



Around the Table
With LDC

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Louis Dreyfus Company

In this cookbook, we have curated a selection of dishes from around the world, inspired by our people and products. Through these pages, we invite you to LDC's table, to celebrate the global flavors that bring us together wherever we're from.



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Mocktail Party Punch



5 minutes



12 servings

Ingredients

2 liters Montebelo Brasil orange juice

2 liters cranberry juice (unsweetened, not cranberry juice cocktail)

1 liter tart cherry juice

1 liter ginger ale

500 ml lemonade

Fresh orange slices, cranberries and rosemary, optional

Directions

1. Mix all ingredients in a large bowl. Garnish with fresh cranberries, sliced oranges and a sprig of rosemary. Chill or serve over ice.
2. The recipe can be doubled or tripled.

Serving suggestion:

In a silicone ice cube tray, add several cranberries in each square. Cover with water and freeze. Place cranberry ice cubes in a glass and pour Mocktail Party Punch to serve.



Hummus Trifle

 30-45 minutes  Meld: 30+ minutes  20 servings

Ingredients

Hummus

340 g canned chickpeas, drained and rinsed
65 g tahini
30 ml Mastergold® oil
30 ml fresh lemon juice
1 garlic clove, minced
5 ml ground cumin
5 ml salt
60ml water (or more as needed for consistency)

Tabbouleh

250 g cooked bulgur wheat
25 g fresh parsley, finely chopped
12.5 g fresh mint, finely chopped
1 large tomato, finely diced
½ cucumber, finely diced
35 g fresh green onion, finely chopped
60 ml Mastergold® oil
Juice of 1 large lemon
Salt and pepper to taste

Layers

480 g tzatziki sauce (or plain Greek yogurt with cucumbers)
300 g tabbouleh (prepared as above)
150 g cucumber, diced
200 g tomatoes, diced
60 g crumbled feta cheese
10 g fresh parsley, chopped
35 g kalamata olives, sliced

Garnish

Pita bread or pita chips and cut vegetables for dipping

Directions

Hummus

1. Combine chickpeas, tahini, olive oil, lemon juice, garlic, cumin, and salt in a food processor.
2. Blend until smooth, adding water a tablespoon at a time to achieve your desired creamy consistency.
3. Taste and adjust seasoning if needed. Set the hummus aside.

Tabbouleh

1. Combine finely chopped parsley, diced tomatoes, cucumbers, cooked bulgur, olive oil, lemon juice, salt, and pepper in a bowl. Let it sit for at least 30 minutes to allow the flavors to meld.
2. Dice the cucumbers and tomatoes. Set aside.

Trifle

1. In a clear serving dish or trifle bowl, begin by spreading a layer of hummus on the bottom.
2. Next, spread an even layer of tzatziki or Greek yogurt over the hummus.
3. Add a layer of tabbouleh over the tzatziki.
4. Sprinkle the diced cucumbers and tomatoes on top of the tabbouleh.
5. Crumble feta cheese evenly over the vegetables, then add the sliced olives.
6. Finish by sprinkling chopped parsley over the top for a fresh garnish.
7. Refrigerate for 30 minutes to let flavors meld before serving.
8. Serve with pita bread or chips and fresh, cut vegetables for dipping.
9. Refrigerate leftovers.





Steamed Fish With Ginger Soy Sauce

 30 minutes

 7-10 minutes

 4 servings

Ingredients

2 scallions cut into 2-inch lengths and julienned

15 g fresh ginger, thinly sliced and julienned

1 small bunch cilantro, chopped

45 ml light soy sauce (or seasoned soy sauce)

Pinch of salt

Pinch of granulated sugar

15 ml hot water

280 g filets of delicate white fish (such as sea bass, grey sole, flounder, fluke, tilapia, or haddock)

30 ml Hongfule® oil


Directions

1. Cut the scallions into 2-inch pieces and slice lengthwise into thin julienne strips.
2. Thinly slice and julienne the ginger.
3. Roughly chop the cilantro. Set all the aromatics aside.
4. In a small bowl, combine the light soy sauce, salt, sugar, and hot water. Stir until the sugar and salt dissolve completely. Set aside.
5. Prepare a steamer or wok with a steaming rack by filling it with 2.5 – 5 cm of water. Bring the water to a boil.
6. Rinse the fish fillet under cold water, pat dry, and then place it on an oblong, heat-proof plate that will fit inside the steamer.
7. Place the plate with the fish into the steamer. Adjust the heat to medium so that the water stays at a steady, slow boil.
8. Cover and steam for 7-10 minutes, depending on the thickness of the fish fillet (for very thin fillets around 1.5 cm, steam for 4-5 minutes).
9. Insert a butter knife into the thickest part of the fillet, if it goes through easily, the fish is cooked.
10. While the fish is steaming, prepare the ginger soy sauce.
11. Heat a wok or small saucepan over medium-high heat and add 30 ml of oil.
12. Add the ginger and fry for 1 minute, then add the white parts of the scallions and cook for another 30 seconds.
13. Add the rest of the scallions and cilantro to the pan. It should sizzle.
14. Pour the soy sauce mixture into the pan and bring it to a bubble. Cook until the scallions and cilantro are just wilted, about 30 seconds.
15. When the fish is done, turn off the heat and carefully drain any liquid from the plate.
16. Pour the hot sauce mixture over the steamed fish. If you prefer, add fresh aromatics after the sauce, then pour 1 tablespoon of hot oil over them to bring out extra fragrance.
17. Serve immediately.



Mielie Bread

 20 minutes

 Bake: 40-50 minutes

 8-10 slices

Ingredients

250 g all-purpose flour

125 ml maize/
corn meal or polenta

15 ml baking powder

5 ml salt

5 ml paprika

3 large eggs

200 ml double cream
plain yogurt

330 g sweetcorn kernels,
canned and drained

15 g grated cheddar
cheese

Butter for garnish,
optional

Directions

1. Preheat oven to 180°C (350°F).
2. Grease a 23x13 cm (9x5 inch) loaf pan. Set aside.
3. In a large mixing bowl, sift together the flour, polenta, baking powder, salt and paprika.
4. In a separate bowl, whisk together the eggs and yogurt.
5. Add the corn kernels to the wet mixture, stirring gently to combine.
6. Gradually pour the wet ingredients into the bowl with the dry ingredients, mixing until just combined. Avoid overmixing to keep the bread light and tender.
7. Pour the batter into the greased loaf pan, spreading it evenly.
8. Sprinkle the cheese over the top.
9. Bake for 40–50 minutes, or until a toothpick inserted into the center of the bread comes out clean.
10. Allow the bread to cool in the pan for about 10 minutes, then transfer to a wire rack to cool completely.
11. Slice and serve warm or at room temperature, with butter.
12. Store airtight at room temperature for up to two days.



Eight Treasures Rice Pudding



1 hour



Soak: 4+ hours



1.5 hours



10-12 servings

Ingredients

Rice Pudding

500 g glutinous rice (sticky) rice

16 g lotus seeds (soaked overnight if dried (optional))

115 g candied winter melon or other candied fruit, diced

55 g raisins

55 g dried apricots, chopped

55 g jujube (Chinese red dates), chopped

30 g walnuts or pine nuts

55 g goji berries (optional)

55 g dried figs, chopped (optional)

115 g adzuki (red mung beans), canned and drained

50 g granulated sugar

5 ml honey

15 ml Fulaid® oil (or lard)

Simple Syrup

100 g granulated sugar

120 ml water

Directions

1. Rinse the glutinous rice under cold water until the water runs clear. Soak the rice for 4 hours (or overnight) in fresh water.
2. Drain the rice, then steam it in a steamer lined with cheesecloth or parchment paper for 30-40 minutes until tender. Fluff with a fork and set aside.
3. If using, drain the soaked lotus seeds and boil them in water until they are soft - about 30-40 minutes. Set aside.
4. In a small bowl, mix the sugar, honey, and oil (or lard) and stir the mixture into the cooked sticky rice.
5. Prepare the toppings: Slice or chop the dried fruits like jujube and apricots, and gather the seeds, nuts, and candied fruit.

Assembly

1. Grease a medium-sized bowl with a thin layer of oil.
2. Arrange some of the "eight treasures" (raisins, jujube, apricots, nuts, goji berries, etc.) in a decorative pattern at the bottom of the bowl.
3. Layer a portion of the sticky rice over the toppings, pressing it down lightly.
4. Add a layer of red beans and lotus seeds, if using, then another layer of sticky rice. Repeat layering, finishing with a final layer of rice.

Steam the Pudding

1. Cover the assembled pudding with a plate or foil and steam it for 30 minutes to let the flavors meld.

Simple Syrup

1. While the pudding is steaming, prepare the simple syrup. Combine sugar and water in a small saucepan and bring it to a boil. Simmer until all sugar dissolves.

Serve

1. After steaming, let the rice pudding cool for 5-10 minutes. Run a spatula around the edges of the bowl and carefully invert it onto a serving plate.
2. Drizzle the simple syrup over the pudding and serve warm or at room temperature.
3. Store leftovers in the refrigerator for up to three days.





Portokalopita

 30 minutes

 Bake: 40-45 minutes

 Rest: 2+ hours

 24 servings

Ingredients

Orange Syrup

360 ml water

300 g granulated sugar

1 cinnamon stick

250 ml Montebelo Brasil orange juice

2 orange peels (no white bitter pith)

Cake

450 g phyllo dough, thawed

4 large eggs, room temperature

200 g granulated sugar

280 g Greek yogurt, full-fat

240 ml Mastergold® oil

5 ml baking powder

Zest of two oranges

5 ml vanilla extract

Garnish

Orange zest

Greek yogurt



Directions

Orange Syrup

1. In a medium saucepan, combine all syrup ingredients and bring to a boil. Reduce heat and simmer for 10 minutes until it thickens slightly.
2. Remove from heat and let the syrup cool completely. Discard the cinnamon stick and orange peels.

Phyllo

1. Preheat the oven to 180°C (350°F).
2. Unroll the phyllo dough and tear it into small pieces (about 3-4 cm wide). Set aside to dry out while preparing the rest of the ingredients. Alternatively, you can bake the phyllo for 10 minutes in a low-heat oven until crisp, then crush it.

Cake

1. In a large bowl, whisk together the eggs and sugar until pale and fluffy.
2. Add yogurt, oil, orange zest, and vanilla extract, and mix until well combined.
3. Stir in the baking powder, then gently fold the dried or crispy phyllo pieces into the batter.
4. Grease a 23x33 cm (9x13-inch) pan and pour in the batter, spreading it evenly.
5. Bake for 40-45 minutes or until golden brown and a toothpick inserted into the center comes out clean.
6. Once the cake is out of the oven, immediately pour the cooled syrup evenly over the hot cake. It will absorb the syrup as it cools.
7. Let the cake rest at room temperature for at least 2 hours (or ideally overnight) to fully soak up the syrup and become moist.
8. When ready to serve, slice the Portokalopita into squares or diamonds and garnish with a sprinkle of orange zest or a dollop of Greek yogurt, if desired.
9. Store airtight at room temperature for up to three days.





Vietnamese Egg Coffee



 10-15 minutes  4-6 servings

Ingredients

2 large egg yolks
115 ml sweetened condensed milk
5 ml vanilla extract
85 g ground coffee, roasted
980 ml hot water
Cocoa powder, optional

Directions

1. Combine the egg yolks, condensed milk, and vanilla in the bowl of a stand mixer.
2. Beat with the wire whisker on high for about 10 minutes. The appearance should be similar to a cake batter, not especially frothy.
3. To test for the right consistency, spoon a small amount of the foam on top of a glass of water. If it floats it has the right consistency. If not, whip it for a few more minutes.
4. Brew the coffee using a French press. If available, a Vietnamese dripper is a good alternative. Reserve about half a cup for later use.
5. Divide the remaining brewed coffee among 4 to 6 cups. If desired, pour hot water into the saucer of each cup to keep the coffee warm.
6. Gently spoon some of the whipped egg foam onto the top of the coffee in each cup, approximately 15-30 ml per cup.
7. Pour a bit of the reserved coffee through the foam in each cup. Dust with cocoa powder if desired.
8. Serve immediately.



Vegan Chocolate Chip Cookies

 10-15 minutes  Chill: 30 minutes  Bake: 8-10 minutes

 12 large cookies (60 g) or 24 small cookies (30 g)

Ingredients

28 g soy protein powder
175 g all-purpose flour
2.5ml baking powder
2.5ml baking soda
2.5ml salt
150 g plant-based butter, room temperature
100 ml tapioca syrup
170 g brown sugar
15 ml soy milk
2.5 ml vanilla extract
150 g vegan semi-sweet chocolate chips
100 g walnuts, chopped

Directions

1. Preheat the oven to 180°C (350°F). Grease or line a cookie sheet with parchment paper. Set aside.
2. Sift together the soy protein, all-purpose flour, baking powder, baking soda, and salt. Set aside.
3. In the bowl of a stand mixer with a paddle attachment, cream the butter, syrup, and sugar until light and fluffy. Add the soy milk and vanilla extract and mix until just combined.
4. Add the flour mixture all at once until just combined.
5. Add the chocolate chips and chopped walnuts and mix gently by hand.
6. Chill the dough for approximately 30 minutes in the refrigerator.
7. Use a medium-sized cookie scoop to portion the dough and place the cookies on the prepared cookie sheet approximately 25mm apart to allow for spreading.
8. Bake for 8-10 minutes until golden brown. Cool on the cookie sheet for a few minutes, then move to a baking rack to cool completely.
9. Store at room temperature in an airtight container for up to three days. Freeze for longer storage.






Coffee Snickerdoodles

 20 minutes

 Bake: 8-10 minutes

 10 large (57 grams) cookies or 20 small (28 grams) cookies



Ingredients

Cinnamon Sugar Coating

75 g granulated sugar
5 ml ground cinnamon

Cookies

200 g all-purpose flour
2.5 ml baking soda
5 ml cream of tartar
75 ml ground cinnamon
115 g unsalted butter, room temperature
115 g granulated sugar
85 g brown sugar
1 large egg, room temperature
30 ml instant freeze-dried coffee
75 ml vanilla extract
5 ml salt


Directions

1. Preheat the oven to 180°C (350°F). Lightly grease or line a baking sheet with parchment paper. Set aside.
2. In a small bowl, combine the cinnamon and sugar for the cinnamon sugar topping. Set aside.
3. In a large bowl, sift together the flour, baking soda, cream of tartar, and cinnamon. Set aside.
4. In a separate bowl, whisk together the egg, instant coffee, vanilla, and salt until combined. Set aside.
5. In the bowl of a stand mixer, using a paddle attachment, cream the butter and sugars until light and fluffy.
6. Add the egg mixture in three parts, incorporating well between additions and scraping down the sides of the bowl.
7. Add the flour mixture all at once and mix until just combined.
8. Using a medium-sized cookie scoop, roll the dough into balls. Drop the balls into the cinnamon sugar coating and roll to cover completely.
9. Place the coffee snickerdoodles on the prepared baking sheet approximately 2.5cm apart to allow for spreading.
10. Bake for 8-10 minutes until they are just set. Allow to cool on the baking pan for a few minutes, then move to a baking rack to cool completely.
11. Store at room temperature in an airtight container for up to three days. Freeze for longer storage.



3 Ways to Serve Orange Juice

 5 minutes

 1 serving each

Orange Juice Spritzer

Mix equal parts Montebelo Brasil orange juice and tonic or sparkling water. Serve over ice and garnish with orange slices.

Orange Tea

Brew hot tea. Combine one-part Montebelo Brasil orange juice with two parts black tea. Sweeten as desired and serve hot or over ice.

Cranberry Orange Juice

Mix two parts cranberry juice to one-part Montebelo Brasil orange juice. Serve over ice and garnish with fresh cranberries and sliced oranges.



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