ADEL FERREIRA

Food , beverage and lifestyle photographer Adel Ferreira realized at a young age that her medium of expression was photography. She embraced it whole-heartedly, completing her bachelor's degree in 2005 and grabbing her camera and doing what she loves ever since.
An eye that looks to capture the essence and beauty in her clients' products coupled with her extensive lighting knowledge and passion for portraying her subject matter in a unique way that has led to the images she has shot for Babylonstoren, One & Only , top magazines along with premium wine and beverage brands in South Africa .



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babel

MARANDA ENGELBRECHT




kweper
quince | coing | membrillo | quitte | kweepeer | ayva



OLIVES

We grow three cultivars of olives in the garden: mission, delicata and frantoio. From our first harvest we pressed olive oil from 24 frantoio trees and pickled the fruit of 21 mission trees for table use during winter. We serve the wild olive tree, or olienhout, olives as edible garnish. They have a sweet or sour taste.



BITTER | DARK CHOCOLATE TERRINE OF BLACK OLIVES AND TOASTED WALNUTS WITH ESPRESSO

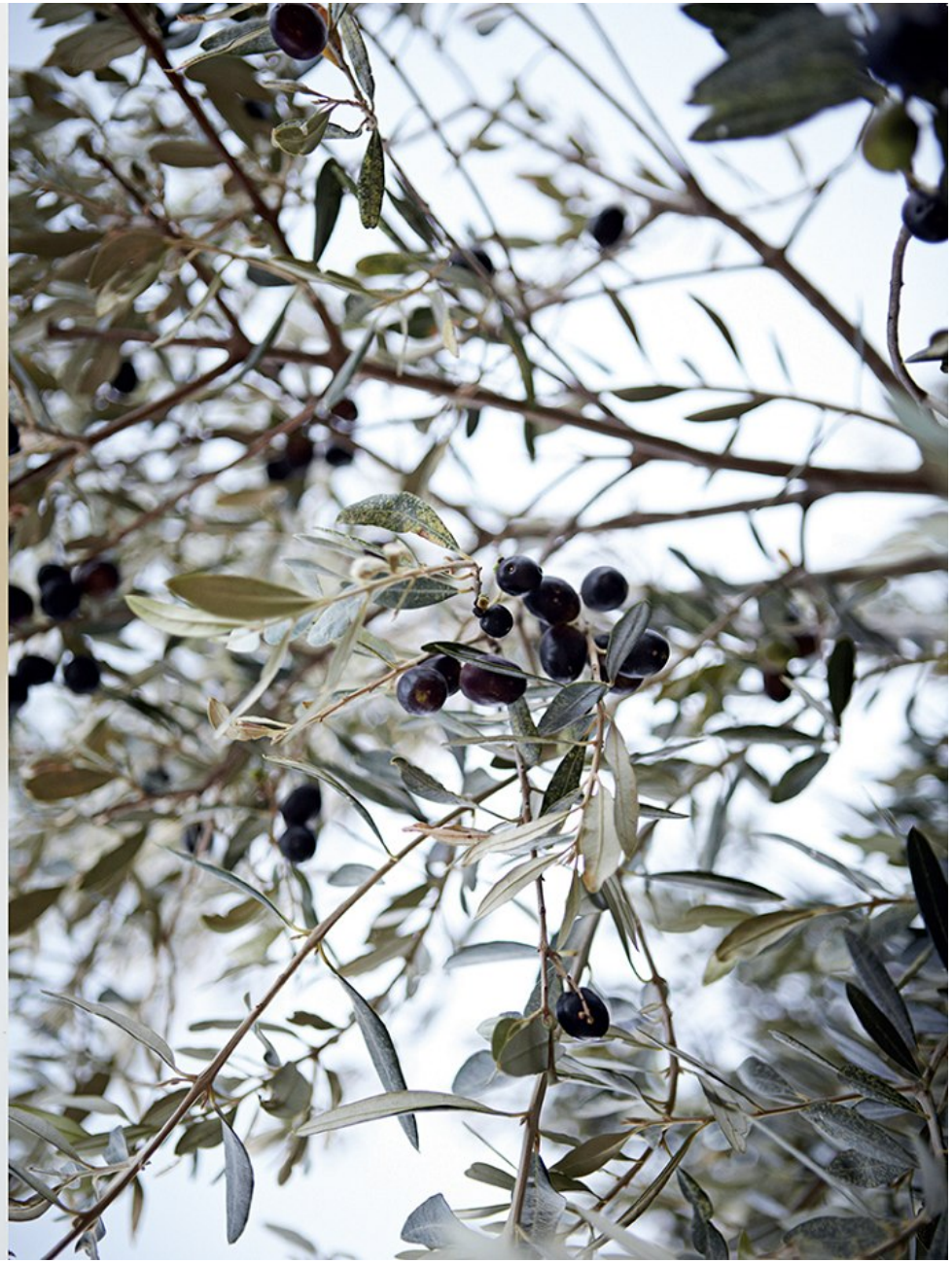
LAYER 1: CAKE In a double boiler melt 250g white chocolate. Remove from heat. Whisk 200g soft butter into the chocolate. Cream 160g eggs and 210g caster sugar. Add chocolate mixture to egg mixture. Fold in 100g of sifted flour. Spread on a baking tray lined with greased baking paper and bake for 10 minutes at 180° C. Allow to cool. Line a bread tin with clingfilm and cut the cake to fit the base of the tin. Place in freezer.

LAYER 2: DARK CHOCOLATE AND WALNUT GANACHE In a double boiler melt 250g dark chocolate and 125g unsalted butter. Combine and remove from heat. Add 60g cream and 200g toasted walnuts. Allow to cool and spread over the cake layer and place bread tin back into freezer.

LAYER 3: WHITE CHOCOLATE AND OLIVE GANACHE In a double boiler melt 250g white chocolate and 125g unsalted butter. Combine and remove from heat. Add 60g cream and 200g pitted black olives. Spread onto dark chocolate ganache and place bread tin back into freezer.

LAYER 4: DARK CHOCOLATE In a double boiler, melt 175g chocolate and 110g unsalted butter, combine and remove from heat. Whisk in 4 egg yolks. In a separate bowl whisk 2 egg whites and 15ml sugar. Fold into egg mixture and dust in 150ml icing sugar and 40ml cocoa powder. Add 70ml double cream. Spread over white chocolate and cover with clingfilm. Place tin back into the freezer.

» When ready to use take the tin out of the freezer and remove terrine from tin. Take off the clingfilm. Using a warm, clean knife, slice a 1cm slice and place on serving platter. Allow to thaw for 10 minutes before serving topped with toasted walnuts and a shot of espresso. Cut as many slices as you need. Wrap the remaining chocolate terrine with clingfilm and place back into the tin to freeze again until needed.






Kombro
Fockea edulis
Ocimum basilicum
GREEK BASIL


THE ART OF ALCHEMY
KARO BRANDY
XO
VAN ONDER DIE
TOWERKOP
AGED 13 YEARS
CAPE BRANDY
DIE KLEIN KAROO

