



#CREATE A STIR WITH  
NOLA'S EVERYDAY RECIPES!

NOLA®

# CREATING A STIR

EASY, EVERYDAY RECIPES

Welcome to CREATING A STIR – Nola's  
cookbook for simple, delicious and  
easy-to-prepare everyday recipes for  
busy South Africans!





# #CREATEASTIR WITH NOLA® AND NIRISHA'S GOURMET NAAN PIZZAS



HOMEMADE AND LOCALLY INSPIRED, WHO KNEW THAT PIZZA COULD GET ANY MORE PERFECT?



Serves 6



Suitable for Vegetarians

## INGREDIENTS:

6 ready-made naan breads

200g tomato paste

500g mozzarella cheese

½ each robot peppers, seeded and sliced

1 small bottle sun-dried cherry tomatoes

30 black olives, pitted & halved

6 whole pickled jalapeños, sliced

250ml **Nola Original Mayonnaise**

Rocket leaves to serve

## METHOD:

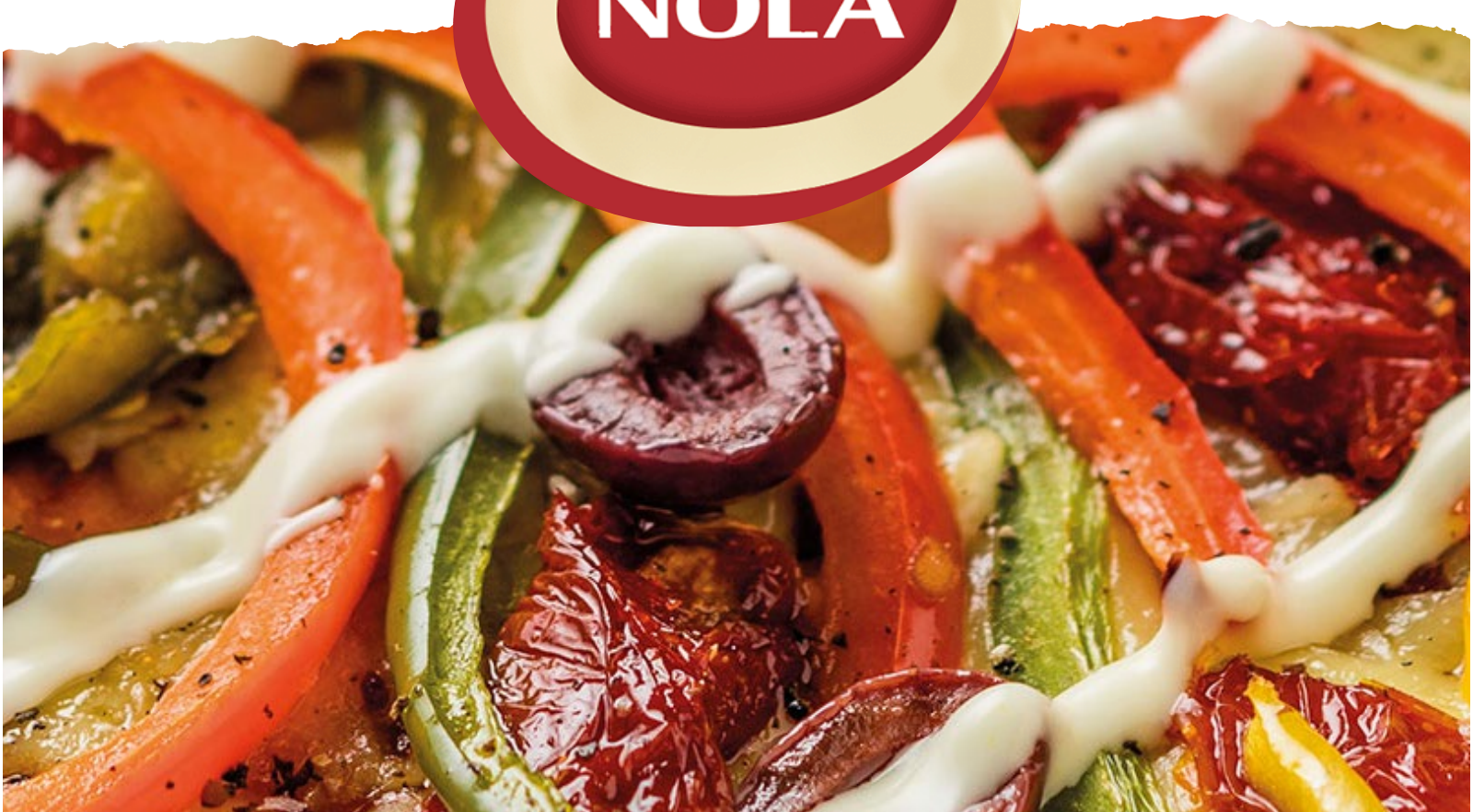
Divide and spread the tomato paste over each naan bread and top with mozzarella cheese.

Divide the remaining ingredients, except the mayonnaise, between the naan breads and place them decoratively on top

Squeeze **Nola Original Mayonnaise** from the bottle, generously in a zigzag pattern over the top.

Bake for 8-10 minutes in a preheated oven at 200°C or until all the cheese is bubbly and turning golden brown.

Serve hot with rocket leaves.





# #CREATEASTIR WITH NOLA® AND ANITA'S MAYO MASH



GIVE THIS CLASSIC A NOLA TWIST!



Serves 6



Suitable for Vegetarians

## INGREDIENTS:

1 kg of floury potatoes, peeled and quartered

½ cup (125ml) **Nola Original Mayonnaise**

½ cup (125ml) Milk or evaporated milk

50g butter

1tsp seasoning to taste

## METHOD:

Place the potatoes in a pot and cover with cold salted water.

Bring to a boil, reduce heat to medium and cook the potatoes for about 15 minutes or until soft and tender.

Drain in a colander, for 10 minutes, allowing all the steam to evaporate.

Return to the pot and mash the potatoes with the **Nola Original Mayonnaise**, milk and butter and seasoning to taste.

Serve with chakalaka, boerewors and a fresh green salad.





# #CREATEASTIR WITH NOLA® AND SMASHED AVO AND BACON POTATO CAKES



SMASH IT, MASH IT AND STIR UP FLAVOUR  
WITH NOLA'S POTATO CAKES.

 Serves 4

## INGREDIENTS:

For the potato cakes:

600g potatoes, peeled and roughly chopped  
1 egg, beaten  
2 tbsp **Nola Original Mayonnaise**  
100g cheddar, grated  
3 spring onions, finely chopped  
2 tbsp parsley, chopped  
Salt and pepper to season  
2 tbsp flour (and extra for the surface)  
Oil for frying

For the topping:

1 avocado, mashed  
1 tsp lemon juice  
Coriander, chopped  
Bacon, fried until crispy and chopped  
Salt and pepper

## METHOD:

Boil the potatoes in a saucepan of salted water until tender.

Drain in a colander removing excess water.

Place the potatoes in a bowl and mash them until there are no lumps.

Fry the bacon until crispy and cut into small pieces.

Then stir in the egg, **Nola Original Mayonnaise**, cheese, onions and parsley, season with salt and pepper and mix in thoroughly.

Roll into medium-sized balls. Using the palm of your hands, lightly flatten the balls into cakes, on a floured surface.

Tip the flour onto a plate and lightly coat the cakes with it. Heat oil in a large frying pan over medium heat.

Fry the cakes for 5 minutes on both sides until golden brown.

Serve topped with avocado and crispy bacon (optional)





# #CREATEASTIR WITH NOLA® AND NOSI'S FISH CAKES WITH ZESTY MAYO



NOSI GIVES US HER TAKE ON ZESTY FISH CAKES.

 Serves 4

## INGREDIENTS:

For the fishcakes:

500g potatoes, cut and peeled  
2 cans (170g) tinned sardines in sauce, drained  
1 small egg, lightly beaten  
4 spring onions, finely chopped  
¼ cup parsley chopped  
Zest of one lemon  
125ml **Nola Original Mayonnaise** for brushing

For the Zesty Mayonnaise:

125ml **Nola Original Mayonnaise**  
2 tbsp lemon juice

## METHOD:

Cook the pasta in boiling salted water until soft but firm. Rinse well.

Cover the potatoes in cold salted water and bring to the boil. Reduce heat to medium and cook until tender. Drain and cool for 10 minutes.

Mash the potatoes with the fish, egg, spring onions, parsley and lemon zest.

Form into 8 fish cakes on a floured surface and dust well with flour. Refrigerate for 30 minutes to firm up.

Brush with **Nola Original Mayonnaise** and sauté in a non-stick pan until hot and crispy.

Serve with zesty **Nola Original Mayonnaise**, Nola Original Mayo Mash and a fresh green salad.





# #CREATEASTIR WITH NOLA® AND AMANDA'S SWEETCORN STUFFED POTATO SKINS



AMANDA'S POTATO SKINS ARE STUFFED WITH A WHOLE LOT OF FLAVOUR.



Serves 4-6



Suitable for Vegetarians

## INGREDIENTS:

4 large potatoes, unpeeled  
1 tbsp (15ml) olive oil  
1 tbsp (15ml) ground sea salt  
410g canned corn kernels, drained  
2 spring onions, finely chopped  
½ cup grated cheese  
¼ cup chopped peppadews (optional)  
600ml **Nola Original Mayonnaise**  
1 tbsp (15ml) hot sauce

## METHOD:

Preheat the oven to 180°C. Line and grease a baking tray.

Rub the potatoes with the oil and salt and place on the tray.

Bake for an hour or until tender.

Cut in half, scoop out the flesh, leaving a 1cm border and place the shells back on the tray.

Mix the potato mash with the corn, spring onion, cheese, peppadews and 125ml cup of **Nola Original Mayonnaise** and spoon back into the potato shells.

Bake in the oven for 10 to 15 minutes or until crispy.

Whisk the remaining **Nola Original Mayonnaise** with the hot sauce and drizzle over the potatoes.





# #CREATE A STIR WITH NOLA® AND TINA'S FLAVOURSOME FILLINGS



LOOKING TO MAKE SARMIES OR WRAPS EXTRA TASTY? TRY TINA'S FLAVOURSOME FILLERS.

## CHICKEN MAYO SANDWICHES

 Serves 4

### INGREDIENTS:

125ml **Nola Original Mayonnaise**  
2 tbsp (30ml) hot chutney  
8 slices crusty seeded country loaf  
200g shredded cooked chicken  
Seasoning  
Sliced cucumber and crispy lettuce to serve

### METHOD:

Mix the **Nola Original Mayonnaise** and chutney together.

Spread a dollop on the bread and mix the rest with the chicken, season to taste.

Top the bread with the lettuce, cucumber and chicken mayo and sandwich together.

## TUNA MAYO WRAPS

 Serves 4

### INGREDIENTS:

2 (170g) cans tuna in brine, drained  
250ml **Nola Original Mayonnaise**  
¼ cup (60ml) gherkins, chopped  
¼ cup (60ml) red onions, chopped  
Small handful of parsley, chopped  
Juice and zest of 1 lemon  
Salt and Pepper / Seasoning to taste  
1 cup lettuce, shredded  
1 medium carrot, sliced  
¼ cucumber, cut into matchsticks  
4 wraps

### METHOD:

Mix the tuna, **Nola Original Mayonnaise**, gherkins, red onions, parsley, lemon zest and juice together and season to taste.

Divide the lettuce, carrots and cucumber between the wraps.

Spread the tuna in the centre of each wrap, fold and roll up.

## EGG MAYO SANDWICHES

 Serves 4

### INGREDIENTS:

3 eggs  
250ml **Nola Original Mayonnaise**  
1 tsp (5ml) wholegrain mustard  
Seasoning  
8 slices soft white bread  
Rocket or watercress to serve

### METHOD:

Place the eggs in a pot and cover with cold salted water and bring to the boil.

Reduce the heat to a simmer and cook for 5 minutes.

Drain and cool in cold water.

Peel the eggs and mash with half the **Nola Original Mayonnaise** and mustard, and season to taste.

Spread the remaining **Nola Original Mayonnaise** on the slices of bread and add rocket or watercress to 4 of the slices.

Spoon on the egg / **Nola Original Mayonnaise** mixture and top with the remaining bread.





# #CREATEASTIR WITH NOLA® AND LYDIA'S STUFFED CHICKEN BREASTS WITH SAVOURY MAYO MUFFINS



CHICKEN WITH BACON!  
THIS MAY JUST BE THE BEST RECIPE IN WORLD.

 Serves 6

## INGREDIENTS:

1 bundle spinach chopped  
500ml boiling water  
2 Tbsp. butter  
1 small onion, finely chopped  
3 cloves garlic, crushed  
3 Tbsp flour  
250ml cream  
100ml full cream milk (optional)  
1 Tbsp Aromat (Yellow salt), salt and pepper  
Salt and pepper to taste  
¼ cup **Nola Original Mayonnaise**  
1 Tbsp. parmesan cheese, grated  
4 large chicken breasts, skinless  
8 bacon slices

For the savoury mayo muffins:

1 cup self-rising flour  
125ml cup full cream milk  
125ml cup **Nola Original Mayonnaise**

## METHOD:

Preheat oven to 200°C.

Place chopped spinach in boiling water and allow to wilt.

Melt butter in a medium saucepan, sweat the onion then add garlic.

Whisk in flour to form a paste then slowly add cream. Whisk out any lumps.

Allow mixture to simmer until thickened, stirring every 30 seconds (add milk if it gets too thick).

Once thickened, season to taste with yellow salt, salt & pepper.

Allow cooling slightly then stir in **Nola Original Mayonnaise** and cheese.

Drain the spinach well. Add the spinach to the mixture and cook until the spinach is soft – mixing occasionally.

Cut pockets into the chicken breasts, season with salt and pepper and spoon the spinach mixture into each pocket.

Wrap each chicken breast with 2 slices of bacon and secure with toothpicks.

Bake for 40 minutes (or until chicken is cooked through – no pink juices running out and bacon is crisp).

Serve with savoury **Nola Original Mayonnaise** muffins.

For the savoury mayo muffins:

Preheat oven to 180°C and grease a muffin pan.

In a large bowl, mix the flour, milk and Nola Original Mayonnaise together until there are no lumps.

Spoon the mixture into the muffin pan.

Bake for 20-30 minutes or until golden brown and firm to the touch.





# #CREATEASTIR WITH NOLA® AND LESEGO'S POTATO BAKE



LESEGO SHAKES UP HER POTATO BAKE  
WITH NOLA.



Serves 6



Suitable for Vegetarians

## INGREDIENTS:

250ml **Nola Original Mayonnaise**

125ml cream

125ml full cream milk

1 tbsp fresh thyme leaves

1 tbsp butter

1kg potatoes, thinly sliced

## METHOD:

Preheat the oven to 180°C.

Whisk the **Nola Original Mayonnaise**, cream, milk and thyme together and season.

Grease an ovenproof dish with butter and layer a third of the potatoes inside.

Top with half the onions, season well and pour over a third of the mayonnaise mixture.

Repeat the layers, finishing with potatoes and pour over the remaining sauce.

Cover with foil and bake for 45 minutes. Uncover, brush with **Nola Original Mayonnaise** and scatter over the cheese.

Bake for a further 15 minutes until golden brown and crispy.



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# #CREATEASTIR WITH NOLA® AND SIWE'S CHICKEN STEW



A MEAL STEWED IN NOLA CREAMINESS.



Serves 6-8

## INGREDIENTS:

8 chicken pieces

1 cup (250ml) chicken stock

$\frac{3}{4}$  cup chutney

1 cup (250ml) **Nola Original Mayonnaise**

1 large green pepper, cut into chunks

Salt and pepper to taste

## METHOD:

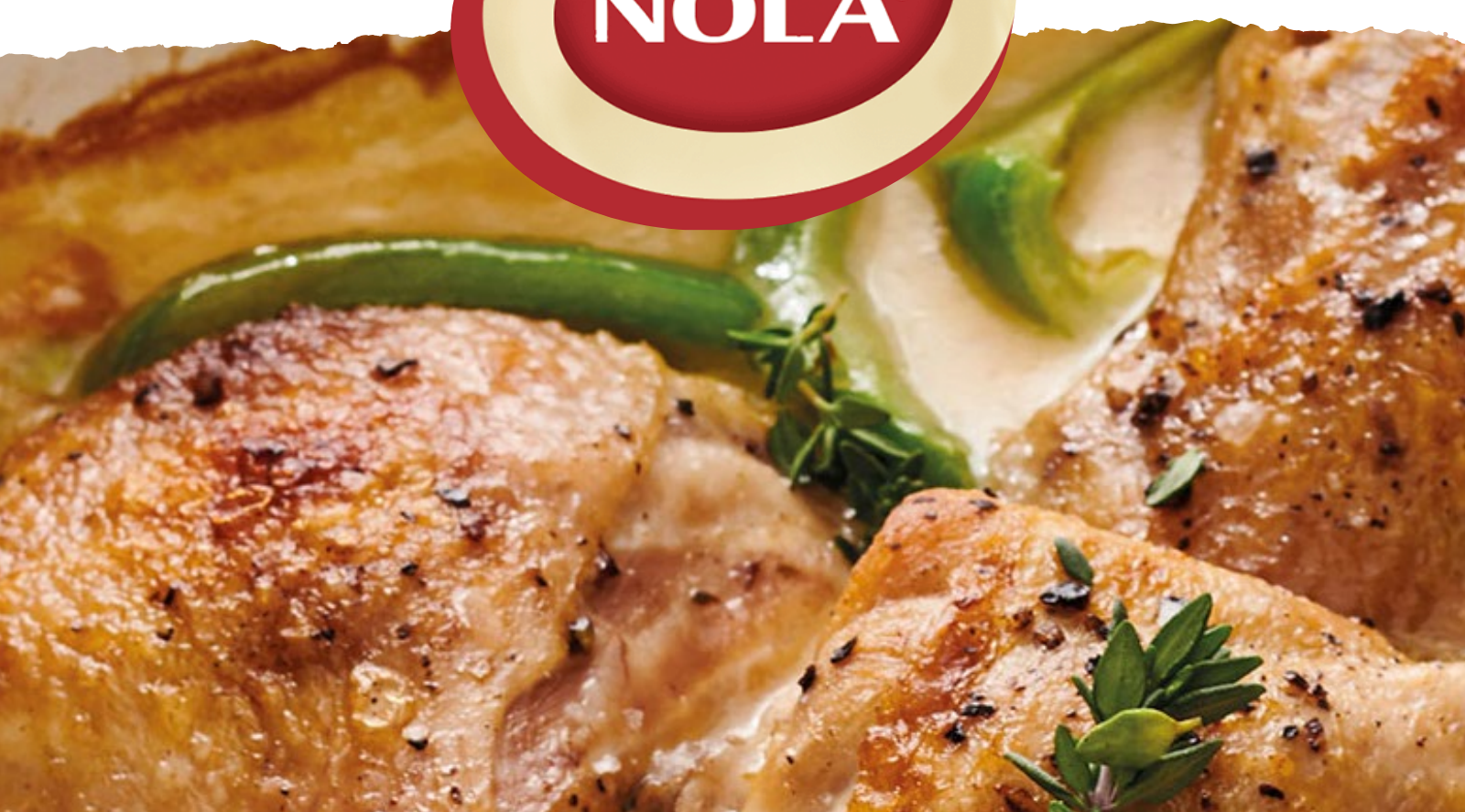
Preheat the oven to 160°C.

Season the chicken well and place in a large casserole dish.

Mix the stock, chutney and **Nola Original Mayonnaise** together.

Pour over the chicken, cover tightly with foil and bake for 1½ hours, adding in the green peppers in the last 20 minutes.

Serve with fluffy white rice.





# #CREATEASTIR WITH NOLA® AND NANCY'S NAPOLITANA MAYO MEATBALLS



WITH A DASH OF MAYO, NANCY'S MEATBALLS WILL  
MAKE YOU SAY 'MAMMA MIA!'

 Serves 2 as a side

## INGREDIENTS:

500g beef mince  
1 cup fresh breadcrumbs  
1 onion, finely chopped  
1 small carrot, grated  
½ celery stick, grated  
1 handful of fresh parsley  
¼ cup (60ml) **Nola Original Mayonnaise**  
Seasoning of choice  
3 tbsp (45ml) oil  
2 cups Napolitana tomato sauce

## METHOD:

Combine the mince, onion, carrot, celery, parsley and **Nola Original Mayonnaise** together and season well.

Roll into balls and refrigerate for 15 minutes to firm up.

Heat the oil in a pan and brown the meatballs.

Add the Napolitana sauce and simmer for 10 to 15 minutes or until the meatballs are cooked through.

Serve with **Nola Original Mayonnaise** Mash or over hot spaghetti.



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# #CREATEASTIR WITH NOLA® AND THANDO'S CHICKEN POTATO BAKE



NOTHING BEATS A GOOD POTATO BAKE,  
BUT THIS ONE TAKES FIRST PRIZE!

 Serves 4-6

## INGREDIENTS:

½ cup (125ml) **Nola Original Mayonnaise**  
¼ cup chutney  
2 Tbsp. chicken soup powder  
2 cups of water  
3 potatoes, peeled and cubed  
3 chicken breast fillets  
2 onions, sliced  
2 cups robot peppers, sliced  
Parsley to garnish

## METHOD:

Preheat oven to 200°C.

In a large jug, add **Nola Original Mayonnaise**, chutney, chicken soup powder and water.

Whisk well to combine.

Place the potatoes, chicken, onions and peppers into a large deep baking dish.

Pour over the **Nola Original Mayonnaise** mixture and stir well to coat all the ingredients.

Bake for 40-45 minutes or until potatoes are soft and all ingredients are cooked through.

Serve the bake hot and garnished with fresh parsley.






# #CREATEASTIR WITH NOLA® AND PATRICK'S PULLED PORK ON CIABATTA



GO GOURMET AND LET THESE DELECTABLE BITES  
MAKE YOUR DAY!

 Serves 6

## INGREDIENTS:

6 fresh ciabatta rolls  
1.5kg pork shoulder roast, skin and most of the fat removed  
3ml freshly ground black pepper  
15ml paprika  
15ml salt  
10ml thyme  
10ml rosemary  
10 garlic cloves, crushed  
1 big onion, sliced  
2 carrots, sliced  
3 bay leaves  
250ml chicken stock  
250ml vegetable stock  
250ml ready-made BBQ sauce of choice

For the coleslaw:

½ small red cabbage, shredded  
½ small white cabbage, shredded  
1 big carrot, thin shavings  
1 cup raw butternut “spaghetti”  
2 celery sticks, sliced  
5 spring onions, julienne  
250ml **Nola Original Mayonnaise**

## METHOD:

Mix the pepper, salt, paprika, thyme, rosemary and garlic together.

Rub the mixture all over the pork shoulder. Place the onion and carrots in the base of a casserole dish.

Place the pork shoulder roast on top and pour the chicken and vegetable stock over. Add the bay leaves.

Cover with a double layer of baking paper and then the lid.

Cook for 3-4 hours at 160°C or until soft. Remove pork shoulder and set aside to cool down. When cooled, shred the meat.

In the meantime strain the cooking juices and discard the solids.

Pour the liquid back into the casserole and reduce the liquid if necessary until well concentrated.

Add the pulled pork meat back into the casserole and mix with the juices. Add the BBQ sauce and mix.

Serve with ciabatta rolls and coleslaw.





# #CREATEASTIR WITH NOLA® AND RIAAN'S RAINBOW SLAW AND RUMP STEAK TORTILLA



OUT WITH THE ORDINARY AND IN WITH A  
RAINBOW SLAW THAT PROMISES TO PLEASE.

 Serves 4

## INGREDIENTS:

600g rump steak  
1 Tbsp olive oil  
Salt & black pepper to taste  
4-6 large flour tortillas

For the slaw:

1 cup red cabbage, shredded  
1 cup green cabbage, shredded  
2 carrots, grated  
1 cup butternut "spaghetti"  
1 cup rainbow carrot "spaghetti"  
Sunflower shoots  
250ml **Nola Original Mayonnaise**

## METHOD:

Prepare the slaw ingredients.

Just before serving, toss all the slaw ingredients with **Nola Original Mayonnaise**.

For maximum effect, separate some of the slaw ingredients for transfer to a serving dish.

Preheat a chargrill pan to a high heat.

Rub the steaks with the oil and black pepper.

Cook the steaks, 2-3 minutes on each side (or to your liking).

Remove from the pan, cover with tin foil and set aside for 5 minutes to rest.

Place on a cutting board and slice into ½ cm slices. Sprinkle with salt to taste.

Preheat a chargrill pan and toast the flour tortillas on both sides.

Serve the steak, slaw and tortillas on a serving platter as a sharing meal.





# #CREATEASTIR WITH NOLA® AND TIM'S BEEF TACOS



PUT A LOCAL TWIST ON ONE OF MEXICO'S MOST FAMOUS MEALS.

 Serves 6

## INGREDIENTS:

For the tacos:

250g stir-fry beef strips  
250ml ready-made BBQ basting sauce  
12ml sunflower oil  
6 fresh taco shells  
3 iceberg lettuce leaves, shredded

For the salsa:

½ small robot peppers, seeded and chopped  
½ red onion, chopped  
6 slices cucumber, chopped  
1 red tomato, skinned, seeded and chopped  
Coarse black pepper to taste  
Handful of fresh coriander leaves, no stalks

To finish:

18 slices pickled jalapeños  
6 slightly heaped tablespoons of guacamole  
**Nola Original Mayonnaise** to taste

## METHOD:

Mix the beef strips and basting sauce together. Add a small number of beef strips to a very hot frying pan and fry for 2-3 minutes.

Remove the beef strips and keep warm. Repeat until all the beef strips are cooked.

Mix all the salsa ingredients together and set aside.

Blister the taco shells on both sides, with a little oil on a hot flattop or in a frying pan.

Fold immediately in half to form a half shell and place them in a taco holder.

Divide the shredded lettuce between the six taco shells, then top with BBQ beef strips and salsa.

Finish off each taco shell by placing jalapeño slices on top of the salsa, then a spoonful of guacamole and a very generous serving of **Nola Original Mayonnaise**.

Serve immediately.





# #CREATEASTIR WITH NOLA® AND MANGO ATCHAR MAYO KOTA



NOLA TAKES A STREET CLASSIC AND GIVES IT SOME DELISH CREDITS.



Serves 1-2

## INGREDIENTS:

¼ loaf of bread (cut in Kota way)  
250ml **Nola Original Mayonnaise**  
2 tbsp mango atchar to taste  
1 cup hot fried chips  
Salt and vinegar to taste  
3 slices of cheese  
2 fried Russian sausages, sliced into thick discs

## METHOD:

Using a knife, hollow out the quartered bread, keep the scooped-out bread and set aside.

Mix the atchar and **Nola Original Mayonnaise** together and spread it over the bread evenly.

Season the chips with salt and vinegar, place these over the atchar / **Nola Original Mayonnaise** spread.

Place the grated cheese over the chips and top with the Russian slices.

Spread the remaining **Nola Original Mayonnaise** over the scooped-out bread and top the Kota with the bread.

Serve immediately.





# #CREATEASTIR WITH NOLA® AND MEL'S BROCCOLI AND CAULIFLOWER SALAD



HEALTHY AND NUTRITIOUS, THIS SALAD IS ABSOLUTELY DELICIOUS.



Serves 4



Suitable for Vegetarians

## INGREDIENTS:

1 head cauliflower, broken up

1 head broccoli, broken up

1 cup cheddar, cubed

For the dressing:

250ml **Nola Original Mayonnaise**

60ml cup sweet chilli sauce

Salt and pepper to taste

Chopped chilli, chives

## METHOD:

Cook the cauliflower and broccoli in salted boiling water for 2-3 minutes until just softened.

Remove the vegetables from the pot and allow to stand until cool, then drain and pat dry.

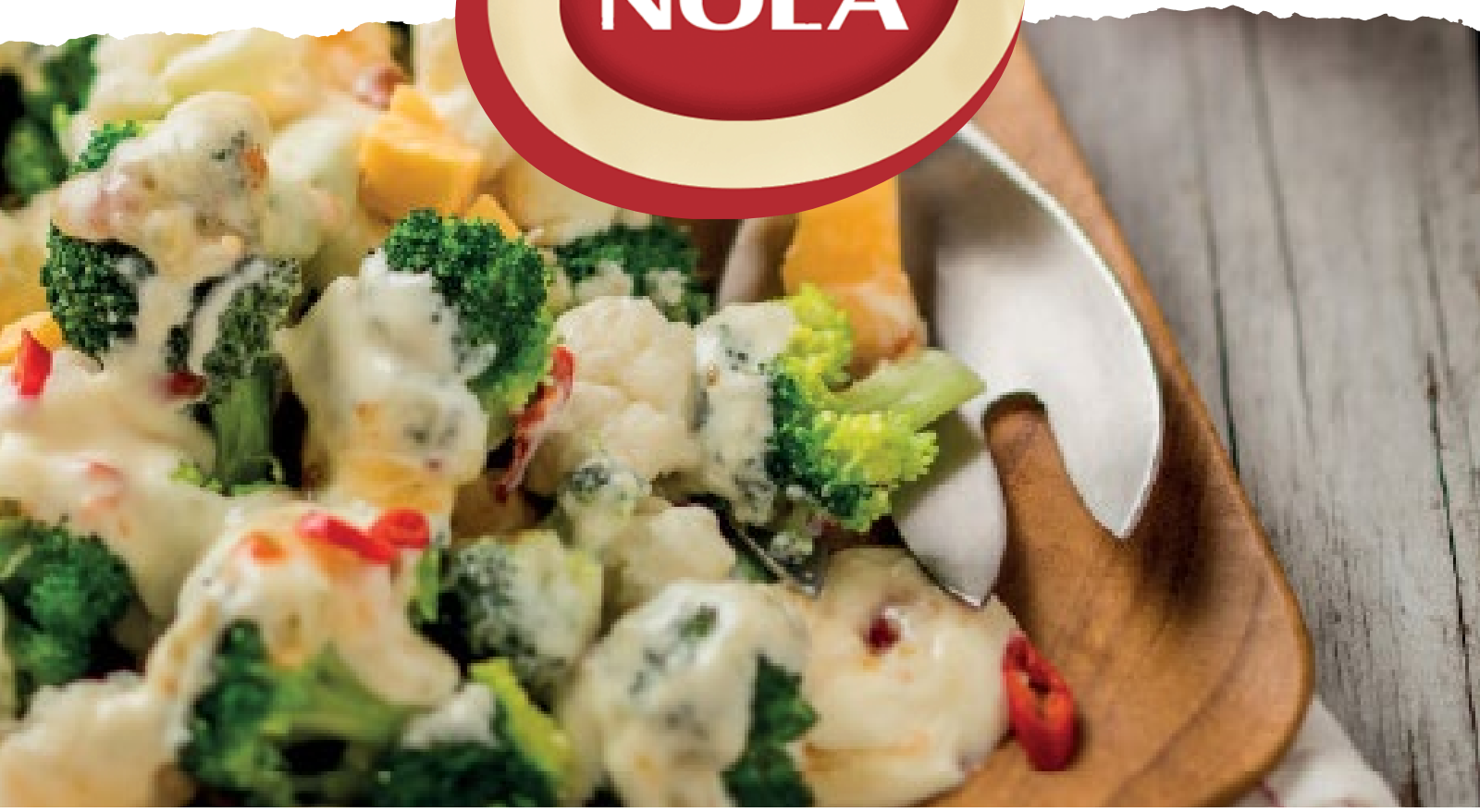
Place the cauliflower, broccoli and cheese into a bowl.

In a jug, whisk together **Nola Original Mayonnaise** and sweet chilli sauce.

Season with salt and pepper. Pour mayonnaise mixture into the bowl and stir lightly. Refrigerate until ready to serve.

To serve:

Place salad onto a serving platter and garnish with chopped chilli.





# #CREATEASTIR WITH NOLA® AND CARA'S CHICKEN AND CORN PASTA SALAD



PASTA SALAD TAKES A FLAVOURSOME TURN  
WITH CARA'S NOLA TWIST.

 Serves 4

## INGREDIENTS:

350g penne pasta  
200g cooked chicken, sliced  
1 can sweet corn kernels, drained  
200g baby tomatoes, halved  
1 yellow pepper, deseeded and diced  
200g fresh or drained canned pineapple  
1 stalk celery, finely sliced  
250ml **Nola Original Mayonnaise**  
2 tbsp (30ml) lemon juice  
1 tsp paprika  
¼ cup chopped parsley or celery leaves

## METHOD:

Cook the pasta in boiling salted water until soft but firm. Rinse well.

Add the chicken, corn, tomatoes, pepper, pineapple and celery and mix.

To make the dressing, whisk the **Nola Original Mayonnaise**, lemon juice and paprika together and toss through the pasta.

Garnish with the parsley or celery leaves and serve.





# #CREATEASTIR WITH NOLA® AND BONGI'S CREAMY TUNA PASTA SALAD



GIVE THIS CLASSIC A NOLA TWIST!

 Serves 4

## INGREDIENTS:

4 cups penne pasta  
2 cups green beans, sliced  
1 can tuna, drained  
1½ cups cherry tomatoes, sliced in half  
2 boiled eggs, cut into quarters  
1 red pepper, deseeded and cut into strips  
1 cup olives, pitted

For the dressing:

250ml of **Nola Original Mayonnaise**  
¼ cup French-style dressing  
1 tsp mustard (optional)  
1 handful of parsley, finely chopped (optional)  
2 cups crispy rocket leaves (optional)

## METHOD:

Bring a large pot of salted water to the boil, add pasta and cook until soft but firm.

Drain in a colander and set aside to cool.

Add the beans to a small pot of boiling water and cook for a few minutes until tender yet firm.

Place in cold water to cool down.

Gently toss all the ingredients together. Mix the **Nola Original Mayonnaise**, French dressing and mustard together – fold through the pasta salad.

Garnish with parsley and rocket, and serve.





# #CREATEASTIR WITH NOLA® AND VELISWA'S POTATO SALAD



2020 BOSS YAMA SALAD WINNER!

 Serves 4

## INGREDIENTS:

5 medium potatoes  
2 cobs baby corn  
1 tsp chilli flakes  
1 tsp seasoning to taste  
1 cup bacon  
250ml **Nola Original Mayonnaise**  
1 sprinkle of chives

## METHOD:

Boil medium potatoes until soft but still firm.

Grill baby corn and spice it with some chilli flakes and chicken spice.

Grill bacon in the oven until crisp, chop bacon into pieces and add to the diced potatoes

Add the corn and chives and add **Nola Original Mayonnaise**.

Mix all the ingredients.

Sprinkle more chives on top for garnish.





# #CREATEASTIR WITH NOLA® AND ZANDILE'S ROASTED POTATO SALAD



SPICE IS NICE WITH ZANDILE

 Serves 4

## INGREDIENTS:

5 Medium potatoes, cubed and roasted  
4 Eggs boiled and cut into wedges  
Bacon, diced  
1 large red onion, diced  
Green and yellow peppers, diced  
125ml **Nola Original Mayonnaise**  
2tsp Mustard

## METHOD:

Peel the 5 potatoes, cut them into cubes & roast until light golden brown.

Boil 4x eggs and cut them into wedges.

Fry the diced bacon until cooked.

Dice 1 large red onion together with some green & yellow peppers – according to preference.

Add 125ml of **Nola Original Mayonnaise** to the potatoes.

Add 2 teaspoons of mustard.





# #CREATEASTIR WITH NOLA® AND LEVI'S AVO AND POTATO SALAD



BACON, AVO AND POTATO.  
THIS WILL NEVER GET OLD.

 Serves 4

## INGREDIENTS:

1kg medium potatoes  
½ Green Pepper  
½ Red Pepper  
½ Avocado  
½ Cup grilled bacon  
250ml **Nola Original Mayonnaise**

## METHOD:

Cook potatoes until soft but still firm.

Cool them off and remove the skin of the potatoes.

Cut potatoes into cubes & place in a large salad bowl.

Mix the potato cubes with grilled bacon bits, avo chunks, diced red & green peppers.

Stir in the **Nola Original Mayonnaise** and season to taste.

Refrigerate & Enjoy.






# #CREATEASTIR WITH NOLA® AND MO'S SPICY CHICKEN AND RICE SALAD



MO ADDS A SPICY TWIST TO CHICKEN SALAD.

 Serves 4

## INGREDIENTS:

2 cups of broccoli florets  
½ cup of roasted peanuts  
4 cups of cooked rice  
3 grilled chicken breasts, sliced  
1 red pepper, deseeded and cut into cubes  
½ small cucumber, cubed  
1 cup peas, cooked

For the dressing:

250ml **Nola Original Mayonnaise**  
125ml Mango atchar

## METHOD:

Blanche the broccoli in boiling water until just cooked, then place in cold water to stop the cooking process.

Break into smaller pieces.

Toast the peanuts in a dry frying pan until lightly browned.

Gently toss all the ingredients together.

Mix the **Nola Original Mayonnaise** and atchar together and fold through the salad.

Scatter peanuts over the salad and serve.





# #CREATEASTIR WITH NOLA® AND MELISSA'S STEAK MARINADE



WHEN THE STEAKS ARE HIGH, MELLISSA'S MARINADE  
BRINGS A TASTY TWIST.

 Serves 4

## INGREDIENTS:

250ml **Nola Original Mayonnaise**  
2 cloves of garlic, crushed  
2 tbsp (30ml) fresh thyme or rosemary  
¼ cup (60ml) Seasoning to taste  
2 large rump steaks

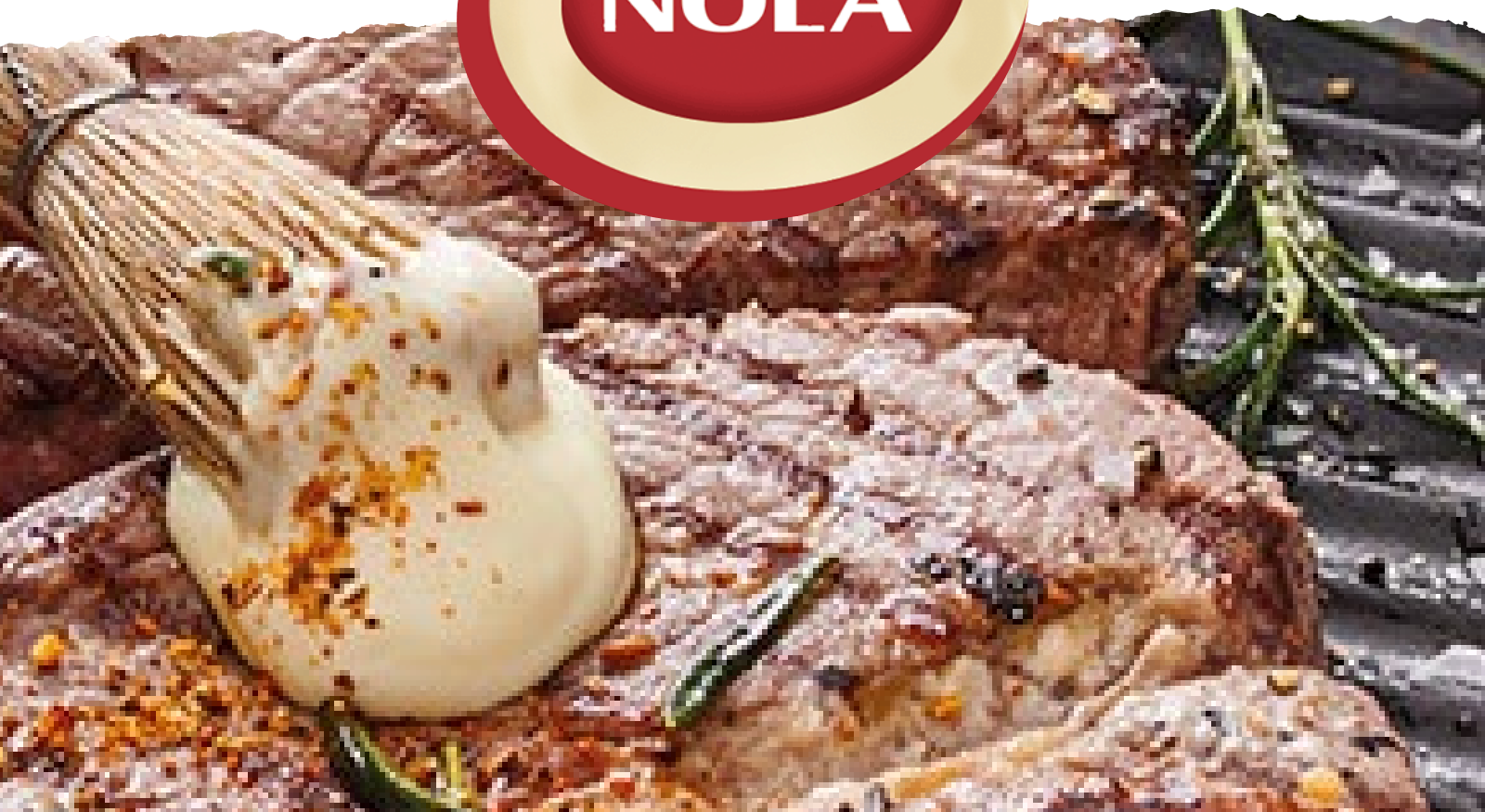
## METHOD:

Mix the **Nola Original Mayonnaise**, garlic, herbs and spices together. Rub over the steaks and leave for 30 minutes.

Braai the steak over hot white coals until done to your liking, turning frequently to make sure the steaks don't burn.

Serving Suggestion:

Serve with hot rosemary pap with **Nola Original Mayonnaise** folded through.





# #CREATEASTIR WITH NOLA® AND AMELIA'S CARROT AND MAYO CUPCAKES



BAKE YOUR WAY TO YUM WITH AMELIA'S  
SPICED CARROT CUPCAKES.



Makes 24 cupcakes or 2 x 20cm cakes



Suitable for Vegetarians

## INGREDIENTS:

For the cupcakes:

2 cups (500ml) Selati Sugar  
375ml **Nola Original Mayonnaise**  
1 tsp (5ml) vanilla essence  
4 eggs  
2 cups (500ml) Flour  
2 tsp (10ml) baking powder  
2 tsp (10ml) bicarbonate of soda  
1 tsp (5ml) salt  
2 tsp (10ml) cinnamon  
½ tsp (2.5ml) nutmeg  
1 cup (250ml) pineapple, crushed and drained  
2½ cups (625ml) carrots, grated  
½ cup (125ml) pecan nuts, chopped

For the **Nola Original Mayonnaise** Icing:

500ml **Nola Original Mayonnaise**  
1 tbsp (15ml) vanilla extract  
3 cups (750ml) Icing Sugar

## METHOD:

Preheat the oven to 180°C.

Lightly grease 2 x 12 hole non-stick muffin tins or place in 24 cupcake papers.

Beat the sugar, **Nola Original Mayonnaise** and vanilla together.

Beat in the eggs, one at a time.

Sift the flour, baking powder, bicarbonate, salt and spices together and fold into the egg mixture.

Gently fold in the pineapple, carrots and nuts.

Spoon into the muffin tin and bake for about 20 minutes or until a skewer comes out clean.

Cool on a wire rack.

To make the **Nola Original Mayonnaise** Icing:

Beat the **Nola Original Mayonnaise**, vanilla and icing sugar together.

Add more or less icing depending on whether you want to pipe or drizzle the icing.

Once the cupcakes have cooled, ice and serve.





# #CREATEASTIR WITH NOLA® AND JEN'S MALVA PUDDING



STIR UP SOMETHING SWEET, AND TREAT YOURSELF WITH JEN'S MALVA PUDDING.



Serves 4-6



Suitable for Vegetarians

## INGREDIENTS:

For the pudding:

2 tbsp (30ml) soft butter  
3 tbsp (45ml) Nola Original Mayonnaise  
1 cup (125ml) Selati Brown Sugar  
1 tbsp (15ml) smooth apricot jam  
1 cup (125ml) milk  
1 tsp (5ml) vinegar  
1 cup (250ml) Flour  
1 tsp (5ml) bicarbonate of soda  
1 tsp (5ml) baking powder  
Pinch of salt

For the sauce:

125g of butter  
½ cup (125ml) Selati Brown Sugar  
½ cup (125ml) water  
1 cup (250ml) cream  
1 tsp (5ml) vanilla essence

## METHOD:

Preheat the oven to 180°C

Cream the butter, **Nola Original Mayonnaise** and Selati brown sugar together until light and fluffy.

Stir in the apricot jam, milk and vinegar, and mix in.

Sift in the flour, bicarb, baking powder and salt and mix well.

Pour into a well-greased baking dish and cover tightly with greased foil. Bake for an hour at 180°C.

In the meantime, melt the butter, sugar and water and stir well.

Add in the cream and vanilla essence and bring to a simmer.

Pour over the hot baked pudding as soon it comes out the oven.

Serve with ice cream, cream or custard.

