

Maille promotion

## leg ham and baby spinach salad

■ PREPARATION TIME: 15 MINUTES  
■ SERVES: 4

100g baby spinach leaves  
125g cherry tomatoes, halved  
250g leg ham, sliced off the bone  
½ small red onion, thinly sliced  
1 avocado, peeled, sliced

### DRESSING

1 tablespoon MAILLE Sweet & Mild mustard  
¼ cup (60ml) olive oil  
1 tablespoon lemon juice  
1 teaspoon chopped dill

1. Place mustard, oil, lemon juice, dill, salt and cracked black pepper in a small bowl, and whisk until combined. Set aside.
2. Arrange spinach leaves, tomatoes, ham, onion and avocado on a serving platter. Drizzle with dressing and serve immediately.



## pork ribs with mustard-honey glaze

■ PREPARATION TIME: 10 MINUTES  
■ COOKING TIME: 45 MINUTES  
■ SERVES: 4

¼ cup MAILLE Sweet & Mild mustard  
2 cloves garlic, crushed  
1 tablespoon honey  
2 tablespoons olive oil  
⅓ cup (80ml) light beer  
1.5kg baby pork ribs, cut into portions of 3-4 ribs  
steamed chat potatoes or corn, to serve

1. Preheat oven to 180°C. Place mustard, garlic, honey, oil and beer in a bowl and whisk until combined.
2. Place ribs on a rack in a large baking tray. Brush liberally with mustard glaze. Cook for 45 minutes, basting ribs regularly, until golden brown. Serve with steamed chat potatoes or corn.

**M**AILLE Sweet & Mild mustard contains eleven spices that make it special. These spices come from all over the world and include cinnamon, nutmeg, tarragon, malt vinegar, honey and turmeric - that gives the sweet & mild mustard its bright gold colour. It's a great match for fish, meat and vegetables, while its smooth and creamy texture makes it a great product to spread on sandwiches with your favourite meat.



PHOTOS: OLIVER FORD x3

# the golden age

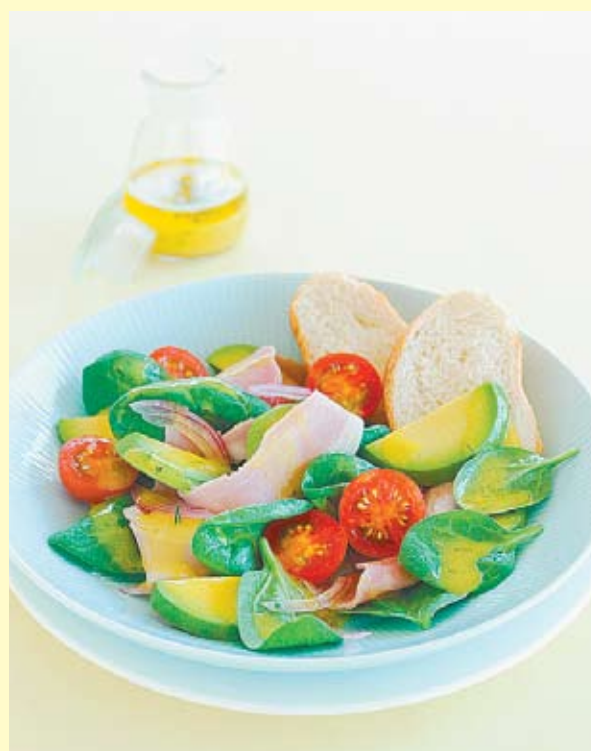
Maille's Sweet & Mild mustard can spice up a marinade or invigorate a salad. Try these recipes and find out for yourself.

## chicken skewers with mustard and ginger marinade

■ PREPARATION TIME: 30 MINUTES  
■ COOKING TIME: 8 MINUTES  
■ SERVES: 4

750g chicken thigh fillets  
2 tablespoons MAILLE Sweet & Mild mustard  
2 tablespoons peanut oil  
1 tablespoon salt-reduced soy sauce  
1 teaspoon finely grated ginger  
1 small onion, cut into wedges  
simple salad, to serve

1. Trim chicken and cut into 3cm cubes. Combine mustard, peanut oil, soy sauce and ginger in a large bowl. Add chicken and toss to coat evenly. Cover and chill for 20 minutes.
2. Meanwhile, place 12 bamboo skewers in water to prevent them from burning during cooking. Remove the skewers from water and drain. Alternately thread pieces of chicken and onion onto skewers.
3. Heat a well-oiled barbecue or stove-top grill on medium-high. Cook skewers for 5-8 minutes, turning regularly, or until chicken is cooked through and onion tender. Serve immediately with salad.



MAILLE SWEET & MILD MUSTARD IS AVAILABLE FROM ALL MAJOR SUPERMARKETS