan can be substitute to pistachios, walnut etc. |

How to make:

1. Cut the pita bread into half and spread the margarine on top
2. Bake the pita bread in the oven (170 C) until half crispy and put aside.
3. Mix the oil, mayonnaise, lime juice, curry powder, Bateel Date Orange Jam. Stir it well.
4. Add in all ingredients and mix it well.
5. Put the ingredient on top and grill the pita for 5 – 8 minutes until the cheese melt.
6. Serve the pita bread with mayonnaise décor on top.

Date Rice Crisps Biscuits

Ingredients:

| | |
|------------|--|
| 10 pcs | Sekki PL Dates – de seeded and roughly chopped |
| 100 gm | Brown Sugar |
| 20 gm | Butter |
| 100 gm | Rice Crisp |
| 100 gm | |
| 100 gm | Desiccated Coconut |
| 1 nos | Egg |
| ½-teaspoon | Vanilla Essence |

How to Make:

1. Melt Butter add in dates, sugar and egg, Mix it well until the sugar dissolve
2. Add in the vanilla essence, rice crisp, nuts and mix it well
3. Let it cool before roll it into a ball and coat it with the desiccated coconut.
4. Put the balls into the paper cups.
5. Serve it for teatime treat.

Bateel Szechuan Pasta

Ingredient A:

250 gm Colivita Pasta
3 Liter Water
10 ml Corn Oil

Ingredient B:

50 ml Cooking Oil
1 teaspoon Sesame Oil
Garlic
Shallot
Ginger
2 nos Green Chili – Slice it
120 gm Szechuan Sauce
1 tablespoon Soy sauce
200 gm Prawn- Discard the head and tail
6 nos Bateel Khidri Date – deseeded and cut into 4
6 nos Bateel Barhi Date – deseeded and cut into 4
1 teaspoon Corn Flour
A pinch Salt

Décor:

Siew Pak Choy

How to Make:

1. For A ingredients, boil the pasta for 10 minutes in a boiling water.
2. Add the oil; toss the pasta using the strainer.
3. To make Ingredients B, heat up the oil, add in garlic, sesame oil and salt.
4. Then add in the shallot, green chili and ginger.
5. Pour the szechuan sauce and soy sauce
6. Add in the prawn and the stocks from the A ingredients about 200 ml.
7. Put in the dates that been slices and let it boil for 5 minutes.
8. Add in the corn flour into the gravy and lastly the pasta.
9. For the décor, blanch the vegetables and arrange onto the plate.

Bateel Date Cake

Ingredient A:

100 gm Flour
½-teaspoon Baking powder

Ingredient B:

75 gm Cornflakes – roughly blend
3 nos Egg
½-teaspoon Vanilla essence
150gm Butter
100gm Sugar
2 Tablespoon Condense Milk
 Yellow coloring
100 gm Bateel Khidri Dates – Roughly Chopped

How to Make:

1. Sieve A Ingredient and in cornflakes and put it aside
2. Beat the eggs together with vanilla essence until fluffy.
3. Beat the butter and sugar until fluffy also
4. Add in the condensed milk and the egg mixtures.
5. Add in the flour bit by bit and stir it well. Add also the coloring.
6. Add Bateel Dates and mix it well
7. Pour the ingredients into the baking tray that already glaze with butter.
8. Bake it.