

## HHSessions 15-05-08 Plaza De Funk + CSS Tickets Giveaway

Posted by mjoogoo - 2008/05/11 15:55

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<http://www.highheels.ws/Images/Loghi/HighheelsLogoTNB.jpg>

Friday was RAWR!!!,

Big Thanks to the Randoms, KidChameleon and KickFlip...

KickFlip in the morning vanished...

we found him later in the garden

having a conversation with a new friend.

<http://www.highheels.ws/Images/Others/RahKickFlip.jpg>

Last Show

Another quiet session with your italian Stallion

Tracklist

Unusual Electric & Jay Stonen Mr Palatino

Napt IIs Remix

Liz Melidy Rock My World(Bobby Lorenz Mix)

Wiesel 7 Ptc Coma Get Pushed (Introspective Mix)

Break The Box Test The Bass

The Projectiles Cosmo

Plaza De Funk Beat Down

Nine Lives The Cat Bump it

Siriusmo Siriusmo

Bart B More So it Goes

SignaTune Stanton Warriors RMX

Aquasky ft Ragga Twins Give it up

Herve Get Up Here's Beautiful

Basement Jaxx Red Hot (Sinden Mix)

MJooGoo Wrong Shades

Mowgli is Bad

Pro 7 Dislexic Disco

Plump DJs Torque of the Devil

Crookers Knobbers

Metric Rmx Gimmie What you Got

Break The Box GhostLicker

Mike Dyson Gessen...

Speculum Ninpho (EF Mix)

Willot & Kong Killer

[www.highheels.ws/mp3/HHSessions08-05-08.mp3](http://www.highheels.ws/mp3/HHSessions08-05-08.mp3)

This week show

The Highheels Sessions Proudly Presents...

Plaza De Funk!!!

<http://www.highheels.ws/Images/Others/MJPlaza100508.jpg>

My Good Friend is Back... The Frequent Flyer if the Highheels Sessions is back to cause some trouble in my studio... and to be properly stuffed in the kitchen..

Cannot Wait...

I know we'll finish on out knees...

... like we'll do on Saturday...

<http://www.highheels.ws/Images/Flyers/CSS170508.jpg>

CSS is on.. do not forget!!!

Kitchen Corner

<http://www.highheels.ws/Images/Cucina/pento.gif>

Risotto with Squid

- \* Squid
- \* Italian Rice
- \* 4 shallots
- \* 1 clove of garlic
- \* 1 fish Stok Cube
- \* Extra virgin Olive oil
- \* butter
- \* Parsley
- \* White Wine

Wash and cut the Squid in small bits, chop 2 shallot and the garlic two and put to fry with a bit of olive oil and butter, when ready add the squid, cook with high fire for 2 mins then slow down, cover.

after 5 min add a bit of white wine, cook for other 3 min, taste the salt, add a bit of pepper and switch off.

A part chop the other 2 shallots and put them to fry, when ready add the rice and the stok cube.

stir continuously on high fire adding a bit of white wine, when the wine has gone start to add a bit of hot

water. After 5 min add the Squid with his liquid, continue to stir and add a bit of water to keep humid.

After 18 min it should be ready, add some chopped parsley and just a bit of butter...

<http://www.highheels.ws/Images/Cucina/SquidRisotto.jpg>

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## Re: HHSessions 15-05-08 Plaza De Funk + CSS Tickets Giveaway

Posted by mjoogoo - 2008/05/13 13:26

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... and we're going to giveaway 2 tickets for the CSS@gramophone on this saturday... keep locked if you want to win...

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