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South African classics are bold, humble, full of flavour and just downright delicious. Add [Nederburg](#) and a few fancy touches into the mix to elevate these dishes into a dinner party-worthy feast.

1. CHAKALAKA-CRUMBED RACK OF LAMB WITH CREAMY MOROGO



On a mission to woo, impress or treat? Take a classic French dish and amp it up SA-style with a big, bold bite. Simple but sensational, it exudes sophistication and calls for a head-turning wine star to stop you in your tracks.

[Get the chakalaka-crumbed rack of lamb with creamy morogo recipe here.](#)

2. CURRIED SARDINE BUNNY CHOWS



It's no simple sarmie, this revved-up version of an iconic street food staple comes with just the right combo of spice, bite and chilli charm.

[Get the curried sardine bunny chows recipe here.](#)

3. QUARTER CHICKEN IN A RED WINE MARINADE WITH SPICY WEDGES



Comfort food takes a luxury turn with the nobility of Nederburg Baronne. It's the hero of the sauce that's spiced with tomato and chipotle. Add to the feast with a glass of the same wine when the food comes to the table.

[Get the quarter chicken in a red wine marinade with spicy wedges recipe here.](#)

[4. MASALA RUMP STEAK GATSBY](#)



Who doesn't love a lip-smacking, mouth-cramming gatsby? This Cape fave goes glam with rump steak, parmesan, mayo and atchar, but it still gives "slap tjips" a starring role.

[Get the masala rump steak gatsby recipe here.](#)

5. SPICY TSHOTLHO ON PASTA RIBBONS



This melt-in-the-mouth brisket of beef dish needs time and lots of it. Slow cooking allows its rich tomato and spicy goodness to meld into the fibre of the meat. When done, its umami velvety softness will be ready to crown a pillowy bed of pasta.

[Get the spicy tshotlho on pasta ribbons recipe here.](#)

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