



Tiffranka Dejjem!

Issue 17

www.ix-xirja.com



Segwi is-sit elettroniku www.ix-xirja.com sabiex tkun infurmat bl-aħħar offerti ta' ix-Xirja.

IX-XIRJA ISSA QIEGHDA ONLAJN!

Ix-Xirja: "Tiffranka Dejjem" tfasslet biex tgħin lil kulhadd JIFFRANKA mix-xirja tal-ikel tiegħu b'offerti fis-suq. Ix-Xirja hi rivista elettronika b'offerti tajbin minn hwienet differenti f'Malta u Għawdex. Din toħroġ kull xahrejn u tista' taraha mis-sit jew mill-paġna tagħna tal-Facebook.

L-offerti jibqgħu jgħoddu sakemm tintemm il-konsenja, għalhekk hu hsieb ara s-sit mill-ewwel biex tixtri bl-offerti tagħna minn kwalunkwe hanut f'Malta u Għawdex. Il-prodotti kollha ta' l-offerti jkollhom tikketta speċjali fuq il-pakkett halli, meta tmur tixtri, tagħrafhom faċilment.

Issieheb fir-rivista Ix-Xirja billi tirreġistra mill-internet! Il-membri jkollhom aktar benefiċċji u, darba kull xahrejn, jidhlu fiċ-ċans li JIRBĦU €100 fi prodotti ta' FBSM. Malli tirreġistra tirbaħ mill-ewwel il-basket tax-xirja tagħna, li tista' tiġbru mill-uffiċċju. (Id-dettalji ssibhom fil-paġna 'Ikkuntattjana').

Is-sit tar-rivista Ix-Xirja hu maħsub għal dawk kollha li jhobbu l-ikel u x-Xorb, isajru jew jieklu, u għal dawk li jieħdu gost ikunu jafu x'offerti hawn fis-suq fuq il-prodotti li jixtru. Għalhekk, is-sit jiġi aġġornat ta' spiss b'artikli interessanti u b'riċetti, fost l-oħrajn. Offerti oħra ssibhom fis-sit ta' Ix-Xirja - il-paġna attwali.

Ma' Ix-Xirja Tiffranka Dejjem!



Ir-Rebbieha tal-Ħarġa Numru 16



Romina Shepherd

STUFFAT XITWI



Ingredjenti

- 1 kikkra brodu tat-tigieġa
- 2 mgħaref mustarda lesta (*Calypso*)
- 1 mgħarfa għasel (*Treats*)
- 1 ½ kikkra ross twil (*Uncle Ben's*)
- 1 ½ landa perżut u majjal imqatta' (*Deli*)
- 450g sider tat-tigieġ imsajjar u mqatta' f'dadi
- 1 mgħarfa żejt taż-żebbuġa
- 1 basla mqattgħa
- 3 sinniet tewm mgħaffġin
- 3 izkuk tal-karfus imqattgħin irqi
- 1 bott zunnarija mqattgħa (*Crosse & Blackwell*)
- 1 bott tadam imqatta' (*Prego*)
- 200g sour cream (*Old El Paso*)
- Melħ, bżar iswed mithun frisk, u hwawar għat-toghma

Metodu

1. Saħħan il-forn f'temperatura ta' 175°C. Idlek id-dixx ħafif.
2. Fi skutella ħawwad flimkien il-brodu tat-tigieġa, il-mustarda u l-għasel sakemm jithalltu tajjeb. Warrab it-taħlita fil-ġenb.
3. Ferrex ir-ross imsajjar fil-qiegh tad-dixx li tkun lestejt. Għatti r-ross b'saff luncheon meat, imbagħad bit-tigieġ imsajjar.
4. Saħħan iż-żejt taż-żebbuġa f'taġen fond, fuq nar medju. Itfa' l-basal, it-tewm, il-karfus u l-karrotti. Sajjar sakemm il-basla ssir trasparenti u tikkaramelizza, jiġifieri għal madwar 5 minuti.
5. Itfa' t-tadam, ħawwad, u sajjar għal 5 minuti oħra. Ferrex il-ħaxix fid-dixx, fuq it-tigieġ. Ferrex il-hwawar u għatti d-dixx bil-foil.
6. Daħħal id-dixx fil-forn u aħmi sakemm il-wiċċ jibda jbaqbaq, għal madwar 50 minuta. Neħhi l-foil u itfa' s-sour cream. Ikxef id-dixx u kompli aħmih għal 10 minuti oħra.



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Chicken Luncheon Meat



340g



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Chopped Ham & Pork



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RRP: €3.00

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Prego Kunserva



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Treats Honey



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Meat 170g



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300g



Pork Luncheon Meat 300g

RRP: €3.75

Offer valid until stocks last

2+1



300g



Sliced Carrots

RRP: €1.38

Offer valid until stocks last

2+1



300g



Baby Carrots

RRP: €1.48

Offer valid until stocks last

Prego

Daily Family Favourites



Rustic Pear Tart

Ingredients

- 5-6 ripe pears
- 1/4 cup Foster Clark's Vanilla Sugar
- 1/2 tsp ground cinnamon
- 1/4 tsp freshly grated nutmeg
- zest of one lemon
- juice of half a lemon
- 1 tbsp plus 1 tsp cornstarch
- 1/2 package of prepared or homemade piecrust
- 1 tbsp Treats Honey
- 1/4 tsp boiling water

Instructions

Preheat the oven to 200°C. Line baking sheet with parchment paper.

Core and slice pears and place in a medium mixing bowl. Toss pears with cinnamon, nutmeg, lemon zest, lemon juice, cornstarch and Foster Clark's Vanilla Sugar. Let sit for a few minutes while you prepare the crust.

Roll out piecrust to 20cm wide. Give the filling in the bowl a stir again to make sure the juices are coating all the pieces. Use a large spoon to heap pears onto the center of the piecrust, leaving at least a 5cm border around the outside. Hold the juices in reserve in the bowl for the time being.

Carefully fold up sides of crust around the heap of pears, pinching any seams that form to make sure they are sealed. The pears in the center will not be covered by crust. Pour reserved juices over the exposed pears, making sure it gets inside the crust.

Place tart in the hot oven to bake for 25-30 minutes or until crust is golden brown and pears are tender. Remove from oven and place on a cooling rack. Combine the honey and boiling water to create a glaze. Use a brush to apply to both the hot crust and pears. Allow tart to cool for at least 15 minutes before slicing.



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