



FEBRUARY

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- 2026 -

What a month February has been. We've been so overwhelmed with so much goodness. We'll go ahead and declare this, the miracle month of Feb, because what???. Here's a re-cap:

Instead of Valentines Day, we celebrated Clementines Day. It was a beautiful orange celebration of love with some of our favourite girlies. We love gathering around the table and sharing good food, laughter and great conversation with those closest to us. The perfect evening with the perfect sunset to start off a stunning month. The Pop-up was a collaboration with Clemengold.

We served a beautiful 4 course tapas dinner. We started the evening off with some welcome drinks and a charcuterie board. As a palette cleanser, we served everybody a refreshing Clemengold sorbet, getting their palettes ready for the main meal. On the main table, we served crispy patatas on Thai Basil Pesto, Spiced Focaccia Bread, Coriander & Red Cabbage Slaw with Vinaigrette, Spicy Corn Ribs, Meatballs on Tomato Sauce, Roasted Chicken Thighs, Green Herbed Sauce, Tomato and Onion Salsa, Pickled Cucumbers, a Mandarin & Feta Salad with Pomegranate Seeds. To end off, we served a lovely Chocolate and Mandarin Cheesecake. Followed by a Tea & Coffee service. What a treat.





We also welcomed our first mentee of the year. Lebohang Machaea. At just 21, Lebo is already cooking with the kind of intention you can't teach. A Bachelor of Consumer Sciences in Hospitality Management student at the University of Pretoria, she speaks about food the way some people speak about purpose: with clarity, reverence, and vision. Our chef assistants always make our Pop-ups extra special and easy. What a blessing it is to pour into them while they pour into us.

We also got invited to give a graduation speech to the graduating class of 2026 at our Alma Mater. Talk about a full-circle moment. We'll tell you more about that on our next newsletter. We were so honoured to speak into and inspire the next generation of chefs. This is something we will always treasure and never take for granted.

We were also honoured to kick off our mentorship program at the Hurst Campus to the new intake of students for 2026. We shared recipes, stories and of course lots of laughs. Our month was full in every way. We are so grateful. Here's to the rest of the year being full of amazing surprises. We can't wait to share all of it with you.

SHAKSHOUKA EGGS



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INGREDIENTS

2 Tbls olive oil
1 medium red onion, diced
300g cherry tomatoes, quartered
3 eggs
1 tsp paprika
Handful of basil, finely chopped
2 Tbls balsamic vinegar
2 Tbls Pesto Princess Sun-dried Tomato Pesto
Salt & Pepper, to taste.

METHOD

- 1.auté onion and cherry tomatoes in olive oil.
- 2.Add in the balsamic vinegar and sun-dried tomato pesto and stir.
- 3.Add in the seasoning, basil and a bit of water to loosen (optional).
- 4.Crack the eggs into the sauce and cover with a lid.
- 5.Leave to cook.
- 6.Serve with toasted bread.

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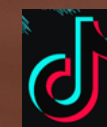
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