

FOOD FOR SHARING

Cooking

with

THE AUSTRALIAN
Women's Weekly

Hot cross bun
tiramisu loaf



**Chocolate
heaven**

Brownies
five ways
& best-ever
cookies

**Little
chefs**

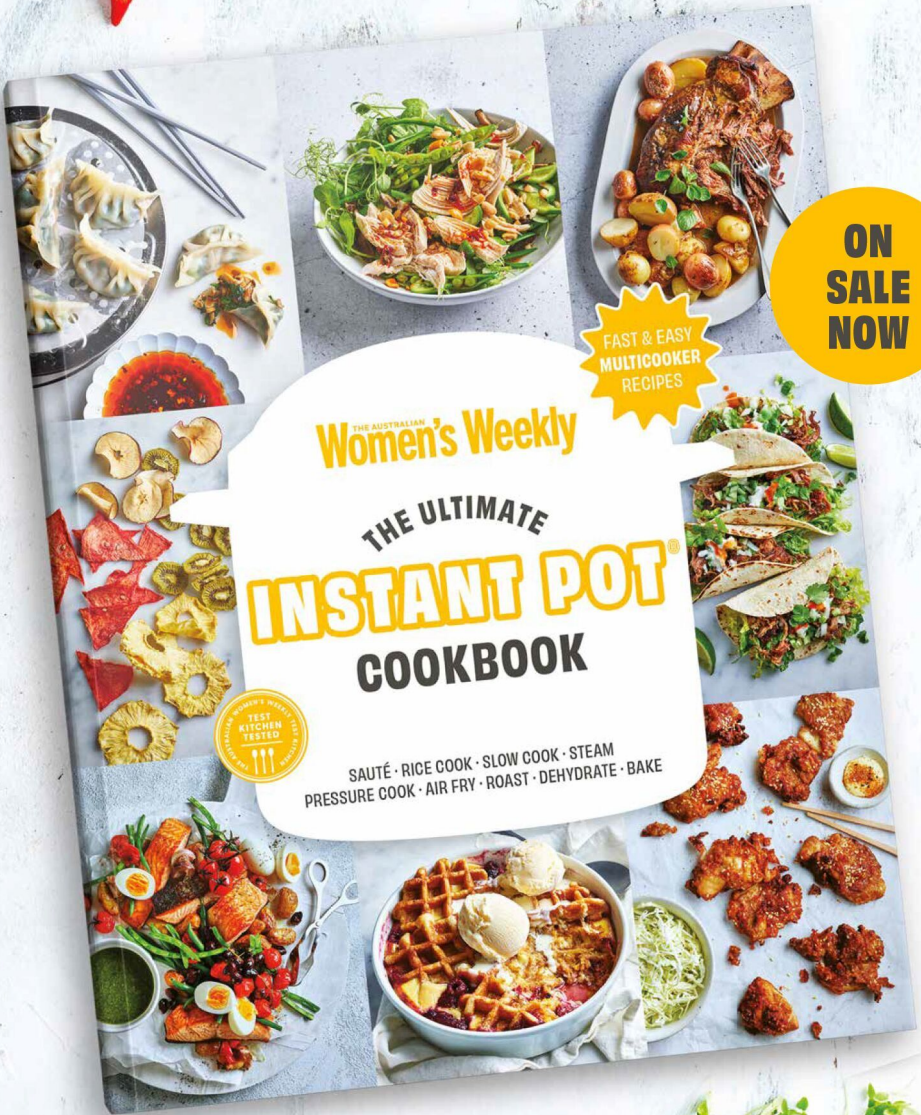
Kid-approved
recipes
Easter treats
they'll love!



**Easy but
fancy**

Simple do-ahead dinners,
lazy weekend lunches

& Test Kitchen secrets: **Gnocchi 101**



**ON
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NOW**

**FAST & EASY
MULTICOOKER
RECIPES**

THE AUSTRALIAN
Women's Weekly

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Welcome

ISSUE No. 92



Vibrant feel-good food is our theme this month, so we've curated a bunch of recipes that are perfect for sharing. In this issue you'll find dishes for those impromptu times when family and friends drop by and you need ideas for simple but fancy recipes that are easy to make – be it for brunch, lunch or dinner.

We kick off with a seasonal feature that gives a lot of love to eggplant (page 10). Some may see this as the 'Ottolenghi effect', coined after the wonderful Israeli-born chef, Yotam Ottolenghi, who has made the world fall in love with vegetables that boast a Middle Eastern flair.

If you're hosting an Easter celebration, why not try our

Greek-inspired grazing board on page 20? It's both beautiful and bountiful. And don't forget dessert – head to page 26 where we show you how, with desserts featuring hot cross buns, to whip up a twist on tradition.

Cookies and brownies are universally loved and everyone's idea of the perfect version is different. Starting on page 32 we take a deep dive into the kitchen science of cookie dough and brownie batter, to show the results of tweaking an ingredient or two. Whether you like your brownie cakey or super-fudgy, or your cookie cooked just so, we'll show you how to adjust the baking time to achieve the perfect chocolatey texture. Now surely that's going to satisfy those early autumn sweet cravings.

Wishing you all a happy Easter.

Fran

FRAN ABDALLAOUI, Editor

My favourites this month



WHAT I'M

← *Cooking*

I love baking Easter buns from scratch using my go-to Easy Hot Cross Buns recipe at womensweeklyfood.com.au.

Instagram @fabdallaoui

Visit us on Instagram @WOMENSWEEKLYFOOD follow us on Facebook or drop us an email at RECIPENQUIRIES@AREMEDIA.COM.AU and show us what you're cooking.

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April

ISSUE No. 92

PG 70

Earl Grey &
brown sugar
salmon

ACKNOWLEDGEMENT
of COUNTRY

The Australian Women's Weekly acknowledges the Gadigal people of the Eora Nation as the traditional custodians of the place we now call Sydney, where this magazine is published. *The Weekly* also pays respects to Elders past and present.



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Cook the cover

Hot Cross Bun Tiramisu
Loaf will be the star of your
Easter celebration



Family cooking

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What's new

in the kitchen

GREAT *Cooking* STARTS HERE

IN SEASON April

Vegetables

Beetroot
Broccoli
Brussels sprouts
Cabbage
Capsicum
Fennel
Leek
Mushroom
Okra
Peas
Potato
Pumpkin
Silverbeet
Spinach

Fruit

Apple
Banana
Custard apple
Kiwifruit
Limes
Nashi pear
Passionfruit
Persimmon
Pomegranate
Quince
Rambutan
Rockmelon
Tamarillo



FLAVOUR PUNCH

Dressed to the nines

Take your salad from bland to grand with Chang's Crispy Noodle Salad Dressing – just add your preferred oil. Packed with authentic Asian flavour and free from gluten, this dressing will help you say goodbye to drab salads forever.

To make this texture-sensation (right), simply combine cooked quinoa, shredded purple and green cabbage, carrot, slivered almonds, spring onion and Chang's Crunchy Fried Noodle (also available in gluten-free). Toss generously with dressing and add barbecue pork or chicken. Available at your local supermarket.



For this and other delicious recipes, head to chang.com.au



hardtofind.

Find of the month

Just a Glass Australia brings you a fun and interactive way to explore premium Australian wines at home and at your own pace. Each self-guided curated wine box includes its very own tasting card to walk your tastebuds through each glass. Scan the QR code (right) for details or visit hardtofind.com.au



NEW PRODUCT

Liquid gold

Cobram Estate is adding two more varieties to its signature range to help take your cooking to the next flavour level. Joining the range are

Garlic & Ginger and, back by popular demand, Chilli & Coriander.

Both infusions are made using premium quality, first cold-pressed Australian extra virgin olive oil.

For more, head to cobramestate.com.au



From left:
mustard powder,
mustard seeds,
wholegrain
mustard, Dijon
mustard.

HANDY GUIDE

Cutting the mustard

Mustard is a condiment made from mustard seeds that have been ground into a paste and mixed with vinegar, water and other ingredients. There are many different types of mustard, each with its own distinct flavour profile and texture. Different regions and cultures have their own unique variations, and some mustard brands offer creative blends of flavours and ingredients. Here are some of the most common types of mustard:

- **Mustard powder** This is typically a mixture of brown and yellow mustard seeds, ground to a powder.
- **Yellow mustard** Also known as American mustard, it is made from ground yellow mustard seeds, vinegar, water and turmeric. It has a mild flavour and a bright yellow colour.
- **Dijon mustard** Originating in Dijon, France, it is made from brown or black mustard seeds, vinegar and white wine. It has a sharp, tangy flavour and a pale yellow colour.
- **Wholegrain mustard** Also known as grainy or country-style mustard, it is

made from whole mustard seeds mixed with vinegar, water and other ingredients. It has a textured, grainy consistency and a slightly spicy flavour.

- **Honey mustard** Made by combining mustard with honey, vinegar and other ingredients, it has a sweet and tangy flavour and a light yellow colour.
- **English mustard** Also known as hot mustard, it is made from a blend of yellow and brown mustard seeds, vinegar and other spices. It has a strong, pungent flavour and a bright yellow colour.
- **German mustard** Made from brown mustard seeds, vinegar, water and other spices, it has a spicy flavour and a brown colour.
- **French mustard** Similar to Dijon mustard, it is made from brown or black mustard seeds, vinegar and white wine. It has a milder flavour than Dijon mustard and a pale yellow colour.
- **Horseradish mustard** Made by adding horseradish to mustard, it has a spicy, pungent flavour and a white colour.



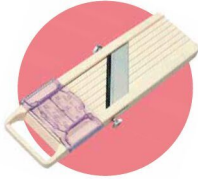
Join our community

Champing at the bit for more foodie content? *The Australian Women's Weekly Food Instagram* account is the best place to find your food inspiration, get expert cooking tips, and keep up with all the latest food trends. For our trusted and triple-tested recipes and beyond, scan the QR code below to follow @womensweeklyfood on Instagram.



From our Test Kitchen to yours

A cook is only as good as their tools! Here is the essential kitchen kit that we use in our Test Kitchen when creating and testing the recipes you trust and love.



A mandolin

is used to slice fruits and vegetables quickly and evenly. Most units often come with a variety of interchangeable blades to achieve different cuts and slices. Be sure to use the safety guard as the blades are very sharp.



A julienne peeler

has serrated teeth that slice in thin strips or ribbons. Perfect for carrots, zucchinis and other hard vegetables.



A microplane

is a metal, rasp-like grater with small sharp teeth that allows you to finely grate garlic, ginger, citrus rinds and hard cheeses like parmesan and pecorino. Available in a variety of blades including zester, fine and coarse.



A spiraliser

is used to create long, curly or spiral-shaped strands of vegetables or fruits. It consists of a cylindrical container with a blade or series of blades at one end and a hand-crank to turn the vegetables or fruits, giving noodle-like strands.



A fine-mesh strainer

can be used to strain liquids, as well as sift dry ingredients to remove lumps.



A Dutch oven

is a heavy, thick-walled cast iron or ceramic pot with a tight-fitting lid. It has a flat bottom and high sides, which helps retain and distribute heat evenly for long periods of time. Often used for slow cooking, braising and stewing, they can also be used for baking bread or making soups and stews.



A digital scale

allows you to measure wet and dry ingredients accurately – select the correct measurement unit and be spot-on every time.



A thermometer

measures the temperature of hot liquids and is particularly useful when cooking with oil or making sugar syrups, giving readings in both Celsius and Fahrenheit.

Autumn harvest



In season: *eggplant*

Often misunderstood, gorgeous and glossy eggplants are the ideal vegetable to absorb spices and seasonings, and when cooked to perfection have a silky almost custardy texture.

SERVE WITH
a fresh, green
leaf salad.

PG 17
Greek-style
baked
eggplant



Autumn harvest

from
the Test
Kitchen

Soaking the eggplant first in milk reduces the amount of oil it soaks up when frying, keeping it fresh and tender. It also ensures the semolina sticks to the eggplant. You can use nut-based milk and yoghurt here instead, if you prefer.

PG 18

Semolina fried
eggplant with date
molasses yoghurt

PG 18

Sumac eggplant
& chilli tomato salad



Autumn harvest

PG 18

Eggplant
bolognese
bake





Eggplant *with* nam prik sauce

PREP + COOK TIME 25 MINUTES SERVES 4

2½ tablespoons light soy sauce
2 tablespoons lime juice
1 tablespoon tamarind puree
1 tablespoon brown sugar
1 small clove garlic, crushed
2 teaspoons finely grated fresh ginger
½ teaspoon dried chilli flakes
2 medium vine-ripened tomatoes (300g), chopped coarsely
½ cup (80ml) extra virgin olive oil
8 Japanese eggplants (1kg), halved lengthways
1 cup fresh Thai basil leaves
2 green onions, sliced into thin strips
½ cup (40g) fried shallots

1 To make nam prik sauce, process soy sauce, lime juice, tamarind, sugar, garlic, ginger, chilli flakes, tomato and 1 tablespoon of the oil until a coarse mixture forms. Season to taste with salt.
2 Toss eggplant halves in remaining oil to coat; season. Heat a grill plate (or pan or barbecue) over high heat. Cook eggplant for 3 minutes each side or until charred and tender.
3 Serve eggplant drizzled with nam prik sauce. Top with Thai basil, green onion and fried shallots.



from
the Test Kitchen

Dry-fry packet fried shallots in a small frying pan over medium heat for a few minutes to give them extra crunch and refresh their flavour.

Nam prik is a popular sauce from Thailand. Usually prepared with shrimp paste, this vegetarian-friendly version uses soy sauce and tomatoes instead for salty-umami flavour.



Persian
eggplant with
jewelled rice

Persian eggplant with jewelled rice

PREP + COOK TIME 1 HOUR 30 MINUTES SERVES 6

½ cup (100g) dried yellow split peas
 ½ cup (80ml) extra virgin olive oil
 2 medium onions (300g), sliced thinly
 1 teaspoon sea salt flakes
 650g finger eggplants
 4 medium ripe tomatoes (600g),
 chopped coarsely
 ¼ cup (75g) pomegranate molasses
 3 cloves garlic, crushed
 1 teaspoon ground turmeric
 1 stick cinnamon
 3 cups (750ml) vegetable stock

JEWELLED RICE

2 cups (400g) basmati rice
 1 pinch saffron threads
 1 tablespoon extra virgin olive oil
 2 tablespoons unsweetened dried cranberries
 2 tablespoons pistachios, chopped coarsely
SPICED CASHEWS
 1 tablespoon extra virgin olive oil
 ½ cup (50g) unsalted roasted cashews
 2 teaspoons mustard seeds
 ½ teaspoon fennel seeds
 ¼ cup fresh curry leaves

- 1 Preheat oven to 220°C/200°C fan. Line an oven tray with baking paper.
- 2 Place split peas and 2 litres (8 cups) water in a large heavy-based saucepan; bring to boil. Reduce heat to low; simmer, covered, for 30 minutes or until peas are tender but still holding their shape. Drain well.
- 3 Meanwhile, heat 2 tablespoons of the oil in another large heavy-based saucepan over low-medium heat. Cook onion with a pinch of the salt, stirring frequently, for 20 minutes or until soft and dark brown.
- 4 Cut eggplant in half lengthways, then score in a criss-cross pattern; place on lined tray. Drizzle eggplant with remaining oil and sprinkle with the salt; toss to coat. Turn eggplant, cut-side up. Roast for 25 minutes or until flesh is very soft and golden.
- 5 Add drained split peas and tomatoes to onion in pan with pomegranate molasses, garlic, turmeric and cinnamon. Stir in stock; bring to a simmer. Reduce heat to low; cook, stirring occasionally, for 40 minutes or until mixture is thick.
- 6 Meanwhile, make jewelled rice, then spiced cashews.
- 7 Serve split pea mixture on jewelled rice, topped with eggplant and spiced cashews.

JEWELLED RICE Place rice in a fine sieve; rinse under cold water until water runs clear. Place rice in a large saucepan with 3 cups (750ml) water, saffron and a pinch of salt. Bring to the boil. Reduce heat to low; cook, covered for 15 minutes or until water is absorbed. Remove from heat; stand, covered for 10 minutes. Drizzle rice with oil and fluff grains with a fork. Sprinkle with cranberries and pistachio.

SPICED CASHEWS Heat oil in a small frying pan over medium heat; cook cashews, stirring, for 2 minutes or until golden and toasted. Stir in seeds and curry leaves; cook, stirring, for 1 minute or until leaves are crisp.

Greek-style baked eggplant

PREP + COOK TIME 1¼ HOURS SERVES 4

4 small eggplant (920g), halved lengthways
 2 tablespoons extra virgin olive oil
 1 medium red onion (170g), chopped finely
 2 stalks celery (300g), trimmed, chopped finely
 1 clove garlic, crushed
 2 teaspoons finely chopped oregano
 1 large red capsicum (350g), chopped finely
 2 medium Roma tomatoes (150g), chopped finely
 1 teaspoon finely grated lemon rind
 1 teaspoon lemon juice
 100g fetta, crumbled
 ¾ cup (100g) pitted black olives, chopped finely
 ¾ cup (55g) panko breadcrumbs
 ¾ cup (60g) finely grated parmesan
 1 tablespoon coarsely chopped flat-leaf parsley
 1 Lebanese cucumber (130g), grated coarsely
 1 cup (280g) Greek yoghurt
 ¼ cup flat-leaf parsley leaves, extra

- 1 Preheat oven to 220°C/200°C fan. Line two oven trays with baking paper.
- 2 Using a small knife, cut a 1cm border inside each eggplant half; scoop out the flesh without breaking the skin. Reserve flesh for another use. Place eggplant shells, cut-side-up on oven trays; cover with foil. Bake for 25 minutes.
- 3 Meanwhile, heat half the oil in a large frying pan over medium heat; cook onion, celery, garlic and oregano, stirring, for 3 minutes or until soft. Add capsicum; cook, tiring, for 3 minutes or until soft. Stir in tomato, rind and juice; remove from heat. Stir in fetta and olives; season to taste.
- 4 Combine breadcrumbs, parmesan and parsley in a small bowl; season.
- 5 Reduce oven to 200°C/180°C fan.
- 6 Spoon capsicum mixture into eggplant shells; top with breadcrumb mixture. Bake for 25 minutes or until eggplant is tender.
- 7 Meanwhile, combine cucumber and yoghurt in a small bowl; season to taste.
- 8 Serve eggplant drizzled with remaining oil and topped with yoghurt mixture, extra parsley and pepper.

Autumn harvest

Eggplant bolognese bake

PREP + COOK TIME *1 1/4 HOURS* SERVES *4*

2 medium eggplant (600g)
200g baby spinach leaves
3/4 cup (180g) fresh ricotta
1 egg white
1/2 cup (50g) coarsely grated mozzarella
1/2 cup (25g) coarsely grated parmesan
50g baby rocket leaves
BOLOGNESE SAUCE
1 tablespoon extra virgin olive oil
1 large brown onion (200g), chopped
1 small red capsicum (150g), chopped coarsely
1 small green capsicum (150g), chopped coarsely
2 cloves garlic, crushed
250g minced beef
1 tablespoon tomato paste
1/2 cup (125ml) dry red wine
400g canned chopped tomatoes
2 tablespoons coarsely chopped basil

1 Preheat oven to 180°C/160°C fan.
2 Make bolognese sauce.
3 Meanwhile, cut eggplant into 2mm thick slices; cook eggplant on a heated oiled grill plate (or grill or barbecue) until just tender.
4 Boil, steam or microwave spinach until wilted; drain. Squeeze as much liquid as possible from spinach; cool for 10 minutes. Combine spinach, ricotta and egg white in a medium bowl; season.
5 Spread 1 cup of the bolognese sauce over base of a shallow 2-litre (8-cup) ovenproof dish. Layer with half the eggplant, half the spinach mixture and another 1 cup of bolognese sauce. Repeat layering with remaining eggplant, spinach mixture and bolognese sauce. Top with mozzarella and parmesan.
6 Bake for 20 minutes or until cheeses are browned. Stand for 10 minutes. Serve with rocket
BOLOGNESE SAUCE Heat oil in a medium frying pan over medium heat; cook onion, capsicums and garlic, stirring, for 5 minutes or until onion softens. Remove from pan. Increase heat to high, add beef; cook, stirring, 5 minutes or until beef is browned all over. Return vegetables to pan with tomato paste; cook, stirring, 3 minutes. Add wine; cook, stirring, 2 minutes. Add tomatoes; bring to the boil. Reduce heat; simmer, uncovered, for 25 minutes or until mixture thickens slightly. Stir in basil; season.

Sumac eggplant & chilli tomato salad

PREP + COOK TIME *30 MINUTES* SERVES *4*

2 large eggplants (1kg), chopped coarsely
2 medium lemons (280g), sliced thickly
2 tablespoons garlic oil
1 teaspoon ground sumac
2 tablespoons roasted flaked almonds
280g labne
CHILLI TOMATO SALAD
400g mixed baby heirloom tomatoes, halved
1 tablespoon thinly sliced preserved lemon rind
1 long red chilli, seeded, sliced thinly
1 cup loosely packed flat-leaf parsley leaves
1/2 cup loosely packed mint leaves
2 tablespoons red wine vinegar
1 tablespoon garlic oil

1 Place eggplant, lemon and oil in a medium bowl; toss to coat. Thread eggplant and lemon onto eight skewers; season.
2 Cook skewers on a heated oiled grill plate (or grill or barbecue) over medium-high heat for 3 minutes each side or until eggplant is browned and tender. Sprinkle with sumac.
3 Meanwhile, make chilli tomato salad.
4 Serve eggplant skewers on salad, sprinkled with almonds, along with labne.
CHILLI TOMATO SALAD Place ingredients in a large bowl; toss gently to combine. Season to taste.

Semolina fried eggplant with date molasses yoghurt

PREP + COOK TIME *20 MINUTES*
(+ STANDING) SERVES *4*

1 large eggplant (500g), cut into 1cm thick batons
1 cup (250ml) milk
200g Greek yoghurt
2 teaspoons lemon juice
1 tablespoon date molasses
vegetable oil, for deep-frying
150g fine semolina
2 teaspoons sea salt flakes
1 Place eggplant batons and milk in a shallow baking pan; stand for 30 minutes.
2 Meanwhile, combine yoghurt and lemon juice in a small bowl. Season to taste. Fold date molasses through yoghurt mixture to create a swirl pattern.
3 Fill a medium saucepan one-third full with oil; heat over medium heat until 180°C (or when a cube of bread turns golden in 15 seconds).
4 Place semolina and half the salt flakes in a large bowl. Drain eggplant, shaking away any excess liquid. Toss eggplant in semolina until well coated.
5 Cook eggplant in hot oil, in batches, for 3 minutes or until golden and tender. Drain on paper towel. Sprinkle with remaining salt flakes.
6 Serve eggplant with date molasses yoghurt.

from
the Test Kitchen

Preserved lemon is available at delicatessens and some supermarkets. Remove and discard the flesh, rinse the rind well, then slice thinly. You could use 2 teaspoons finely grated lemon rind instead.

Spiced paneer *and* eggplant fritters

PREP + COOK TIME 1 HOUR SERVES 6

1 large eggplant (500g), cut into 2.5cm pieces
2 tablespoons vegetable oil
1 tablespoon cumin seeds
2 cups (300g) chickpea flour
1 tablespoon ground coriander
2 teaspoons garam masala
1½ cups (375ml) water
200g paneer cheese, cut into 2.5cm pieces
vegetable oil, extra, for deep-frying
1 medium lime (65g), cut in half or wedges
COCONUT MINT CHUTNEY
1 cup loosely packed mint leaves
1 cup loosely packed coriander leaves
½ cup (125ml) water
½ cup (40g) shredded coconut
2 green onions, chopped coarsely
1 long green chilli, chopped coarsely
2 tablespoons lime juice
1 teaspoon ground cumin

1 Preheat oven to 200°C/180°C fan. Line a roasting pan with baking paper. Combine eggplant, oil and cumin seeds in pan; season. Roast for 30 minutes, stirring halfway through cooking time or until golden. Reduce oven to 100°C/80°C fan.
2 Meanwhile, make coconut mint chutney.
3 Whisk chickpea flour, ground coriander and garam masala in a medium bowl to combine. Whisk in the water until just combined. Season. Stir in eggplant and paneer.
4 Fill a large saucepan one-third full

with extra oil; heat to 180°C (or until a cube of bread browns in 10 seconds). Deep-fry individual pieces of eggplant and paneer, in three batches, allowing excess batter to drain off before adding to the oil, for 3 minutes, turning halfway through cooking, or until golden. Remove with a slotted spoon; drain on paper towel. Season with salt.
5 Serve fritters with chutney and lime. **COCONUT MINT CHUTNEY**
Process ingredients until smooth. Season to taste.

MAKE IT VEGAN

Use firm tofu in place of paneer for a vegan-friendly twist

Food to share

EASTER



PHOTOGRAPHY *by* JAMES MOFFATT · STYLING *by* OLIVIA BLACKMORE

feasting

Embark on a Greek odyssey with a magnificent spread of authentic recipes – yamas!



PG 22
Greek dyed eggs

PG 22

Eggplant dip

GREEK EASTER SPREAD

SERVES 8

Greek hospitality is legendary and everyone is invited. While this spread might at first sound wintery with the lamb as its centrepiece, it can be enjoyed all year round. In winter, gather indoors at the table. In spring or summer, find comfort from the midday heat under the shade of a tree and serve the feast at room temperature with plenty of cooling drinks. Round out this grazing board with fresh fruit.

MAKE

- Roast Garlic Skordalia
- Eggplant Dip
- Haloumi with Grilled Peaches & Honey
- Slow-roasted Lamb with Potatoes
- Greek Salad
- Spinach & Fetta Pie

BUY

- Taramasalata (salt-cured cod roe dip)
- Dolmades (rice-stuffed vine leaves)
- Mixed olives
- Greek pitta bread
- Fresh or dried figs
- Eggs, to make Greek dyed eggs (see right)

DRINK SUGGESTION

- Ouzo
- Red wine

SERVING

- 1 large wooden board
- 1 rectangular platter
- 4 small bowls
- 1 small round plate
- Frying pan
- Baking paper
- Serving utensils

BUILD

Using the picture on the previous page as a guide, position the platter, bowls, plate and frying pan on a large wooden board. Place a long piece of baking paper down one side of the board. Fill the platter with Greek Salad and the bowls with Roast Garlic Skordalia, Eggplant Dip and taramasalata. Fill the frying pan with Haloumi with Grilled Peaches & Honey and the plate with dolmades. Place slices of Spinach & Fetta Pie on the board. Place chunks of Slow-roasted Lamb, roasted potatoes and warmed pitta breads on the baking paper. Add a small bowl of olives to the board. Fill in the gaps on the board with the Greek dyed hard-boiled eggs and fresh figs. Add the serving utensils.

Eggplant dip

PREP + COOK TIME 25 MINUTES
(+ COOLING) MAKES 2½ CUPS

- 2 medium eggplants (600g)
- ¼ cup (60ml) extra virgin olive oil
- 2 tablespoons chopped flat-leaf parsley
- ½ small red onion (50g), chopped finely
- 25g cherry tomatoes, sliced
- 1 tablespoon lemon juice

1 Prick eggplants all over with a fork. Grill eggplants over the low flame of a gas burner or barbecue until charred and tender. When eggplants are cool enough to handle, pull away skin and discard. Drain eggplants in a sieve for 10 minutes.

2 Coarsely chop eggplant flesh and combine with oil in a large bowl. Stir in remaining ingredients. Season to taste.

Greek dyed eggs

Stir 1 sachet Greek red food dye, 1 cup (250ml) warm water and ½ cup (125ml) white vinegar in a glass jug; stir to dissolve dye. Add dye mixture to a large saucepan with 3 cups (750ml) water. Wash 12 eggs well; add carefully to the saucepan in a single layer (or cook in two batches, if necessary; if eggs are crowded in the pan, they won't colour evenly). Bring water to the boil, simmer 15 minutes; gently remove eggs. Cool. Polish eggs with a lightly oiled cloth before using. Eggs are symbolic and edible.

Food to share

Spinach *and* fetta pie

PREP + COOK TIME 1 HOUR 20 MINUTES SERVES 8

2 tablespoons extra virgin olive oil
1 large red onion (300g), chopped finely
350g baby spinach leaves, trimmed

5 eggs
350g jar marinated fetta in oil, drained
1 tablespoon finely chopped dill tips,
plus extra to serve

12 sheets fillo pastry
125g butter, melted
2 tablespoons pepitas

- 1 Preheat oven to 180°C/160°C fan. Lightly oil a 23cm springform cake pan.
- 2 Heat oil in a large heavy-based frying pan over high heat. Cook onion, stirring, for 3 minutes or until softened. Add spinach and cook, stirring, for 4 minutes or until just wilted. Season well. Cool slightly.
- 3 Beat eggs in a medium bowl until combined. Stir in the spinach mixture, fetta and dill. Mash with a fork to combine.
- 4 Place 1 sheet of fillo pastry on a clean surface, lightly brush with melted butter, top with another fillo sheet. Repeat layering with another 2 fillo sheets, brushing between each sheet with butter. Ease fillo stack into prepared pan, allowing edges to overhang. Repeat layering and brushing process with another 4 fillo sheets to make a second stack. Place second fillo stack in pan in the opposite direction, allowing edges to overhang.
- 5 Pour spinach mixture into pastry case. Brush overhanging fillo with butter. Fold overhanging fillo over spinach mixture. Repeat layering and brushing with remaining fillo and butter. Scrunch stack; place on top of pie. Scatter with pepitas.
- 6 Bake pie for 45 minutes or until golden. Cool in the pan for 5 minutes, then transfer to a board. Cut pie into wedges to serve; sprinkle with extra dill.



Test Kitchen notes

Cover fillo with a clean tea towel to prevent it from drying out while layering. Work with only the sheets you need at each stage.

PREP IT Pie can be made 1 day ahead; store in an airtight container in the fridge. Reheat pie, covered loosely with baking paper, in a 180°C/160°C fan preheated oven for 20 minutes.



Greek salad

PREP TIME 15 MINUTES SERVES 8

As simple as it is, a good Greek Salad requires impeccably ripe tomatoes, local extra virgin olive oil (so it is fresh), Greek feta and olives, and crisp capsicum and cucumber.

¼ cup (60ml) extra virgin olive oil

1 tablespoon lemon juice

1 tablespoon white wine vinegar

1 tablespoon finely chopped oregano, plus extra leaves to serve

1 clove garlic, crushed

3 medium tomatoes (450g), cut into wedges

2 Lebanese cucumbers (260g), sliced thickly
200g feta, crumbled

1 small red capsicum (150g), chopped coarsely

1 small red onion (100g), sliced thinly

½ cup (75g) kalamata olives

1 Whisk oil, lemon juice, vinegar, oregano and garlic in a large bowl.

2 Arrange remaining ingredients in a bowl, and toss gently to combine. Serve topped with extra oregano leaves.



Haloumi with grilled peaches & honey

PREP + COOK TIME 20 MINUTES SERVES 8

4 medium yellow peaches (600g)

cooking oil spray

850g block haloumi

½ cup (175g) honey

2 tablespoons finely

chopped oregano

¼ cup (60ml) lemon juice

½ cup oregano leaves, extra

- 1 Halve peaches and remove stones. Cut halves into quarters.
- 2 Heat a chargrill pan (or frying pan) over high heat. Spray cut sides of peaches lightly with cooking oil spray. Cook peaches, cut-side down, for 2 minutes or until grill marks appear.
- 3 Cut the block of haloumi in half lengthways. Cut each piece in half diagonally to form four triangle-shaped blocks. One at a time, place each triangular-shaped block of haloumi on a flat edge and cut into four thinner triangle pieces (you will have 16 triangle-shaped pieces of cheese in total).
- 4 Line a large frying pan with greased baking paper. Place pan over a high heat. When pan is hot, cook half the cheese triangles for 1 minute each side or until golden. Remove from pan and keep warm. Repeat with remaining cheese. Discard paper.
- 5 Return cooked cheese to pan with grilled peaches, oregano, honey and lemon juice. Turn peaches and haloumi in mixture to coat. Season to taste with freshly ground black pepper. Serve warm straight from the pan, if you like, with extra oregano scattered on top.

Test Kitchen notes

You can also use smaller blocks of haloumi to make up the total weight.

Food to share



Roast garlic skordalia

PREP + COOK TIME *40 MINUTES* (+ COOLING)
MAKES 4 CUPS

Skordalia is a garlicky Greek dip which can be made of potato, nuts or stale bread, served as a dip.

- 2 bulbs garlic (140g)
- 600g small potatoes
- ½ cup (125ml) milk, warmed
- 1 tablespoon finely grated lemon rind
- ½ cup (125ml) extra virgin olive oil
- ½ cup (140g) Greek yoghurt
- ¼ cup (60ml) lemon juice

- 1 Preheat oven to 220°C/200°C fan.
- 2 Wrap garlic in foil. Place on an oven tray with potatoes. Roast for 30 minutes or until garlic and potatoes are soft. Stand until cool enough to handle. Peel potatoes; place flesh in a medium bowl.
- 3 Squeeze garlic from cloves and add to potatoes with half the warm milk and the lemon rind; mash until smooth. Gradually stir in oil, 1 tablespoon at a time. Stir in yoghurt and lemon juice. Season to taste.
- 4 Just before serving, heat remaining milk in a medium saucepan and add the skordalia. Cook, stirring, until skordalia mixture is heated through.



Slow-roasted lamb with potatoes

PREP + COOK TIME *3 HOURS 30 MINUTES*
(+ REFRIGERATION) SERVES 8

- 2kg leg of lamb
- 2 cloves garlic, crushed
- ½ cup (125ml) lemon juice
- 2 tablespoons extra virgin olive oil
- 1 tablespoon oregano leaves, plus extra to serve
- 2 teaspoons lemon thyme leaves
- 5 large potatoes (1.5kg), chopped coarsely
- 1 garlic bulb, halved crossways
- 1 small lemon (120g), halved
- 1 tablespoon finely grated lemon rind
- 2 tablespoons lemon juice, extra
- 2 tablespoons extra virgin olive oil, extra

- 1 Combine lamb, crushed garlic, lemon juice, oil, oregano and half the thyme in a large bowl. Cover and refrigerate for 3 hours or overnight.
- 2 Preheat oven to 160°C/140°C fan.
- 3 Place lamb mixture in a large roasting pan. Roast for 3 hours.
- 4 Combine potatoes, garlic bulb, lemon halves, lemon rind, extra lemon juice, extra oil and remaining thyme in a large bowl. Place potatoes in a single layer on an oven tray. Roast potatoes for the last 30 minutes of lamb cooking time.
- 5 Remove lamb from oven and cover to keep warm.
- 6 Increase oven to 220°C/200°C fan. Roast potatoes for a further 20 minutes or until browned lightly and cooked through.
- 7 Serve lamb with potatoes, pan juices and extra oregano scattered on top.

Easter treats

A *twist* on tradition



Use a good-quality springform pan with a strong clip and tight-fitting base to help seal in custard.

PG *30*

Rhubarb &
chocolate hot cross
bun pudding cake



Elevate Easter with these variations on store-bought hot cross buns that will make your tastebuds hop for joy.



If you can fit
3 trays in your
oven, place the
tomatoes on a
separate tray.

PG 30
Hot cross
bun toasties

Easter treats

PG 30

Hot cross bun
tiramisu loaf

Cover
recipe

from
the Test Kitchen

It's best to buy 6 hot cross buns for this recipe. Depending on the size of the buns, you may need an extra one for the top.

Dutch-processed cocoa powder, also known as "Dutched" cocoa powder, is cocoa powder that has been treated with an alkalisating agent to neutralise its acidity.

Easter treats

Rhubarb & chocolate hot cross bun pudding cake

PREP + COOK TIME 1 HOUR 30 MINUTES

SERVES 8

Make an extra batch of rhubarb mixture to serve the cake as a dessert, if you like.

400g rhubarb, trimmed and chopped
¼ cup (55g) caster sugar
1 orange, rind finely grated and juiced
8 traditional hot cross buns, halved
3 eggs
300ml thickened cream
¼ cup (55g) caster sugar, extra
150g dark (45% cocoa solids) chocolate, chopped coarsely
¼ cup (35g) toasted hazelnuts, chopped
1 tablespoon demerara sugar

1 Place the rhubarb, sugar, orange rind and juice in a medium frying pan over a medium heat. Bring to a gentle simmer, stirring to dissolve the sugar. Simmer for 6 minutes, stirring occasionally or until the rhubarb is just tender. Set aside to cool slightly.

2 Preheat oven to 180°C/160°C fan. Grease and line the base and sides of a 22cm springform pan (base measurement). Wrap the outside of the pan in foil (this will help prevent leaks).

3 Place half the hot cross bun bases in the pan to fit snugly and cover the entire base.

4 Whisk the eggs, cream and extra caster sugar together in a medium bowl. Spoon a third of the egg mixture over the buns in the pan. Top with half the rhubarb mixture and half the chocolate. Top with hot cross bun tops.

5 Gradually spoon over the remaining egg mixture. Top with remaining rhubarb and chocolate. Set aside for 10 minutes for the custard mixture to soak into the buns. Top with hazelnuts and sprinkle with demerara sugar. Place the pan on a baking tray and bake for 40-50 minutes or until golden on top with a slight wobble in the centre.

6 Set aside for 1 hour to cool. Slice to serve warm or refrigerate until cold. Serve pudding cake with extra cream.

Hot cross bun toasties

PREP + COOK TIME 25 MINUTES

SERVES 6

6 traditional hot cross buns
150g prosciutto, halved lengthways
350g vine-ripened cherry tomatoes
1 tablespoon extra virgin olive oil
50g quince paste, thinly sliced
150g vintage cheddar, thinly sliced
½ cup (25g) finely grated parmesan

1 Preheat oven to 220°C/200°C fan. Line two large baking trays with baking paper. Cut buns in half horizontally. Place buns on oven trays, cut-side up.

2 Place the prosciutto and tomatoes on the second tray and drizzle with oil. Place both trays in the oven and bake the buns for 2 minutes, and the prosciutto for 8 minutes or until crisp and golden.

3 Remove prosciutto from oven and set aside. Divide the quince paste among the bottom halves of the hot cross buns and top with cheddar slices. Turn bun tops over, cross-side facing up, and sprinkle the tops with the parmesan.

4 Bake buns and tomatoes for a further 4 minutes or until cheese is melted and tomatoes blistered.

5 Top each bun half with torn prosciutto slices and sandwich with hot cross bun top. Serve with roasted tomatoes.

Hot cross bun tiramisu loaf

PREP + COOK TIME 20 MINUTES

(+ REFRIGERATION) SERVES 10

1 cup (250ml) strong espresso coffee, cooled
1 tablespoon Kahlua
5 choc chip hot cross buns, halved horizontally
2 teaspoons Dutch-processed cocoa powder
500g mascarpone cream
300ml thickened cream
¼ cup (40g) icing sugar, sifted
1 teaspoon vanilla bean paste
CHOCOLATE SAUCE
2 tablespoons Dutch processed cocoa powder, sifted
½ cup (80g) icing sugar, sifted
½ cup (125ml) water

1 Line a 10cm x 20cm loaf pan (base measurement) with baking paper, leaving a 2cm overhang. Mix the coffee and Kahlua together in a small bowl.

2 Line the base of the pan with the bottom half of each hot cross bun, trimming buns to fit. Spoon over half the coffee mixture. Dust with half the cocoa powder.

3 In a large bowl, whisk the mascarpone cream, cream, icing sugar and vanilla together until stiff. Spread over the soaked hot cross buns and dust with the remaining cocoa powder. Dip the cut side of the remaining hot cross bun tops in coffee mixture and press onto the top, cross-side up, trimming to fit. Refrigerate for 2 hours or overnight, or until firm.

4 To make chocolate sauce, place the cocoa powder, icing sugar and water in a small saucepan. Place over medium heat and bring to a simmer, whisking to dissolve the cocoa and sugar. Cook for 5 minutes, or until reduced slightly. Set aside to cool.

5 Slice the tiramisu and serve drizzled with chocolate sauce.



RAINBOW ROCKY ROAD

PREP TIME
10
MINS

CHILL TIME
2
HRS

EASY RECIPE


THE
PERFECT
FESTIVE
DESSERT



INGREDIENTS

600g White Chocolate Buttons | 300g Marshmallows, Cut In Half | 2 Tablespoons Rainbow Sprinkles
200g Jelly Beans | 1 Packet Chang's Fried Noodles, Original or Gluten Free

Make it festive-Add Mini Chocolate Eggs Or Candy-Coated Eggs For Easter



METHOD

- 1 Line a 25cm x 20cm tin with baking paper on the base and sides.
- 2 Melt the chocolate over a double boiler. Place saucepan on a stove and add 3cm of water. Place a dry and shallow, heat safe mixing bowl over the saucepan. Add the chocolate to the bowl and turn on the stove to medium. As the water begins to simmer, the heat will melt the chocolate. Stir continuously using a heat safe spatula until all the chocolate has been melted. Remove from heat.
- 3 Add three quarters of the marshmallows, sprinkles and Chang's Fried Noodles and only a quarter of the jellybeans to the melted chocolate. Combine well until ingredients are evenly coated. The remaining ingredients are kept aside to scatter over the top.
- 4 Spread the mixture evenly in the baking tin before scattering over the remaining marshmallows, jelly beans, sprinkles and fried noodles. Place into the refrigerator for 2 hours or until completely set.
- 5 Once set, turn out onto a chopping board or surface and allow to come to room temperature. Then using a large and sharp knife, cut into chunks. Place onto platter for serving or into an air tight container for storing.




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Choc heaven

Cookies *and* brownies *101*

PHOTOGRAPHY *by* JOHN PAUL URIZAR · STYLING *by* OLIVIA BLACKMORE

PHOTOGRAPHER REBECCA LYALL CLARE MAGUIRE

A top-down photograph of four brownies on a parchment-lined surface. The brownies are dark chocolate with a cracked top. One brownie is in the top center, another is on the left side, and two are on the right side. The parchment paper is light beige and has some chocolate crumbs scattered on it.

Cookies and brownies are universally loved, and these two recipes take a deep dive into the kitchen science of creating the perfect version to your taste.

**TESTING
BROWNIES**

To test a cake, insert a skewer in the centre away from any cracks or fruit. If cooked, it will withdraw clean or with moist crumbs attached or as specified in the recipe.

PG 34

Basic
brownies

BASIC BROWNIES

MAKES 12 PREP + COOK TIME 1 HOUR 5 MINUTES (+ COOLING)

We retested a number of classic recipes, combining elements to create a 'super' brownie, with fudginess, sweetness and the signature shiney top.

175g butter, softened
1 cup (220g) firmly packed brown sugar
1 cup (220g) caster sugar
3 eggs, beaten lightly
1 teaspoon vanilla extract
1 cup (150g) plain flour
¾ cup (75g) Dutch-processed cocoa powder
½ tsp sea salt flakes
125g dark chocolate, chopped finely

- 1 Preheat oven to 180°C /160°C fan forced. Grease a deep 20cm square cake pan; line base and sides with baking paper.
- 2 Melt butter in a medium saucepan over low heat. Add sugars and stir until dissolved. Remove from heat; cool for 10 minutes. Stir combined eggs and vanilla into butter mixture, then combined sifted flour, cocoa powder and salt. Stir in the chopped chocolate. Spread mixture into pan.
- 3 Bake for 45 minutes or until a skewer inserted in the centre comes out with moist crumbs attached (see Cooking time, below, for how varying the cooking time will create a different delicious result).
- 4 Leave brownie in pan to cool before cutting into squares to serve.

CAKEY OR FUDGY?

Choose one of these cooking times to produce either a cakey, fudgy or gooey (super-fudgy) result.

FUDGY: 45 MINUTES

This is the Test Kitchen's preferred brownie style, which has a fudgy centre between a small shallow cakey layer. Test the brownie with a skewer; it should withdraw with moist crumbs attached.



CAKEY: 50 MINUTES

Pick this time if you prefer a cakey, easy-to-cut brownie style. Test the brownie with a skewer; it should withdraw clean.

GOOEY: 40-42 MINUTES

This time will produce a super-fudgy soft brownie from base to top, you may need to refrigerate it first then cut into slices and return to room temperature. Test the brownie with a skewer; it should withdraw with a little batter attached.

Choc heaven

FOUR VARIATIONS

Didn't think a classic brownie could be improved? Be inspired by some delicious flavour combos that will leave you wanting more.



Coffee & walnut

Make Basic brownies (opposite), adding 2 tbsps instant coffee granules to the melted sugar mixture before cooling; stir until granules dissolve. Add $1\frac{1}{4}$ cups (135g) coarsely chopped roasted walnut halves to flour mixture.

Bake as directed in the recipe.



Raspberry & shortbread

Make Basic brownies (opposite), spreading half the mixture into the pan. Place 12 shortbread biscuits (180g) in a single layer on mixture; top with 200g frozen raspberries and 12 halved white marshmallows. Spread with remaining brownie mixture. Bake as directed in the recipe.



Peppermint chocolate

Make Basic brownies (opposite), spreading half the mixture into the pan. Place 2 x 180g peppermint Aero chocolate blocks, side-by-side, on the mixture.

Spread with remaining brownie mixture. Bake as directed in the recipe.



Choc malt & almond

Make Basic brownies (opposite), reducing the flour to $\frac{1}{2}$ cup (75g) and adding $\frac{1}{2}$ cup (60g) Ovaltine. Stir 150g coarsely chopped milk chocolate and $\frac{3}{4}$ cup (120g) roasted blanched almonds into the mixture after the flour. Bake as directed in the recipe.





Choc heaven

BASIC CHOCOLATE CHIP COOKIES



MAKES 44 PREP + COOK TIME 30 MINUTES (+ FREEZING & COOLING)

There's nothing better than freshly baked cookies, especially if they're oozing real chocolate. These home-made beauties are easy and plentiful to make, and so much nicer than store-bought.

250g butter, chopped, softened
1 teaspoon vanilla extract
¾ cup (165g) caster sugar
¾ cup (165g) firmly packed brown sugar
1 egg
2¼ cups (335g) plain flour
1 teaspoon bicarbonate of soda
375g dark chocolate (45%),
broken into rectangles

- 1 Preheat oven to 180°C/160°C fan forced. Grease three oven trays; line with baking paper.
- 2 Beat butter, vanilla, sugars and egg with an electric mixer until combined. Stir in combined sifted flour and bicarb in two batches until just combined. Reserve 140g of the chocolate, then stir remaining chocolate into dough. (If making the gluten-free or egg-free versions overleaf, refrigerate the dough for 30 minutes to firm.)
- 3 Roll mixture into 20 golf ball-sized balls (66g) or 24 balls if making the gluten-free version; place 5cm apart on trays. Freeze for 15 minutes.
- 4 Bake cookies for 12 minutes (or 14 minutes if making the gluten-free version); push reserved chocolate equally into cookies. Return to oven; bake for a further 2 minutes or until golden and a biscuit can be pushed without breaking. Cool on trays.

STORE

Chocolate chip cookies will keep in an airtight container for up to 1 week. Baked or unbaked cookies are suitable to freeze.

TESTING COOKIES

Cookies feel softer in the oven and firm as they cool. A good test for most cookies is to push the cookies on the tray gently with your finger, if it moves without breaking the cookie is cooked.

MEASURING

While we provide both cup and weight measures in our recipes, use scales if you have them as they are more accurate.

COOKING TIMES

Every oven is different, so our recommendation is to set a timer earlier than specified in recipe.

CONSISTENT BAKING

If cooking multiple trays or cake pans in the oven, turn and rotate items between shelves halfway through cooking time.



CHOCOLATE CHIP COOKIE SCIENCE



Melted butter

Use 250g melted butter (instead of softened);
refrigerate dough 30 minutes before rolling.
Result: Cookies spread further.



All white sugar

Omit the brown sugar and increase the caster
sugar to 1½ cups (330g).
Result: Cookies are pale in colour.



Egg yolks

Use 2 egg yolks instead of the
whole egg. Result: Cookies
brown more.



White choc

Use 375g white chocolate
instead of dark chocolate.
Result: White choc chip cookies.

Choc heaven

Experiment with these ingredient swaps for a different result each time and to suit your personal preferences. Baking is reliant on the proportions of ingredients and the science behind how they work together. Subtle changes to a recipe can alter the outcome (for good and bad).



All-brown sugar

Omit the caster sugar and increase the brown sugar to 1½ cups. Result: Cookies are caramel in taste and softer in texture.



Without bicarbonate soda

Omit the bicarb soda from the recipe. Result: Cookies are paler in colour.



Gluten free

Use 2½ cups (340g) gluten-free plain flour instead of regular plain flour. Result: Cookies are suitable for those following coeliac and gluten-intolerant diets.

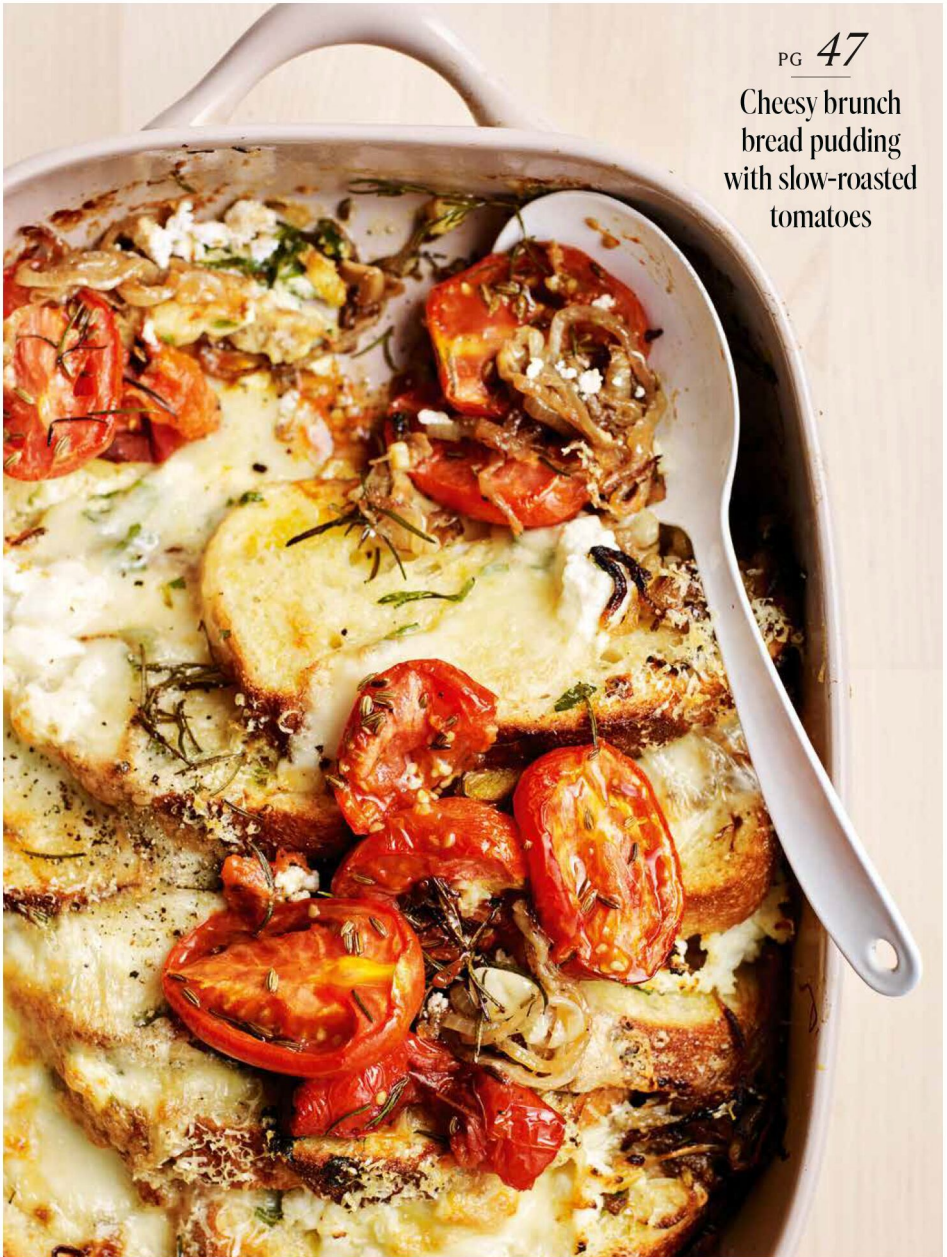


Egg & dairy free

Omit butter and egg. Instead, beat 250g softened Nuttelex, vanilla, sugars and 2 tbsp oat milk until combined. Continue using vegan dark chocolate. Result: Cookies are suitable for those following vegan and lactose-intolerant diets.

PG 47

Cheesy brunch
bread pudding
with slow-roasted
tomatoes



Weekend favourites

Autumnal *eats*

Cosy up to a delicious
brunch with our sweet and
savoury menu that
will please any palate.

PG 47

Brioche
French toast
sandwiches
with verjuice
apricots





Weekend favourites



Skillet hot cake *with* tahini maple pears

PREP + COOK TIME 40 MINUTES SERVES 6

1½ cups (225g) self-raising flour
¼ teaspoon bicarbonate of soda
2 teaspoons ground cinnamon
½ cup (90g) tahini
¾ cup (160ml) maple syrup
2 eggs, beaten lightly
1½ cups (375ml) buttermilk
50g butter
3 medium firm Beurre Bosc pears (690g), unpeeled, each cut into 6 wedges
2 tablespoons lemon juice
toasted sesame seeds, to serve

- 1** Preheat oven to 220°C/200°C fan. Place a 26cm (top measurement) ovenproof skillet in the oven to preheat.
- 2** Place flour, bicarb and 1 teaspoon of the cinnamon in a large bowl. Add 2 tablespoons each of the tahini and maple syrup, then the egg and buttermilk; whisk until combined.
- 3** Heat 50g of the butter in a large frying pan over medium heat. Add pears; cook, turning occasionally, for 8 minutes or until browned and almost tender. Add the remaining cinnamon, tahini and maple syrup then the lemon juice; stir gently until combined. Cook, over low heat, stirring occasionally, for 5 minutes or until pears are tender and sauce is thickened. Set aside.
- 4** Meanwhile, carefully but quickly remove the hot skillet from the oven; add the remaining butter, swirl to coat. Pour in the pancake mixture; smooth the surface. Bake for 15 minutes or until browned and a skewer inserted in the centre comes out clean.
- 5** To serve, top hot cake with tahini maple pears and sprinkle with sesame seeds.

Sweet potato rosti *with* mushroom medley

PREP + COOK TIME 45 MINUTES SERVES 4

1 large orange sweet potato (500g)
2 eggs, beaten lightly
2 cloves garlic, crushed
½ cup (35g) panko breadcrumbs
1 cup (80g) finely grated parmesan
¼ cup (60ml) extra virgin olive oil
100g butter, chopped
2 tablespoons oregano leaves, chopped
375g portobello mushrooms, trimmed
2 x 150g punnets mixed mushrooms
(king brown, shimeji, oyster and enoki)
150g baby Tuscan kale leaves

1 Coarsely grate sweet potato; squeeze out excess liquid.
2 Place grated sweet potato in a large bowl with egg, half the garlic, the breadcrumbs, parmesan and 1 tablespoon of the oil; season, then mix well.
3 Line a 24cm non-stick frying pan with baking paper (see tip). Add sweet potato mixture, pressing down firmly and evenly to cover base of pan. Cook, covered, over medium heat, for 10 minutes or until browned underneath and sweet potato is almost tender. Slide rosti onto a flat plate; invert frying pan over rosti, then flip plate and pan to turn rosti over. Cook for a further 8 minutes or until rosti is browned underneath and cooked through.

4 Meanwhile, preheat an oiled grill pan (or barbecue). Place butter, oregano and remaining garlic in a small saucepan over low heat; stir until just melted. Combine mushrooms and butter mixture in a medium bowl; season well. Cook mushrooms in grill pan for 2 minutes each side or until browned and tender.
5 To serve, cut rosti into wedges; top with mushrooms and kale leaves, then drizzle with any remaining butter mixture.

Test Kitchen notes

If you have a scratch-free non-stick frying pan, you won't need to line it first with baking paper.



PG 46

Cauliflower &
chickpea masala with
poached eggs



MAKE AHEAD

You can make this recipe up to the end of step 2 the day before serving; store, covered, in the fridge. Gently reheat the next day then continue from step 3.

Test Kitchen notes

You will need to buy 1 bunch of coriander that includes the roots. Remove the leaves for another use, then wash the roots and stems well before chopping.



Weekend favourites

Cauliflower & chickpea masala with poached eggs

PREP + COOK TIME 40 MINUTES SERVES 4

2 teaspoons cumin seeds
1 teaspoon coriander seeds
1 teaspoon brown mustard seeds
2½ tablespoons extra virgin olive oil
1 large onion (200g), chopped finely
3 cloves garlic, crushed
1 tablespoon finely grated fresh ginger
1 long red chilli, sliced finely, plus extra to serve
½ cup fresh curry leaves, plus 3 extra sprigs
¼ cup finely chopped coriander roots and stems
2 teaspoons ground turmeric
500g small cauliflower florets
2 cups (500ml) chicken or vegetable stock
400g can chickpeas, drained, rinsed
4 eggs
chargrilled wholemeal chapatis, to serve

1 Lightly crush cumin, coriander and mustard seeds with a mortar and pestle.

2 Heat 2 tablespoons of the oil in a medium frying pan over medium heat. Cook onion, stirring, for 5 minutes or until softened. Add garlic, ginger, sliced chilli, curry leaves, chopped coriander roots and stems, turmeric and crushed spices; cook, stirring, for 5 minutes or until soft and fragrant. Add cauliflower, stock and chickpeas; season, bring to the boil. Simmer, stirring occasionally to coat cauliflower in spice mixture, for 8 minutes or until cauliflower is just tender. Reserve 8 cauliflower florets for serving; cover to keep warm. Coarsely crush mixture in the pan with a potato masher to thicken it slightly.

3 Using the back of a wooden spoon, make four indents in the crushed cauliflower mixture in pan. Carefully crack an egg into each indent. Cover and cook for 8 minutes or until whites are set and yolks are runny.

4 Meanwhile, heat remaining oil in a small frying pan over medium heat. Fry the extra sprigs of fresh curry leaves, turning, for 30 seconds or until crisp. Drain on paper towel.

5 Top cauliflower mixture with reserved cauliflower florets, fried curry leaves and extra sliced chilli. Serve with chapatis.



MAKE AHEAD

The slow-roasted tomatoes can be made 3 days ahead. Store in an airtight container, in the fridge.

Cheesy brunch bread pudding with slow-roasted tomatoes

PREP + COOK TIME 1 HOUR 40 MINUTES SERVES 6

2 tablespoons extra virgin olive oil
3 medium onions (450g), sliced thinly
3 cloves garlic, crushed
1 tablespoon coarsely chopped rosemary leaves, plus 1 tablespoon leaves extra
2 teaspoons fennel seeds
300g stale crusty sourdough bread, sliced thickly
60g salted butter, softened
4 eggs, beaten lightly
1¼ cups (310ml) milk
⅔ cup (180ml) buttermilk

½ cup (25g) finely grated parmesan, plus 2 tablespoons extra
½ cup coarsely chopped flat-leaf parsley leaves
2 tablespoons chopped chives
¾ cup (180g) firm fresh ricotta
150g taleggio, sliced
SLOW-ROASTED TOMATOES
6 medium Roma tomatoes (450g), halved
1 tablespoon extra virgin olive oil
1 tablespoon rosemary leaves
2 teaspoons fennel seeds

- 1 Preheat oven to 140°C/120°C fan; make slow-roasted tomatoes.
 - 2 Meanwhile, heat oil in a medium frying pan over medium heat. Cook onion, stirring, for 8 minutes or until softened. Add garlic, chopped rosemary and fennel seeds; cook for a further 5 minutes or until very tender.
 - 3 Spread bread with butter; halve slices if large. Place bread slices upright in a buttered 1.75-litre (7-cup), 19cm x 29cm (top measurement) oval ovenproof dish.
 - 4 Whisk egg, milk, buttermilk, parmesan, parsley and chives in a large bowl. Season. Pour egg mixture over bread. Place spoonfuls of onion mixture and ricotta between and on top of bread slices. Top with taleggio, then sprinkle with extra parmesan and extra rosemary. Stand for 20 minutes.
 - 5 Remove roasted tomatoes from oven; increase the temperature to 180°C/160°C fan.
 - 6 Bake bread pudding for 30 minutes or until egg mixture has set and top is golden and crusty.
 - 7 Serve pudding topped with roasted tomatoes.
- SLOW-ROASTED TOMATOES** Place tomatoes on a large oven tray lined with baking paper; drizzle with oil, sprinkle with rosemary and fennel seeds, then season. Bake for 1 hour or until edges are beginning to darken and tomatoes have shrunk slightly.

Brioche French toast sandwiches with verjuice apricots

PREP + COOK TIME 50 MINUTES SERVES 4

1 cup (150g) dried apricots
1 cup (250ml) verjuice
1 medium lemon (140g)
1 cup (220g) caster sugar
2 sprigs lemon thyme
1 vanilla bean, split lengthways, seeds scraped
250g firm fresh ricotta
500g day-old brioche loaf
½ cup (110g) apricot jam
6 eggs
½ cup (125ml) milk
2 tablespoons vegetable oil

- 1 Place apricots and verjuice in a small saucepan; bring to the boil over medium heat. Remove pan from heat. Stand, covered, for 20 minutes or until apricots are plump.
- 2 Using a zesting tool, remove rind from lemon in long thin strips; you need 1 tablespoon zested rind. Juice the lemon. Add zested rind, juice, sugar, lemon thyme, a vanilla bean half and half the seeds to apricots in pan. Bring to the boil, stirring, over medium heat. Reduce heat; simmer for 5 minutes or until thickened and syrupy.
- 3 Combine ricotta and remaining vanilla seeds in a small bowl. Cut eight 1.5cm thick slices from brioche. Place brioche slices on a clean work surface. Spread four slices with jam. Spread remaining slices with ricotta mixture. Join slices together to make four sandwiches.
- 4 Whisk eggs and milk in a large bowl. Heat oil in a large non-stick frying pan over medium heat. Soak one sandwich in egg mixture for 30-60 seconds on each side. Place in heated pan, reduce heat to low; cook for 2½ minutes each side or until well browned and heated through. Transfer to a plate; keep warm. Repeat with remaining sandwiches.
- 5 Serve French toast sandwiches topped with apricots and syrup.

Test Kitchen notes

When making French toast, the amount of time you need to soak the bread in the egg mixture will depend on how stale (or fresh) the bread is. We used brioche that was a day old.

Cooking the sandwiches over low heat ensures the outside doesn't overbrown before the inside is cooked.



cooking class

Apple & mint jelly

MAKES 4½ CUPS

Homemade apple jelly is a unique and delicious condiment that's perfect to pair with ham, roast chicken, or a cheeseboard.

Start this recipe the day before you wish to serve. You will need either a piece of unbleached calico, a clean linen tea towel or a jelly bag to strain the jelly.

1kg Granny Smith apples, unpeeled, chopped coarsely
1.5 litres (6 cups) water
5½ cups (1.2kg) white sugar, approximately
1 cup firmly packed fresh mint leaves



1 Combine apple and the water in a large saucepan; bring to the boil. Reduce heat; simmer, covered, for 1 hour or until apple is pulpy.



2 Strain mixture through the calico or jelly bag into a large bowl. Stand for 3 hours or overnight until the liquid stops dripping. Do not squeeze the cloth otherwise the liquid will be cloudy; discard the pulp.



3 Measure apple liquid; allow 1 cup (220g) sugar for each cup of liquid. Return apple liquid and sugar to the same pan; stir over high heat, without boiling, until sugar dissolves. Bring to the boil; boil rapidly, uncovered, without stirring, for 40 minutes or until jelly jells when tested (see tips).



4 Pour jelly into a large heatproof jug. Stand until jelly is lukewarm (but not set).



5 Meanwhile, drop the mint into a small saucepan of boiling water for 2 seconds; drain. Transfer mint to a bowl of iced water. Cool; drain, pat dry with paper towel. Chop mint finely; stir into lukewarm jelly.



6 Pour jelly into hot sterilised jars; seal immediately. Label and date jars when cold. Store in a cool dark place; refrigerate after opening.

Sweet & simple

from the Test Kitchen

Jelly bags, made from cotton or mesh, are available from kitchen shops. To strain the jelly, dampen the fabric; tie the corners to the legs of a small upturned stool and place a bowl underneath. Allow the liquid to slowly drip unforced, or it will be cloudy. To test that the jelly is ready, place a spoonful on a cold saucer and drag a finger through it; the mixture should wrinkle slightly.

In step 5, stir in a little green food colouring to make a pale green colour, if you like; otherwise, the jelly will be a soft pink colour.





PG 54
Spätzle with
creamy Zurich-
style pork



Fast & flavourful



Weekend express

Why spend more time in the kitchen than you need to? These dishes go from stove to table in under an hour.

PHOTOGRAPHY *by* JAMES MOFFATT
STYLING *by* OLIVIA BLACKMORE

Fast & flavourful

from
the Test Kitchen

Queso fresco, a fresh white cheese, is available at specialty grocery stores. Substitute queso fresco with equal amounts of mozzarella and feta. Masarepa is a pre-cooked, ground corn flour that is used to prepare arepas. It is available in speciality grocers. Arepas can be made in advance, up to the end of step 3. Keep covered in the fridge before cooking.



PG 54

Colombian arepas
with aji casero

Flat iron steak *with* lemon myrtle salt & Davidson plum sauce

PREP + COOK TIME 45 MINUTES
SERVES 4

500g flat iron steak,
at room temperature
2 teaspoons smoked sea salt
2 teaspoons dried lemon myrtle
2 bunches (350g) trimmed
broccolini

DAVIDSON PLUM SAUCE

1 cup (250ml) beef stock
1 shallot, chopped
10 black peppercorns
½ cup (110g) Davidson plum jam
20g butter

MASH

1kg potatoes, peeled, quartered
1 cup (250ml) milk, warmed
40g butter

1 To make mash, boil potatoes until soft; drain. Place milk and butter in same pan; bring to a simmer. Return potatoes to pan and mash; season to taste. Cover and keep warm until ready to serve.

2 To make Davidson plum sauce, place stock, shallot and peppercorns in a small saucepan; boil over medium heat until stock is reduced by half. Whisk in jam and butter until smooth; strain into a jug and season to taste.

3 Meanwhile, preheat a barbecue to medium heat.

4 Season steak with a little of the smoked salt. Sear steak for 3 minutes each side or until char marks appear. Move the steak off to the side of the barbecue and continue to cook using indirect heat for a further 8 minutes for medium rare or until it reaches an internal temperature of 55°C on

a meat thermometer. Combine remaining salt and lemon myrtle. Transfer steak to an oven tray; sprinkle both sides generously with lemon myrtle salt, then set aside to rest for 5 minutes.

5 Meanwhile, boil, steam or microwave broccolini until tender; drain.

6 Carve steak into thick slices; serve with mash and broccolini, drizzled with plum sauce.

from
the Test Kitchen

Flat iron steak, from the shoulder of the beef, is a terrific cut that ranks up there for tenderness with tenderloin. Dried lemon myrtle is available from spice shops and selected delicatessens.



Spaetzle with creamy Zurich-style pork

PREP + COOK TIME 45 MINUTES SERVES 4

500g pork tenderloin, sliced thinly
 1 teaspoon sweet paprika, plus extra to serve
 1 lemon (140g)
 1 tablespoon extra virgin olive oil
 50g unsalted butter
 1 onion (150g), sliced thinly
 400g brown mushrooms, sliced thinly
 3 garlic cloves, chopped
 1 bay leaf
 1 tablespoon plain flour

1 teaspoon freshly ground black pepper
 1 cup (250ml) beef stock
 ½ cup (125ml) white wine
 ½ cup (125ml) thickened cream
 20g unsalted butter, chopped, extra
 flat-leaf parsley and lemon wedges, to serve

SPAETZLE DOUGH
 2 cups (300g) plain flour
 4 eggs, beaten lightly
 ½ cup (125ml) milk
 1 teaspoon salt

- 1 Make spaetzle dough.
 - 2 Meanwhile, combine pork and paprika in a medium bowl; season. Finely grate lemon rind; squeeze juice from lemon. You will need 1 teaspoon rind and 1 teaspoon juice.
 - 3 Heat oil in a large frying pan over a medium-high heat. Cook pork, in batches, for 4 minutes or until just cooked through. Transfer to a plate; cover to keep warm.
 - 4 Melt butter in same frying pan over medium heat; cook onion, mushrooms, garlic, bay leaf and pepper for 8 minutes or until softened. Stir in flour; cook, stirring continuously for 1 minute or until sauce starts to thicken. Return pork to pan with stock and wine; bring to the boil. Reduce heat to low; cook for 5 minutes or until sauce has thickened and pork is tender. Add cream; cook for 1 minute or until heated through. Remove from heat; stir through rind and juice. Season to taste. Cover to keep warm.
 - 5 Bring a large saucepan of salted water to the boil. Place spaetzle dough in a metal colander set over saucepan. Using a wooden spoon, push batter through holes of colander. Bring water back to the boil; cook for 2 minutes or until spaetzle float to the surface. Use a slotted spoon to remove spaetzle; drain. Transfer to a large heatproof bowl. Stir extra butter through spaetzle to coat; season.
 - 6 Top spaetzle with pork stew, sprinkled with extra paprika and parsley. Serve with lemon wedges.
- SPAETZLE DOUGH** Place flour in a large bowl; make a well in the centre. Gradually add combined egg, milk and salt, stirring, until batter is smooth. Cover dough with plastic wrap; stand 30 minutes.

Colombian arepas with aji casero

PREP + COOK TIME 35 MINUTES
 MAKES 8

160g queso fresco, extra, cut into 8 slices
 50g butter
AREPAS
 2 cups (300g) masapera flour
 1 teaspoon table salt
 20g butter, grated
 ½ cup (50g) queso fresco, grated
 ½ cup (50g) grated mozzarella
AJI CASERO
 2 Roma tomatoes (150g), deseeded, chopped finely
 2 jalapeno chillies, chopped finely
 1 green onion, sliced thinly
 ½ cup coriander, chopped finely
 1 clove garlic, crushed
 2 tablespoons lime juice
 ¼ cup (60ml) white wine vinegar

- 1 Make arepas.
 - 2 Divide dough into 16 equal portions; roll each portion into a ball. Roll each ball out between sheets of baking paper into an 8cm round.
 - 3 Place a slice of queso fresco in the centre of 8 dough rounds; top with remaining dough rounds. Gently pinch edges to enclose the cheese, then reshape into a round.
 - 4 Heat half the butter in a large frying pan over medium heat. Cook the arepas, in batches, for 6 minutes on each side or until golden and cooked through. Repeat with remaining butter and arepas.
 - 5 Meanwhile, make the aji casero.
 - 6 Serve hot arepas topped with aji casero.
- AREPAS** Using your hands, combine flour, salt and 2½ cups (375ml) water in a large bowl. Knead to form a smooth dough. Add butter, grated queso fresco and mozzarella; knead until dough is smooth and pliable.
- AJI CASERO** Combine ingredients and ½ cup (125ml) water in a medium bowl; season to taste.

Lebanese grilled chicken skewers

PREP + COOK TIME 35 MINUTES
 (+ REFRIGERATION) MAKES 12

1.2kg chicken thigh fillets, trimmed
 ¾ cup (210g) Greek yoghurt
 3 cloves garlic, crushed
 2 tablespoons lemon juice
 1 tablespoon tomato paste
 2 teaspoons paprika
 2 teaspoons dried mint leaves
 ¼ teaspoon cayenne pepper
 sliced tomato, sliced red onion, cos lettuce leaves and lemon wedges, to serve

- 1 Cut chicken into 4cm pieces. Combine chicken, yoghurt, garlic, lemon juice, tomato paste, paprika, mint and cayenne in a bowl; season. Refrigerate, covered, for 3 hours.
- 2 Heat a grill pan (or plate or barbecue) over high heat. Thread chicken pieces onto 12 x 14cm wooden or metal skewers.
- 3 Cook chicken skewers, turning, for 12 minutes, or until charred and cooked through.
- 4 Serve the skewers with tomato, onion, lettuce and lemon wedges.



Sprinkle with
chilli flakes or
extra cayenne, for
an added kick.

Lebanese grilled chicken skewers

from the Test Kitchen

Soak wooden skewers in water for 30 minutes before using; this will prevent the skewers from burning on the grill. Try cooking the skewers over a charcoal barbecue; this is an especially authentic way of cooking this recipe. It adds a delicious smoky, charred flavour and keeps the chicken tender and succulent.



slow cooker *of the* month

Prawns *with* fennel & risoni

PREP + COOK TIME 2 HOURS 50 MINUTES SERVES 4

Savour the flavours of the Mediterranean with our favourite comfort dish - it's incredibly easy to prepare, making it perfect for a busy weeknight dinner.

¼ cup (60ml) extra virgin olive oil
1 large onion (200g), chopped finely
1 large fennel bulb (550g), chopped finely
1 large carrot (180g), chopped finely
1 tablespoon fennel seeds, crushed
2 cups (440g) risoni
2 dried bay leaves
½ cup (95g) tomato paste
1.5 litres (6 cups) fish stock
1kg uncooked medium king prawns,
peeled, deveined, tails intact
100g goat's fetta, crumbled
oregano leaves, to serve

1 Heat oil in a 6-litre (24-cup) slow cooker on sear (high) setting. Cook onion, chopped fennel, carrot and fennel seeds, stirring, for 10 minutes or until softened. Stir in risoni, bay leaves, tomato paste and stock until well combined; season. Cook, covered, on low for 2 hours.
2 Add prawns to cooker; mix to combine. Cook, covered, for 30 minutes or until prawns are cooked through.
3 Serve risoni topped with fetta and oregano leaves.

Set & forget

FREEZER-FRIENDLY

This recipe is suitable to freeze at the end of step 2 for up to 3 months.



PG 64

Burrata & orange salad
with black olive dressing.



SWAP IT

You can use regular oranges instead of the blood oranges, and fresh mozzarella instead of burrata.

Easy entertaining

La dolce vita

Bask in the sweet life with our authentically Italian menu – perfetto for when you have guests.



Easy entertaining



PG 63

Pasta
all'amalfitana

Blood orange *negroni*

PREP TIME 5 MINUTES
SERVES 2

Ice cubes

¼ cup (60ml) Campari

¼ cup (60ml) sweet rosso vermouth


100ml gin

½ cup (160ml) chilled blood
orange juice

1 orange, sliced to garnish

- 1 Half fill two chilled tumblers with ice cubes.
- 2 Add Campari, vermouth, gin and juice to a jug; stir to combine.
- 3 Pour into glasses and garnish with orange slices.





Asparagus, pea &
pecorino salad with
lemon dressing

VEG TIP

Use thick stemmed asparagus spears so it makes it easier to halve and cut into ribbons.



Asparagus, pea & pecorino salad with lemon dressing

PREP + COOK TIME 40 MINUTES SERVES 6

500g frozen broad beans
150g sugar snap peas, trimmed
340g asparagus
1 tablespoon extra virgin olive oil
2 tablespoons finely chopped chives

PEA PESTO

2 cups (240g) frozen baby peas
1 cup firmly packed mint leaves
½ cup (25g) finely grated pecorino, plus extra to serve

½ small clove garlic, crushed
½ cup (80ml) extra virgin olive oil

WHOLE LEMON DRESSING

1 medium lemon (140g), halved
1 eschalot, chopped finely
¼ cup (60ml) extra virgin olive oil

1 To make the pea pesto, cook peas in a medium saucepan of boiling water for 1 minute or until tender; drain. Refresh under cold water; drain well. Process peas with the mint, pecorino, garlic and oil until smooth; season.

2 Make the whole lemon dressing, squeeze one lemon half; finely chop remaining lemon half, discarding any seeds. Place lemon juice, chopped lemon, eschalot and oil in a small jug; stir to combine, season.

3 Cook broad beans and sugar snap peas in a large saucepan of boiling water for 1 minute or until tender; drain. Refresh under cold water; drain. Peel beige skins from broad beans; discard skins. Halve sugar snap peas lengthways.

4 Cut three-quarters of the asparagus in half lengthways. Using a mandoline or V-slicer, cut remaining asparagus into long thin ribbons. Transfer ribbons to a bowl of iced water. Set aside.

5 Heat a grill plate (or grill or barbecue) over high heat. Drizzle the halved asparagus with oil; season. Cook for 2 minutes each side or until charred and tender.

6 Place broad beans, sugar snap peas, chives and half the lemon dressing in a medium bowl; toss gently to combine. Season.

7 Drain asparagus ribbons. Spread pesto over a platter. Top with broad bean mixture, asparagus halves and ribbons, and extra grated pecorino. Serve with remaining dressing.

Pasta all'amalfitana

PREP + COOK TIME 1 HOUR 10 MINUTES SERVES 6

500g black mussels
600g uncooked medium prawns
300g small whole squid
2 large uncooked scampi (400g)
300g fresh linguine
1 cup (250ml) fish stock
½ cup (125ml) dry white wine
500g vongole
½ cup (80ml) extra virgin olive oil
4 eschalots, chopped finely
4 cloves garlic, chopped finely
2 long red chillies, seeded, chopped finely

1 tablespoon finely grated lemon rind
2 tablespoons lemon juice
¼ cup finely chopped flat-leaf parsley, plus extra leaves, to serve
lemon cheeks, to serve

1 Prepare seafood. Scrub mussels, then remove beards. Shell and devein prawns, leaving heads and tails intact. To clean squid, remove innards from squids by pulling tentacles from the body. Cut across the head, underneath eyes to separate tentacles.

2 Push tentacles outwards, squeeze beak out and discard, then cut bodies into 2cm rings. To clean scampi, place hard shell side down on a chopping board, using scissors cut along the middle of the soft underside, from tail to the start of the head, then using a knife, cut in half lengthways, from the head through to the tail. Rinse out the heads.

3 Cook pasta in a large saucepan of salted boiling water until al dente; drain.

4 Meanwhile, bring stock and wine to the boil in a large saucepan over high heat. Add mussels and vongole; cook, covered for 4 minutes or until mussels and vongole open. Strain stock through a fine sieve into a large bowl.

5 Heat the oil in a large, deep frying pan over medium heat; cook eschalots, garlic and chilli, stirring, for 3 minutes or until eschalots soften. Add prawns and scampi; cook, turning occasionally, for 4 minutes or until just cooked through. Add squid; cook for 1 minute until just cooked through. Add mussels and vongole, then strained stock, lemon rind and juice, chopped parsley and pasta; toss well to combine.

6 Transfer pasta to a large serving platter, then arrange seafood on top; sprinkle with extra parsley. Serve with lemon cheeks.

From the Test Cucina

All along the Amalfi region in small seaside trattorias you will find versions of this linguine served with sparkling fresh seafood. Some chefs swear by the addition of a few chopped anchovies cooked alongside the garlic.

Sicilian cannoli with vanilla custard

PREP + COOK TIME 1 HOUR (+ STANDING) MAKES 12

1 cup (150g) plain flour
1 egg, beaten lightly
2½ tablespoons marsala
1 tablespoon caster sugar
1 tablespoon vegetable oil, plus extra
for deep-frying and brushing
4 stainless steel cannoli tubes
1 egg white, beaten lightly
icing sugar, to dust

VANILLA CUSTARD FILLING
2 cups (500ml) milk
1 teaspoon vanilla bean paste
2 eggs
¼ cup (55g) caster sugar
¼ cup (35g) plain flour
¼ cup (35g) cornflour

1 Process flour, egg, marsala, caster sugar and vegetable oil until ingredients come together. Knead dough on a floured surface until smooth. Wrap dough in plastic. Set aside for 20 minutes at room temperature.

2 Meanwhile, make the vanilla custard filling: Stir milk and vanilla in a medium saucepan over medium heat; bring almost to the boil. Meanwhile, whisk eggs, sugar and flours in a heatproof bowl until smooth. Remove the vanilla milk from the heat; using a ladle, add one-third of the milk to the egg mixture and whisk until well incorporated. Gradually add the remaining milk, while whisking continuously. Return custard mixture to the saucepan; whisk continuously over medium heat until mixture boils and thickens. Pour into a heatproof bowl; cover surface directly with plastic wrap. Refrigerate until chilled.

3 Cut dough in half. Feed one portion of the dough through thickest setting of a pasta machine. Fold one end halfway up and then fold the other end over the top. Feed through the pasta machine, then repeat folding and feeding two more times. Adjust the machine to a thinner setting and feed dough through again. Narrow the setting and repeat until you reach the thinnest setting.

4 Place pasta sheet on a floured work surface and, working quickly, cut out 12cm rounds. Repeat rolling with remaining portion of dough; to make 12 rounds in total.

5 Heat a large saucepan one-third full with vegetable oil to 170°C (or until a cube of bread turns golden in 20 seconds). Brush the cannoli tubes with vegetable oil. Wrap a pasta circle around each tube, using egg white to seal the edges. Deep-fry cannoli, in batches of two, for 2 minutes or until golden brown. Remove cannoli with tongs; drain on paper towel.

6 When cool enough to handle (but not cold), slide cannoli shells from the tubes. Brush tubes with more oil; repeat in batches with remaining pasta rounds. Dust cooled shells with icing sugar.

7 Spoon custard filling into a piping bag fitted with a 1.5cm star nozzle. Just before serving, pipe filling into cannoli shells.

Burrata & orange salad with black olive dressing

PREP + COOK TIME 20 MINUTES SERVES 6

1 Treviso radicchio (200g), leaves separated, torn
4 small blood oranges (720g), peeled, sliced thinly
2 baby fennel bulbs (260g), shaved, fronds reserved
3 x 150g burrata

¾ cup small basil leaves
dried chilli flakes, to serve

BLACK OLIVE DRESSING

½ cup (50g) pitted kalamata olives
1 small clove garlic, crushed
1 tablespoon finely grated blood orange rind
1 teaspoon fennel seeds, crushed coarsely
½ cup (125ml) extra virgin olive oil
2 tablespoons red wine vinegar
2 tablespoons blood orange juice
2 teaspoons honey

1 Make the black olive dressing: Blend or process the olives, garlic, blood orange rind, half the crushed fennel seeds and the oil until finely chopped. Transfer mixture to a medium bowl; stir in the vinegar, blood orange juice and honey. Season with pepper.

2 Layer radicchio, orange slices and shaved fennel in a large wide serving bowl. Arrange burrata on top, then drizzle with the black olive dressing. Scatter with reserved fennel fronds and basil.

3 Serve salad sprinkled with chilli flakes and the remaining crushed fennel seeds.

From the Test Cucina

Treviso radicchio is a more elongated variety, as opposed to its round cousin. If you have one, use a mandoline or V-slicer to cut the fennel into very thin slices.

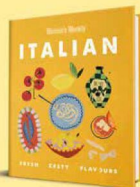
Burrata looks like a ball of mozzarella with the addition of a magnificent top knot. Hidden inside is stracciatella, a loose-formed curd cheese, and cream. It was created to use up scraps in cheese making.

From the Test Cucina

You need at least four stainless steel cannoli tubes for this recipe; they are available from kitchenware stores. If you can't find them, use cannelloni pasta tubes instead. Cooked undusted cannoli shells will keep in an airtight container for up to 2 weeks.



Sicilian cannoli with
vanilla custard



For MORE

Italian, on sale now \$49.99. Capturing the essence of summer on the Amalfi Coast, this book features light, fresh Italian recipes with zingy flavours.

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PASTRY JEWEL

Crisp-shelled pastries, like this version with a custard filling flavoured with vanilla bean paste, are popular at Italian pasticcerias.

cooking class

Potato gnocchi *with* garlic & thyme

PREP + COOK TIME 1 HOUR (+ REFRIGERATION) SERVES 4

When we're craving something delicious and comforting, gnocchi is our go-to. These pillowy dumplings need just a handful of fresh ingredients you may already have on hand.

500g evenly-sized desiree potatoes, unpeeled (see Test Kitchen note)
1 egg, beaten lightly with a pinch of salt
2 tablespoons finely grated parmesan
1 cup (150g) plain flour, approximately
½ cup (40g) flaked parmesan
2 teaspoons fresh lemon thyme sprigs
BUTTER SAUCE
¼ cup (60ml) extra virgin olive oil
4 cloves garlic, sliced thinly
150g butter, chopped
1 tablespoon fresh lemon thyme leaves

- 1** Boil whole potatoes until tender; drain. When cool enough to handle, peel away skins.
- 2** Mash potatoes using a ricer or potato masher into a medium bowl. Stir in egg, parmesan and ½ cup of the flour to make a firm dough (add a little more flour if the mixture is sticky).
- 3** Divide dough into four portions; roll each portion on a floured surface into long ropes, about 2cm thick. Cut each rope into 2.5cm pieces.
- 4** Roll pieces into a ball then run each piece of dough over the back of a fork over the tines to create light indents. Place gnocchi, in a single layer, on a lightly floured tray. Cover; refrigerate 1 hour.
- 5** Cook gnocchi, in batches, in a large saucepan of boiling salted water until gnocchi float to the surface and are cooked through. Remove from pan with a slotted spoon to a large shallow bowl; cover to keep warm.
- 6** When the last batch of gnocchi are in, start the butter sauce. Heat extra virgin olive oil in a medium frying pan over medium heat, add garlic; cook, stirring, for 3 minutes or until golden. Remove with a slotted spoon. Add butter to the oil in the pan; cook swirling the pan occasionally for 2 minutes or until foamy and butter is nut brown in colour. Immediately remove from heat, add thyme.
- 7** Divide gnocchi among serving bowls, spoon over butter sauce; top with fried garlic, flaked parmesan and thyme sprigs. Season with freshly ground black pepper.

PHOTOGRAPHY *by* JOHN PAUL URIZAR · STYLING *by* SOPHIA YOUNG

Simple pasta



Simple pasta



Step 1

COOKING POTATOES

Cool the potatoes just enough to handle and allow the steam to dissipate before mashing to prevent excess moisture in the dough.



Step 2

MASHING POTATOES

A ricer is ideal for making super smooth mash. Otherwise, use a traditional potato masher until as smooth as possible or push the potatoes through a sieve.



Step 3

MAKING GNOCCHI DOUGH

A light touch makes all the difference here. Bring the mixture together gently but firmly and add just enough flour so you have a dough that is smooth and loses its stickiness.



Step 3a

CUTTING GNOCCHI DOUGH

Clean and dry hands will ensure the dough doesn't stick while rolling. A sharp knife or bench scraper will allow you to make clean and decisive cuts when portioning the dough.



Step 4

CREATING GNOCCHI SHAPES

Run each pillow of gnocchi down the back of a fork over the tines to create light indents – these indents help the sauce cling to the gnocchi. Allowing it to rest sufficiently in the fridge will ensure the gnocchi keeps its shape.



Step 5

COOKING GNOCCHI

Ensure the saucepan you use to boil the gnocchi is large enough to allow a rolling boil. Add the salt once the water is boiling and use enough so, as the Italians say, it "tastes like the sea". When they float, they are ready to be removed with a slotted spoon and into a shallow bowl to be kept warm.

Test Kitchen notes

It is important to use the right type of potato for gnocchi as varieties vary in their moisture content. Choose a dry variety and cook them whole in their skins to minimise introducing any extra water.

VARIATIONS

Elevate your pasta by adding a few simple vegetable flavours.



Beetroot gnocchi

Finely grate 150g beetroot. Heat 1 tablespoon extra virgin olive oil in a small frying pan; cook beetroot, stirring, for 10 minutes or until soft. Puree in a small food processor. Make Potato Gnocchi, combining beetroot puree and mashed potato in step 2; add remaining ingredients.



Kale gnocchi

Finely shred 100g baby kale leaves. Heat 1 tablespoon extra virgin olive oil in a small frying pan; cook kale, stirring, for 5 minutes or until soft. Leave to cool. Make Potato Gnocchi, combining kale and mashed potato in step 2; add remaining ingredients.



Parsnip gnocchi

Finely grate 175g parsnip. Heat 1 tablespoon extra virgin olive oil in a small frying pan; cook parsnip and 1 teaspoon caraway seeds, stirring, for 10 minutes or until soft. Puree in a small food processor. Make Potato Gnocchi, combining parsnip and mashed potato in step 2; add remaining ingredients.



Kumara gnocchi

Finely grate 175g kumara. Heat 1 tablespoon extra virgin olive oil in a small frying pan; cook kumara, stirring, for 10 minutes or until soft. Puree in a small food processor. Make Potato Gnocchi, combining kumara puree and mashed potato in step 2; add remaining ingredients.

Sensational salmon

Earl Grey & brown sugar salmon

PREP + COOK TIME 30 MINUTES (+ REFRIGERATION) SERVES 6

Salmon lovers rejoice! This showstopper is impressive, a breeze to make and packs a flavour punch.

1 tablespoon Earl Grey tea leaves
¼ cup (55g) brown sugar
1 tablespoon finely grated lemon rind
1 teaspoon ground cumin
1kg piece salmon, skin on, pin-boned
½ (125g) bunch watercress, sprigs picked
6 radishes (165g), trimmed, sliced thinly
1 cup mint leaves

1 Combine tea leaves, sugar, rind and cumin in a small bowl; season.
2 Line a small oven tray with plastic wrap; place salmon, skin-side down, on tray. Rub salmon flesh with sugar mixture. Cover; refrigerate for 1 hour.
3 Heat a char-grill pan over high heat. Brush the sugar rub off the salmon. Place salmon, skin-side down, on a piece of baking paper, on the grill pan; cook for 5 minutes. Carefully turn over, cook for a further 6 minutes for medium or until cooked to your liking. Transfer to a plate, cover loosely with foil; rest for 5 minutes.
4 Serve salmon with watercress, radish and mint.





PG 75
Sticky soy &
lime ribs

Time savers

Weeknight wonders



PG 76

Vegetable
cassoulet

With a little forward planning, tempting dinners for busy weeks can be prepped ahead and finished off when you are ready to serve.



Creamy
prawn &
fish pie

MAKE AHEAD

Recipe can be prepared up to Step 6, stored covered in the fridge for up to 3 days and resumed day of serving.

Creamy prawn & fish pie

PREP + COOK TIME 1 HOUR 30 MINUTES SERVES 8

400g skinless salmon fillets
400g skinless firm white fish fillets
400g smoked fish (trout, haddock or cod)
400g uncooked medium prawns
1 litre (4 cups) milk
1 medium leek (350g), sliced thinly
1 stalk celery (150g), trimmed, sliced thinly
80g butter
½ cup (75g) plain flour
2 tablespoons finely chopped dill
2 teaspoons finely grated lemon rind
1 tablespoon lemon juice
30g butter, extra, chopped finely
2 sprigs dill, extra
MASH
1.2kg Desiree potatoes, chopped
½ cup (80ml) milk, warmed
90g butter, chopped

- 1 Prepare seafood. Cut salmon and white fish into 3cm pieces. Remove skin from smoked fish and flake into large pieces. Peel and devein prawns.
- 2 Place milk, leek and celery in a large saucepan over medium heat; bring to a simmer. Add salmon and white fish; simmer, uncovered, over low heat, for 10 minutes or until fish is cooked through. Strain milk mixture over a large bowl; reserve milk. Transfer fish and vegetables to a medium bowl.
- 3 Meanwhile, make mash.
- 4 Preheat oven to 180°C/160°C fan.
- 5 Heat butter in same cleaned saucepan over medium-high heat, add flour; cook, stirring, until mixture thickens and bubbles. Gradually add reserved milk; whisk until mixture boils and thickens. Add cooked fish, smoked fish, prawns, dill, rind and juice; stir to combine. Season. Remove from heat.
- 6 Transfer seafood mixture to a 3-litre (12-cup) ovenproof dish; top evenly with mash. Using a fork, swirl mash in a decorative pattern; dot with extra butter.
- 7 Bake pie for 45 minutes or until heated through and mash is golden. Serve topped with extra dill.

MASH Boil, steam or microwave potato until tender; drain. Mash potato with warmed milk and butter in a large bowl until smooth; season to taste.

Sticky soy & lime ribs

PREP + COOK TIME 2 HOURS
(+ REFRIGERATION) SERVES 2

1kg American-style pork spare ribs
1 cup (320g) plum jam
1 cup (250ml) water
2 tablespoons finely grated lime rind
2 tablespoons lime juice
2 tablespoons soy sauce
2 teaspoons garlic powder
2 teaspoons onion powder
1 teaspoon dried chilli flakes
1 teaspoon ground cumin
coriander sprigs and lime wedges, to serve

- 1 Place ribs in a large saucepan with enough cold water to cover (cutting ribs into pieces to fit, if necessary). Cover pan; bring to the boil. Reduce heat to low; skim away impurities from the surface. Simmer, covered, for 30 minutes. Drain.
- 2 Combine the remaining ingredients in a large bowl, add the ribs; turn to coat. Cover; refrigerate until ready to serve, turning occasionally.
- 3 On day of serving, preheat oven to 200°C/180°C fan.
- 4 Place ribs and marinade in a large baking-paper-lined dish; season. Roast for 1 hour, turning and brushing every 15 minutes with pan juices. Cut into individual ribs, serve topped with coriander and lime wedges.

from the Test Kitchen

You will need about 2 limes for the juice needed. To save on cleaning, line the dishes with a layer of foil or use disposable foil baking dishes.

Recipe can be prepared up to Step 2, stored covered in the fridge for up to 3 days and resumed day of serving.

from
the Test Kitchen

Try flathead or ling for the firm white fish fillets as these will hold together.

Spinach & ricotta stuffed pasta shell bake

PREP + COOK TIME 1 HOUR 15 MINUTES
(+ COOLING) SERVES 4

500g large pasta shells
500g spinach, stems removed
600g ricotta
2 tablespoons finely chopped flat-leaf parsley
1 tablespoon finely chopped mint
pinch ground nutmeg
2½ cups (700g) bottled tomato pasta sauce
½ cup (125ml) vegetable stock
½ cup (25g) finely grated parmesan cheese

- 1 Cook pasta shells in a large saucepan of boiling salted water for 3 minutes; drain. Cool for 10 minutes. Transfer to a tray.
- 2 Oil a shallow 2 litre (8-cup) ovenproof dish.
- 3 Boil, steam or microwave spinach until wilted; drain. Rinse under cold running water; drain. Squeeze excess liquid from spinach; chop finely.
- 4 Place spinach, ricotta, herbs and nutmeg in a large bowl; stir to combine. Spoon mixture evenly into pasta shells. Cover dish and transfer to fridge.
- 5 On the day of serving, preheat oven to 180°C/160°C fan.
- 6 Remove cover, combine pasta sauce and stock in a jug; pour into oiled dish. Place filled pasta shells in dish; sprinkle with half the parmesan. Cover tightly with foil.
- 7 Bake for 50 minutes or until pasta is tender. Remove foil; bake for a further 10 minutes or until golden. Cool for 10 minutes. Serve topped with remaining parmesan. Season to taste.

from the Test Kitchen

You can make individual pasta bakes in four shallow 2-cup (500ml) ovenproof dishes. Bake, covered with foil, for 30 minutes or until the pasta is tender. Remove foil; bake for a further 10 minutes to brown.

Vegetable cassoulet

PREP + COOK TIME 1 HOUR 20 MINUTES SERVES 4

2 teaspoons extra virgin olive oil
4 shallots (100g), halved
3 cloves garlic, sliced thinly
2 medium carrots (240g), chopped coarsely
200g Swiss brown mushrooms, halved
1 cup (250ml) dry white wine
2 medium zucchinis (240g), chopped coarsely
1½ cups (375ml) vegetable stock
700g bottled passata
400g can borlotti beans, drained, rinsed
1 teaspoon finely chopped thyme
2 tablespoons coarsely chopped flat-leaf parsley

BREAD TOPPING
1 tablespoon extra virgin olive oil
1 small onion (80g), chopped finely
1 clove garlic, crushed
2 teaspoons finely grated lemon rind
2 teaspoons finely chopped thyme
½ wholegrain and seed sourdough loaf (220g),
torn into 2cm pieces

- 1 Heat oil in a large flameproof casserole dish over medium-high heat; cook shallots, garlic, carrot and mushrooms, stirring, for 5 minutes or until vegetables are just tender. Add wine; bring to the boil. Boil until liquid is reduced by half. Add zucchini, stock, passata, beans and thyme; return to the boil. Remove from heat. Cover dish and transfer to fridge when cool enough to handle.
 - 2 On the day of serving, preheat oven to 180°C/160°C fan and bake for 50 minutes or until warmed through.
 - 3 Meanwhile, make bread topping.
 - 4 Season cassoulet to taste, sprinkle with bread topping. Return to oven; bake for 10 minutes or until topping is browned. Serve scattered with the parsley.
- BREAD TOPPING** Heat oil in a large frying pan over medium-high heat; cook onion, stirring, for 5 minutes or until soft. Add garlic, rind, thyme and bread; cook, stirring, for 10 minutes or until bread is golden.

from the Test Kitchen

Recipe can be prepared up to Step 2. Store covered in the fridge for up to 3 days and resume day of serving.



MAKE AHEAD

Recipe can be prepared up to Step 4. Cover and refrigerate for up to 3 days and resume day of serving.

Spinach &
ricotta stuffed
pasta shell bake



Midweek wonder

Solo supper

Chicken & rosemary saltimbocca

SERVES 1 | PREP + COOK TIME: 20 MINUTES

Whip up this Italian classic for a fast and tasty dinner for one.

125g truss cherry tomatoes
1 tablespoon extra virgin olive oil
1 chicken breast fillet
1 slice prosciutto
1 long sprig rosemary
1 wooden toothpick
10g butter
2 tablespoons dry white wine
salad leaves, for serving

- 1 Preheat grill to high.
- 2 Place the tomatoes on a small oven tray; drizzle with half the oil. Cook under the grill for 5 minutes or until skins split.
- 3 Meanwhile, place chicken breast between sheets of plastic wrap; pound with the flat side of a meat mallet very gently until even in thickness (not too thin). Alternatively, pound with a wooden rolling pin.
- 4 Place prosciutto and rosemary sprig on top of chicken breast and secure with a toothpick.
- 5 Heat remaining oil and the butter in a small frying pan over medium-high heat; cook chicken, rosemary-side down, for 4 minutes or until lightly browned. Turn over; cook for a further 2-3 minutes or until cooked through. Move chicken to the side of the pan, add wine, cook, stirring to deglaze the pan and create pan juices.
- 6 Remove toothpick from chicken.
Serve chicken with grilled tomatoes, salad leaves and drizzled with pan juices.

Test Kitchen notes

Cooking chicken in both butter and oil allows you to cook at a higher temperature than if you were to use butter alone, which can burn. You could simply use oil, however the butter adds a lovely golden colour and flavour to the pan juices.

PHOTOGRAPHY *by* CON POULOS · STYLING *by* AMBER DE FLORIO



PG 86
Gourmet
tomato pizzas

Mini chefs



LITTLE cooks, BIG treats

Cooking with kids can be delightful and these recipes are not only kid-approved in taste, but loads of fun to make.

PHOTOGRAPHY *by* JAMES MOFFATT · STYLING *by* OLIVIA BLACKMORE



DID YOU KNOW?

A row of bananas is called a 'hand' and a single banana is called a 'finger'.

Mini banana & blueberry loaves

PREP + COOK TIME: 50 MINUTES (+COOLING)

Test Kitchen notes

You will 1¼ cups of mashed banana for this recipe.

INGREDIENTS

cooking oil spray
 1 cup wholemeal self-raising flour
 1 cup self-raising flour
 1 teaspoon ground cinnamon
 ½ cup brown sugar
 4 very ripe medium bananas (see tip)
 ½ cup (125ml) extra virgin olive oil
 2 eggs
 ½ cup (125ml) milk
 1 teaspoon vanilla extract
 ¾ cup frozen blueberries
 ¼ cup smooth ricotta
RICOTTA FROSTING
 1½ cups smooth ricotta
 ¼ cup (60ml) maple syrup

LET'S COOK

- 1 Preheat oven to 180°C/160°C fan. Lightly spray an 8-hole (¾-cup/160ml) mini loaf pan with cooking oil spray, then line bases and long sides with baking paper, extending paper 2cm above edges.
- 2 Sift flours and cinnamon into a large bowl, tipping any husks left in the sieve into the bowl. Add sugar to bowl and stir to combine.
- 3 Peel bananas and place in a medium bowl. Using the back of a fork or a potato masher, mash bananas until smooth. Add oil, eggs, milk and vanilla. Whisk until well combined.
- 4 Add banana mixture to flour mixture. Mix until just combined. Lightly and carefully fold in blueberries and ricotta (the ricotta should not be mixed in completely). Divide mixture evenly among pan holes.
- 5 Bake loaves for 30 minutes or until a skewer inserted into the centre of one comes out clean. Remove pan from oven. Leave cakes in pan for 10 minutes before transferring to a wire rack to cool completely.
- 6 Meanwhile, to make ricotta frosting, place ricotta and maple syrup in the bowl of a food processor or blender. Process until smooth. Cover bowl with plastic wrap and refrigerate until ready to serve.
- 7 Just before serving, spread ricotta frosting on top of cakes.

Mini chefs

PG **86**

3-ingredient
chocolate mousse



**DID YOU
KNNOW?**

Originally, chocolate was a drink. You need about 400 cacao beans to make one chocolate bar.

Mini chefs

DID YOU KNOW?

Peanuts are a legume like lentils and beans. They are an edible seed that grows in a pod underground.

Test Kitchen notes

Bars will keep in an airtight container in the fridge for up to 2 weeks.

PG **86**
Snickers slice

Tandoori chicken drumettes

PREP + COOK TIME 45 MINUTES

INGREDIENTS

2 tablespoons tandoori paste

1½ cups Greek yoghurt

1kg chicken wing nibbles

lime wedges, to serve

RAITA

1 Lebanese cucumber

1 tablespoon mint leaves

1 tablespoon lemon juice

LET'S COOK

1 Preheat oven to 200°C/180°C fan. Line a large oven tray with baking paper.

2 Place tandoori paste and half the yoghurt in a large bowl (reserve remaining yoghurt for raita). Season with salt and pepper. Mix well to combine. Add chicken to bowl and mix until well coated. Place coated chicken in neat rows on tray.

3 Bake chicken for 30 minutes or until golden brown and cooked through.

4 Meanwhile, to make raita, coarsely grate cucumber and place in a colander. Using clean hands, squeeze out as much liquid as possible. Coarsely chop mint. Place reserved yoghurt in a bowl. Add lemon juice and season with salt. Stir to combine. Top yoghurt mixture with cucumber and mint. Cover bowl with plastic wrap and refrigerate until needed.

5 When ready to serve, stir the cucumber and mint into the yoghurt mixture. Serve chicken with raita and lime wedges.



DID YOU KNOW?

Traditionally, tandoori chicken is cooked in a tandoor, which is a clay-like oven where the temperature can reach up to 480°C.

Snickers slice

PREP + COOK TIME 22 MINUTES
(+ REFRIGERATION)

INGREDIENTS

cooking oil spray
75g butter, chopped
2 tablespoons honey
3 cups puffed rice cereal
25 medjool dates
½ cup natural peanut butter
1 cup roasted unsalted peanuts
200g milk chocolate

LET'S COOK

- 1 Lightly spray an 18cm x 28cm rectangular slice pan with cooking oil spray, then line base and long sides with baking paper, extending paper 5cm above edges.
- 2 Place butter and honey in a small saucepan. Cook, stirring, over medium heat until mixture is melted and smooth. Pour hot butter mixture into a large bowl. Add rice cereal and stir until well coated.
- 3 Press rice cereal mixture evenly over the base of slice pan. Cover pan with plastic wrap and place in the fridge for 30 minutes or until firm.
- 4 Remove seeds from dates. Place dates and peanut butter in the bowl of a food processor. Process until a smooth paste forms (this will take some time).
- 5 Using the back of a spoon, spread date mixture evenly over the rice cereal layer.
- 6 Coarsely chop peanuts. Sprinkle peanuts over the date layer, lightly pressing them in so they stick.
- 7 Finely chop chocolate and place in a microwave-safe bowl. Microwave on HIGH in 30-second bursts, stirring, until melted and smooth. Pour the melted chocolate over the peanut layer, rocking the pan from side to side so the chocolate spreads evenly to the edges. Return pan to fridge for 1 hour or until chocolate is set.
- 8 Using the paper tabs as an aid, lift the slice from the pan and place on a chopping board. Cut slice in half lengthways, then cut each half into 14 bars.

Gourmet tomato pizzas

PREP + COOK TIME 40 MINUTES (+ STANDING)

INGREDIENTS

7g sachet dry yeast
1 teaspoon caster sugar
1 cup wholemeal plain flour
¼ cups plain flour
1 teaspoon sea salt
1 tablespoon extra virgin olive oil,
plus extra to drizzle
cooking oil spray
320g mixed baby cherry tomatoes
220g cherry bocconcini
¾ cup pizza sauce
½ cup sliced kalamata olives
40g baby rocket leaves

LET'S COOK

- 1 Place yeast, sugar and 1 cup (250ml) warm water in a small jug. Stir to combine. Cover jug with plastic wrap and stand in a warm place for 10 minutes or until frothy.
- 2 Place flour, salt, olive oil and yeast mixture in the bowl of an electric mixer fitted with a dough hook. Mix on low speed until just combined. Increase speed to medium and mix for 7 minutes or until dough is smooth and elastic.
- 3 Transfer dough to an oiled large bowl. Cover the bowl with plastic wrap or a clean tea towel and stand in a warm place for 45 minutes or until doubled in size.
- 4 Preheat oven to 220°C/200°C fan. Lightly spray two large oven trays with cooking oil spray.
- 5 Sprinkle a clean bench with a little flour. Turn dough out onto the bench and knead for 30 seconds or until smooth. Divide dough into four portions. Roll each portion into a 15cm round. Place two rounds on one tray and the other two rounds on the second tray.
- 6 Cut cherry tomatoes in half. Drain bocconcini and pat dry with paper towel.
- 7 Using the back of a spoon, spread 2 tablespoons of the pizza sauce over the base of each dough round until almost all the way to the edge. Top with cherry tomatoes, olives and bocconcini. Season with salt and pepper.
- 8 Bake pizzas for 18 minutes or until bocconcini is melted and bases are browned and crisp.
- 9 To serve, top pizzas with rocket leaves and drizzle with extra olive oil.

3-ingredient chocolate mousse

PREP 15 MINUTES
(+ REFRIGERATION)

INGREDIENTS

200g dark eating chocolate
600ml thickened cream
2 tablespoons icing
sugar mixture
sliced strawberries and flake
chocolate, to serve

LET'S COOK

- 1 Coarsely chop chocolate. Place chocolate and ½ cup (125ml) of the cream in a microwave-safe bowl. Microwave on HIGH in 30-second bursts, stirring, until melted and smooth. Transfer chocolate mixture to a large bowl. Allow to cool to room temperature and thicken slightly.
- 2 Place 1 cup (250ml) of the cream and the icing sugar in the bowl of an electric mixer. Beat until soft peaks form (the mixture should just hold its shape when dropped from a spoon). Using a large metal spoon or spatula, gently fold one-third of the whipped cream mixture into chocolate mixture until combined, then fold in the remaining whipped cream mixture.
- 3 Spoon the mousse into four 1-cup (250ml) serving glasses. Using the back of a spoon, smooth the tops. Cover the glasses with plastic wrap and refrigerate for 3 hours or overnight until firm.
- 4 Just before serving, place remaining cream in the bowl of an electric mixer and beat until soft peaks form.
- 5 Serve mousse topped with whipped cream, sliced strawberries and shards of flake chocolate.

Mini chefs

Corn fritters

PREP + COOK TIME 40 MINUTES

INGREDIENTS

- 1 cup frozen corn kernels
- 1 medium carrot
- 2 small zucchini
- ½ cup grated tasty cheese
- 2 eggs
- ½ cup rice flour
- 1 tablespoon extra virgin olive oil
- Greek yoghurt, tomato relish and fresh basil leaves, to serve

LET'S COOK

- 1 Place corn in a small bowl. Pour over enough boiling water from the kettle to cover. Stand for 1 minute, then drain. Pat dry with paper towel.
- 2 Coarsely grate carrot and zucchini. Place grated zucchini in a colander. Using clean hands, squeeze out as much liquid as possible.
- 3 Place corn, carrot, zucchini, cheese, eggs and rice flour in a medium bowl. Season with salt and pepper. Using a wooden spoon, mix until combined.
- 4 Preheat a flat-plated sandwich press. Lightly brush the top and bottom of the press with a little of the oil.
- 5 Working in batches, spoon heaped tablespoons of corn mixture onto the sandwich press, flattening the mixture slightly into rounds. Close the lid and cook for 2 minutes until fritters are golden brown. Transfer fritters to a plate and cover to keep warm. Repeat cooking with remaining corn mixture, lightly oiling the sandwich press in between batches, to make 18 fritters in total.
- 6 Serve fritters with yoghurt and tomato relish. Top with basil leaves.



DID YOU KNOW?

According to the Guinness World Records, the longest zucchini was grown in Canada in 2014 and measured 2.52 metres!

DIY IDEA

Instead of colouring the coconut, toast it to create little brown chicks.

PG 90
Easter chicks

Kids in the kitchen

Egg-ceptional



PG *90*
Choc-mint
crackle
baskets

EASTER FUN

Get cracking in the kitchen with these delightful treats.

Kids in the kitchen

Easter chicks

PREP AND COOK TIME 1 HOUR 10 MINUTES
(+ COOLING) MAKES 12

125g butter, at room temperature
¾ cup (165g) caster sugar
1½ cups (225g) self-raising flour
½ cup (125ml) milk
2 eggs, at room temperature
1½ cups (115g) shredded coconut
yellow food colouring
60 red Smarties, for combs and feet
12 brown Smarties, for beaks
store-bought black writing gel
BUTTER CREAM
300g butter, at room temperature
2 teaspoons vanilla essence
3 cups (480g) icing sugar
4½ tablespoons milk, at room temperature

- 1 Preheat oven to 180°C/160°C fan. Line a 12-hole (½ cup/80ml) muffin pan with paper cases.
- 2 Using an electric mixer, beat butter, sugar, sifted flour, milk and eggs on low speed in a small bowl until combined. Scrape side of bowl with a spatula, then increase speed to medium and beat for 1-2 minutes or until mixture is pale and smooth. Spoon mixture into prepared cases. Bake for 20 minutes or until a skewer inserted in the centre comes out clean. Cool in pan for 5 minutes, then transfer to a wire rack to cool completely.
- 3 To make buttercream, beat butter and vanilla in a medium bowl with electric mixer until as white as possible. Gradually add sifted icing sugar and milk, then continue beating until well combined.
- 4 Place coconut in a resealable food storage bag. Add a few drops of yellow food colouring. Seal bag; gently rub and shake bag to colour coconut evenly.
- 5 Remove cases from cakes. Using a serrated knife, level tops of cakes (if required). Turn upside down and spread buttercream over cakes, doming tops to create heads of chicks. Coat with coconut. Place 3 Smarties on top of chicks to resemble comb, and 2 lower for feet. Place half a brown Smartie to resemble beak. Use gel to dot eyes on chicks. Set at room temperature.

Choc-mint crackle baskets

PREP AND COOK TIME 1 HOUR 5 MINUTES
(+ REFRIGERATION) MAKES 12

2 cups (70g) Rice Bubbles
½ cup (80g) icing sugar
½ cup (40g) desiccated coconut
2 tablespoons dark cocoa powder
125g copha, melted, cooled slightly
½ cup (60ml) pouring cream
250g white chocolate, chopped finely
1 teaspoon peppermint essence
green food colouring
6 strawberry and cream sticks, halved lengthways
45g packet mini eggs

- 1 Line a small, 12-hole (½ cup/80ml) muffin pan with paper patty cases.
- 2 In a large bowl, combine Rice Bubbles, icing sugar, coconut and cocoa. Stir in copha until well mixed. Spoon the mixture evenly among paper cases – press around the bases and sides to make 1cm thick baskets. Chill in refrigerator until firm.
- 3 In a small saucepan, heat cream until almost boiling. Remove from heat and add chocolate. Set aside for 2 minutes. Stir until smooth – add essence and a few drops of food colouring. Pour evenly into baskets.
- 4 Halve sticks to make 12 (2mm thick x 8cm lengths). Position on each basket to form handles, push into green filling to secure. Chill for 20 minutes until firm.
- 5 Decorate baskets with mini eggs.

from
the Test Kitchen

For a fun presentation idea, serve the baskets on a bed of edible coconut grass. In a large snap-lock bag, rub ½ teaspoon green food colouring into 2 cups (160ml) desiccated coconut. Strawberry and cream sticks are the pliable, candy-striped sticks.

from
the Test Kitchen

You'll find writing gels in the cake
decorating aisle of the supermarket.

EASY TO ENTERTAIN



SCAN TO SHOP

TREAT YOURSELF
OR SOMEONE SPECIAL

hardtofind.

HARDTOFIND.COM.AU

Middy magic

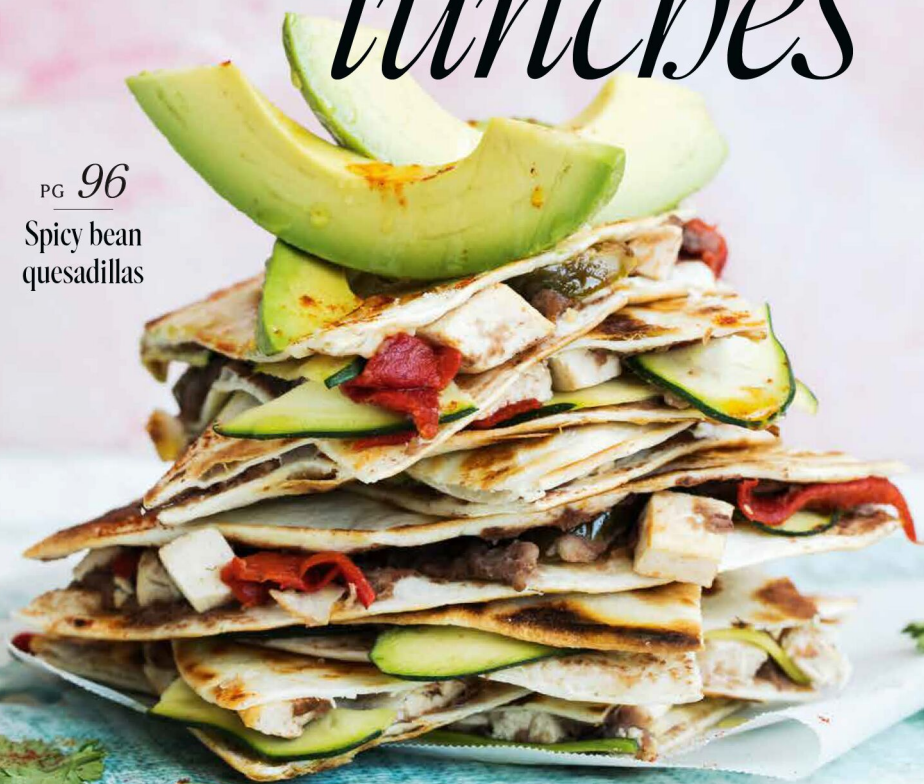
VEGIE- PACKED

Elevate your
lunchtime game
with these
flavourful and
quick recipes.

lunches


PG 96

Spicy bean
quesadillas





PG 96
Vegetable
larb



Test Kitchen notes

To create the long pasta-like strands, we found the spiraliser gave the best results. You can also make the recipe with sweet potato.

Creamy pumpkin spaghetti

PREP + COOK TIME 30 MINUTES
SERVES 4

1.5kg butternut pumpkin, peeled
1 teaspoon smoked paprika
2 tablespoons extra virgin olive oil
1 clove garlic, crushed
½ cup (50g) coarsely chopped walnuts
2 tablespoons pepitas
½ cup (160ml) pouring cream
½ cup (160ml) milk
¾ cup (60g) finely grated vegetarian parmesan-style cheese
1 tablespoon chopped chives

- 1 Preheat oven to 200°C/180°C fan. Line three oven trays with baking paper.
- 2 Using a spiraliser, julienne peeler or julienne attachment on a mandoline or V-slicer, cut pumpkin into long thin strips. Place pumpkin in a large bowl with paprika, oil and garlic, then season; toss well.
- 3 Spread pumpkin strips in a single layer between two of the lined trays. Roast for 5 minutes or until just tender (for thinner, julienned noodles, you will need to reduce the cooking time); cover to keep warm. Place walnuts and pepitas on the third tray; roast for 5 minutes or until lightly golden.
- 4 Place cream, milk and ½ cup of the parmesan in a saucepan; bring to the boil. Simmer for 5 minutes or until sauce thickens. Season to taste.
- 5 Carefully transfer pumpkin to a large shallow bowl. Pour sauce over pumpkin; top with roasted nut mixture, remaining parmesan and the chives. Season with freshly ground black pepper. Serve immediately.

Middy magic

PG 96

Mexican corn &
avocado bruschetta

**SERVING
SUGGESTION**
Serve topped with
crumbled fetta.

Middy magic

Spicy bean quesadillas

PREP + COOK TIME 15 MINUTES
SERVES 2

4 flour tortillas (160g)
¾ cup (180g) refried black beans
100g firm tofu, chopped finely
100g drained roasted red capsicums, sliced
1 small zucchini (90g), peeled into ribbons
2 tablespoons pickled jalapeños olive oil cooking spray
1 medium avocado (250g), sliced
Mexican hot sauce, coriander leaves and lime wedges, to serve

1 Place tortillas on a work bench; spread with refried beans. Top two tortillas with tofu, capsicum, zucchini and jalapeños. Top with remaining tortillas, bean-side down; press to seal slightly.
2 Heat a large frying pan or grill plate over medium-high heat; spray with oil. Cook quesadillas, one at a time, for 2 minutes each side or until golden and crisp. (Alternatively, toast in a baking paper-lined sandwich press for 4 minutes.)
3 Cut quesadillas into wedges; top with avocado. Serve with hot sauce, coriander and lime wedges.

Vegetable larb

PREP + COOK TIME 45 MINUTES SERVES 4

¼ cup (60ml) tamari
¼ cup (60ml) lime juice
½ teaspoon dried chilli flakes
1 large beetroot (200g), peeled, cut into 5mm pieces
2 medium carrots (240g), unpeeled, cut into 5mm pieces
250g snake beans, cut into 5mm pieces
2 Lebanese cucumbers (230g), halved lengthways
½ cup (65g) jasmine rice
250g baby Roma tomatoes, halved
5 green onions, sliced thinly
¾ cup finely chopped mint
¼ cup finely chopped Thai basil or coriander
½ cup (70g) roasted unsalted peanuts, chopped finely
1 medium butter lettuce, leaves separated
lime wedges, to serve

1 Preheat oven to 180°C/160°C fan.
2 Combine tamari, juice and chilli flakes in a large bowl.
3 Combine beetroot and 1½ tablespoons of the dressing in a small bowl. Combine carrot, snake beans and ¼ cup of the dressing in a medium bowl. Remove seeds from cucumber; cut into 5mm pieces. Add cucumber to remaining dressing in large bowl. Cover each bowl with plastic wrap; stand vegetables for 15 minutes.
4 Meanwhile, place rice on an oven tray; roast for 12 minutes or until golden. Process rice in a small food processor (or crush with a mortar and pestle) until very finely chopped.
5 Add tomatoes to cucumber mixture with green onion, herbs, ground rice, carrot mixture and half the peanuts. Strain beetroot mixture through a sieve, add to larb; toss gently to combine.
6 Serve larb with lettuce leaves and lime wedges, sprinkled with remaining peanuts.

Test Kitchen notes

You will need about half a small bunch of snake beans for this recipe. Traditional larb is a tangy salad of minced pork (or chicken) and fresh herbs, originating from Laos but also found in northern Thailand. This version keeps the traditional flavours and instead mixes them with the crisp textures of raw vegetables.

Mexican corn & avocado bruschetta

PREP + COOK TIME 30 MINUTES SERVES 4

3 trimmed corn cobs (750g)
8 thin slices sourdough bread (450g)
¼ cup (60ml) extra virgin olive oil
2 large avocados (640g), chopped
¼ cup loosely packed coriander leaves
1 teaspoon lime rind strips (see tips)
lime wedges, to serve
SPICED LIME YOGHURT
½ cup (140g) Greek yoghurt
1 clove garlic, crushed
1 tablespoon lime juice
pinch cayenne pepper

1 Cook corn cobs on a heated oiled grill plate (or barbecue), turning occasionally, for 20 minutes or until charred and tender. When cool enough to handle, cut kernels from cobs.
2 Meanwhile, make spiced lime yoghurt.
3 Brush bread with 2 tablespoons of the oil; place on a heated oiled grill plate (or grill or barbecue) for 1 minute each side or until lightly charred.
4 Mash avocado in a small bowl with remaining oil. Season.
5 Spread avocado on toasted bread; season. Top with corn and spiced lime yoghurt, then coriander and rind. Serve with lime wedges.
SPICED LIME YOGHURT Gently swirl ingredients in a small bowl; season to taste.

Test Kitchen notes

To create the thin strips of lime rind, use a zester if you have one. If you don't have one, peel two long, wide pieces of rind from the lime, without the white pith, then cut them lengthways into thin strips. Make the spiced lime yoghurt several hours ahead; store covered in the refrigerator. Omit the cayenne pepper if you prefer.

Chilled soba noodle salad

PREP + COOK TIME 30 MINUTES SERVES 4

20g wakame

200g dried soba noodles

2 Lebanese cucumbers (260g), seeded, cut into long thin strips

2 small carrots (140g), cut into long thin strips

1 fresh long red chilli, seeded, sliced thinly

1 tablespoon toasted sesame seeds

3 green onions, sliced thinly

½ cup loosely packed coriander leaves

2cm piece ginger (10g), grated

2 teaspoons sesame oil

¼ cup (60ml) lime juice

1 tablespoon tamar

1 Place wakame in a small bowl, cover with cold water; stand for 10 minutes or until wakame softens. Drain. Discard any hard stems; chop coarsely.

2 Meanwhile, cook noodles in a small saucepan of boiling water until just tender; drain. Rinse under cold water; drain. Chop noodles coarsely.

3 Place wakame and noodles in a medium bowl with remaining ingredients; toss gently to combine. Sprinkle with extra sesame seeds, if you like.



**TASTY
BREADS**

4 ways with

It's time to get creative with carbs – and these delectable, easy variations will be on the table in a snap.

Nº. 1

Garlic naan

PREP + COOK TIME 25 MINUTES SERVES 4

Preheat oven to 180°C/160°C fan. Place 4 plain naan on a baking paper-lined oven tray; prick all over with a fork. Combine ½ cup extra virgin olive oil, 2 crushed cloves garlic and 2 tablespoons coarsely chopped chives or coriander in a small bowl; season. Spread herb and garlic mixture evenly on bread. Bake for 15 minutes or until bread is golden and crisp.

Nº. 2

Grilled sourdough

PREP + COOK TIME 10 MINUTES SERVES 4

Cut 8 thin slices from a loaf of sourdough bread. Brush bread lightly with extra virgin olive oil; place on a heated oiled grill plate (or grill or barbecue) for 1 minute on each side or until lightly charred. Rub with a cut clove of garlic, if you like.

Nº. 3

Cheddar toasts

PREP + COOK TIME 15 MINUTES SERVES 4

Preheat oven to 200°C/180°C fan. Place 8 slices sourdough on a baking paper-lined oven tray; top with 150g sliced cheddar. Bake for 8 minutes or until cheddar melts. Season with black pepper, if you like.

Nº. 4

Simple yoghurt flatbread

PREP + COOK TIME 20 MINUTES (+ STANDING) MAKES 4

Place 1 cup self-raising flour in a medium bowl; cut in ½ cup Greek yoghurt with a butter knife. Bring mixture together with your hands. Knead dough lightly until smooth. Stand for 5 minutes. Divide dough into four pieces; roll each piece on a floured surface to about a 20cm long oval. Heat 2 teaspoons olive oil in a medium frying pan over high heat. Cook one piece of dough at a time for 30 seconds on each side, or until puffy and golden, adding extra oil to pan each time. Scatter flatbread with flat-leaf parsley leaves, if you like.



Food to share

Campfire

SMART SWAPS

Replace the green beans and corn with other vegetables you might have on hand, such as Asian greens, broccoli, asparagus or cabbage. Use drained canned baby corn instead of fresh, if you prefer.

PG 105

Ramen
noodle
& pork
stir-fry

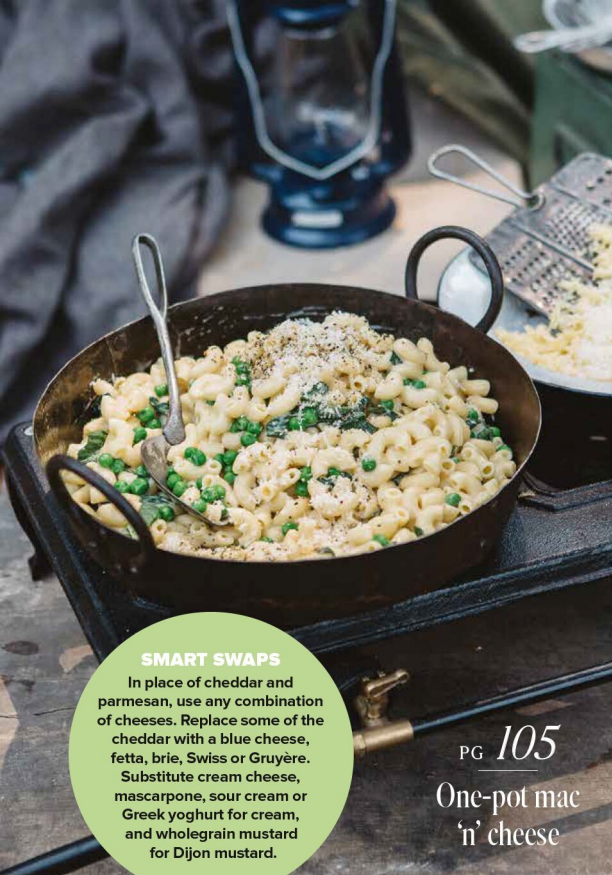
CUISINE

Bring the comforts of home to the great outdoors with these brilliant one-pan wonders.



PG *106*
Cheat's pea &
ham soup

SERVE WITH
slices of chargrilled
sourdough
drizzled with extra
virgin olive oil.



SMART SWAPS

In place of cheddar and parmesan, use any combination of cheeses. Replace some of the cheddar with a blue cheese, fetta, brie, Swiss or Gruyere. Substitute cream cheese, mascarpone, sour cream or Greek yoghurt for cream, and wholegrain mustard for Dijon mustard.

PG 105
One-pot mac
'n' cheese



Food to share

SMART SWAPS

If you don't have frozen peas, add drained canned peas or corn kernels instead.

PG **106**
Prawn
jambalaya



from
the Test Kitchen

Lining the camp oven with foil helps make clean-up easier, as the cheese can stick to the bottom. If you don't have a fire, you can cook the nachos, covered, on a barbecue to heat through.
SERVE WITH sour cream and hot chilli sauce.

Fire bean
nachos

SMART SWAPS

Use corn chips instead of tortilla strips, if preferred. Pizza cheese is a combination of grated cheddar, mozzarella and parmesan, available in the refrigerator section of major supermarkets. If unavailable, use the same amount of grated colby, mozzarella or cheddar.

Food to share

Ramen noodle & pork stir-fry

PREP + COOK TIME 20 MINUTES SERVES 2

300g minced pork
2 cloves garlic, crushed
2 teaspoons finely grated ginger
1 tablespoon vegetable oil
200g green beans, trimmed, halved
125g baby corn, halved lengthways, if large
½ cup (80ml) sweet chilli sauce
2 tablespoons kecap manis
400g shelf-stable ramen noodles
2 green onions, sliced thinly
coriander leaves, to serve

- 1 Combine pork, garlic and ginger in a medium bowl.
- 2 Heat oil in a wok or large frying pan over high heat; stir-fry pork mixture for 5 minutes, breaking up lumps, until browned. Add beans and corn; stir-fry for 2 minutes or until vegetables are almost tender.
- 3 Add sauces, noodles and the white part of the green onion to wok; stir-fry until heated through. Serve topped with coriander and remaining green onion.

Fire bean nachos

PREP + COOK TIME 15 MINUTES SERVES 4

450g jar chunky salsa
170g white corn tortilla strips
400g can black beans, drained, rinsed
2 green onions, chopped
1½ cups (150g) grated pizza cheese
1 teaspoon smoked or sweet paprika
1 medium avocado (250g)
1 tablespoon lime or lemon juice
2 tablespoons chopped coriander (optional)

- 1 Prepare a fire to glowing coals.
- 2 Line the base and side of a camp oven with lightly oiled crumpled foil (if you don't have a camp oven, use a large frying pan).
- 3 Drain any excess watery liquid from the salsa.
- 4 Spread corn strips over base of oven. Sprinkle with beans, salsa, green onion and cheese; top with the paprika.
- 5 Place the lid on the oven (or place a lid or foil over the frying pan). Place oven over coals, elevated about 5cm. Place hot coals on the lid of the camp oven – omit this step for a frying pan. Cook for 5 minutes or until cheese melts and nachos heat through.
- 6 Meanwhile, mash avocado in a small bowl; stir in juice and coriander, if using. Season to taste.
- 7 Top nachos with avocado mixture; season to taste.

One-pot mac 'n' cheese

PREP + COOK TIME 20 MINUTES SERVES 2

2½ cups (660ml) water
2 cups (280g) macaroni or elbow macaroni
½ teaspoon salt
40g butter
½ cup (80ml) pouring cream
1 teaspoon Dijon mustard
2 cups (240g) grated cheddar
½ cup (40g) finely grated parmesan
1 cup (120g) frozen peas, thawed
100g cavolo nero, chopped
finely grated parmesan, extra, to serve

- 1 Place the water, macaroni, salt and butter in a medium saucepan over medium heat. Cook, stirring, until mixture comes to the boil. Reduce heat to low-medium; cook, stirring mixture continuously, for 8 minutes or until pasta is just cooked through and liquid is thickened and reduced (the butter and starch from the pasta will thicken the pasta cooking water). If the pasta starts to catch in the corner or the mixture becomes too dry before cooking through, add a few tablespoons extra water.
- 2 Stir in cream, mustard and cheeses until cheese melts. Fold in peas and kale until spinach is wilted. Season to taste and sprinkle with extra parmesan to serve.

Variations:

- **BACON MAC 'N' CHEESE** Before starting the recipe, cook 4 chopped bacon slices in pan until browned; remove from pan. Stir in at the end of step 2 to heat through.
- **TUNA MAC 'N' CHEESE** Stir in a drained 185g can tuna at the end of step 2 to heat through.
- **CHICKEN & MUSHROOM MAC 'N' CHEESE** Before starting the recipe, cook 100g sliced mushrooms in a little oil or butter in pan until browned lightly; remove from pan. Stir mushrooms and 1 cup shredded cooked chicken in at the end of step 2 to heat through.

from
the Test Kitchen

Shelf-stable noodles are available from supermarkets and make storage and meal preparation easier when camping. Use your favourite style of noodles – Hokkien and rice noodles work well here.

Food to share

Prawn jambalaya

PREP + COOK TIME 1 HOUR (+ STANDING)
SERVES 4

2 tablespoons extra virgin olive oil
4 chicken thigh cutlets (800g)
250g cured chorizo, sliced
2 medium brown onions (300g), sliced
3 cloves garlic, crushed
2 trimmed celery stalks (200g), sliced
1 tablespoon Cajun seasoning
2 teaspoons sweet paprika
1 medium red capsicum (200g), chopped
400g canned chopped tomatoes
2 cups (500ml) chicken stock
1½ cups (300g) long grain white rice
8 large uncooked peeled prawns, tails intact
1 cup (120g) frozen peas
chopped flat-leaf parsley leaves, to serve

1 Heat oil in a large saucepan over medium heat; cook chicken for 10 minutes or until browned on all sides. Remove from pan; keep warm.
2 Add chorizo, onion, garlic, celery, Cajun seasoning and paprika to same pan; cook, stirring occasionally, for 10 minutes or until vegetables are softened.
3 Return chicken to pan with capsicum, tomatoes and stock; bring to the boil. Reduce heat; simmer, covered, for 10 minutes or until capsicum is tender. Add rice; cook, covered, for 12 minutes.
4 Add prawns and peas to pan; cook, covered, for a further 3 minutes or until prawns and peas are just cooked through. Remove from heat; stand for 5 minutes. Serve sprinkled with parsley.

Spiced pomegranate lamb

PREP + COOK TIME 20 MINUTES SERVES 4

2 tablespoons extra virgin olive oil
1 medium onion (150g), chopped finely
500g minced lamb
2 cloves garlic, crushed
1 tablespoon ground cumin
1 tablespoon ground coriander
2 tablespoons lemon juice
2 x 26cm round Lebanese breads, grilled
3 cups (780g) hummus
2 tablespoons toasted pine nuts
¼ cup chopped flat-leaf parsley
2 tablespoons pomegranate seeds

1 Heat oil in a large heavy-based frying pan over high heat. Cook onion, lamb, garlic and spices, stirring continuously, for 10 minutes or until lamb is browned. Stir in juice; season to taste.
2 Divide bread and hummus among plates. Top with lamb mixture, pine nuts, parsley and pomegranate seeds.

from
the Test Kitchen

Pomegranate seeds can be purchased in small tubs in the chilled section of major supermarkets.

Cheat's pea & ham soup

PREP + COOK TIME 35 MINUTES SERVES 4

1 tablespoon extra virgin olive oil
300g streaky bacon
3 green onions, sliced thinly
1 clove garlic, chopped finely
1 large potato (200g), chopped
1.5 litres (6 cups) chicken stock
6 cups (720g) frozen peas
¾ cup loosely packed mint leaves, chopped, plus extra to serve
½ cup (125ml) pouring cream

1 Heat oil in a large saucepan over medium-high heat; cook bacon for 2 minutes each side or until golden and crispy; remove from pan. Keep warm.
2 Reduce heat to medium. Add green onion and garlic to pan; stir for 5 minutes or until softened.
3 Add potato and the stock; bring to the boil. Reduce heat to medium-low; simmer, covered, for 10 minutes or until tender. Add 5 cups (600g) of the peas; cook for a further 2 minutes or until peas are just tender. Remove pan from heat.
4 Add mint; blend with a stick blender until smooth. Alternatively, mash with a potato masher or fork. Add remaining peas; stir over medium-low heat until hot. Season to taste.
5 Top soup with cream, bacon and extra mint leaves. Serve seasoned with freshly ground black pepper.

from
the Test Kitchen

You can leave out the prawns for a completely seafood-free version, if you prefer.



DO AHEAD

Lamb mixture can be made a day ahead; reheat in a frying pan before serving.

Spiced
pomegranate
lamb





DO AHEAD

Cake can be made up to a day ahead; store in an airtight container at room temperature.

cake of the month

Pear & pecan gingerbread cake *with* spiced icing

PREP + COOK TIME 2 HOURS 10 MINUTES SERVES 16

Indulge in the warm and comforting flavours of this fruit-laden cake, topped with a velvety spiced icing for maximum flavour.

2 medium Packham pears (500g)
230g unsalted butter, chopped, softened
2 cups (440g) firmly packed brown sugar
2 eggs
½ cup (185g) molasses
4 cups (600g) plain flour
2 teaspoons bicarbonate of soda
1 tablespoon ground ginger
2 teaspoons ground cinnamon
1 teaspoon ground allspice
1 teaspoon ground nutmeg
½ teaspoon fine sea salt
2 cups (500ml) milk
1 cup (120g) pecans, roasted, chopped finely
½ cup (140g) crystallised ginger, chopped finely
SPICED ICING
2 cups (320g) pure icing sugar
¼ cup (60ml) lemon juice
2 teaspoons ground allspice

1 Preheat oven to 170°C/150°C fan. Grease a 25cm bundt pan with a pastry brush and a little soft butter.
2 Peel pears; cut into 1cm cubes. Beat butter and sugar in a large bowl with an electric mixer until pale and creamy. Beat in eggs, one at a time, until just combined; beat in molasses. Beat in sifted combined flour, bicarb, spices and salt alternately with milk until just combined; don't over-mix. Fold in pear and pecans. Spoon mixture into pan.
3 Bake cake for 1 hour and 40 minutes or until a skewer inserted into the centre comes out clean. Leave cake in pan for 15 minutes before turning out onto a wire rack to cool.
4 Make spiced icing.
5 Place cake on a cake stand or plate. Drizzle spiced icing over cake; top with crystallised ginger.
SPICED ICING Sift icing sugar into a medium bowl. Add juice and allspice; whisk until smooth.

Test Kitchen notes

Roasting nuts brings out the flavour. Spread pecans onto an oven tray, roast in 180°C/160°C fan oven for 5 minutes or until nuts are toasted.

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Next issue

Let's get baking

Whether you're a beginner or advanced cook, we have all the tips and tricks you need to bake with confidence. Plus, show mum you care with a Mother's Day morning tea.

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Conversion chart

MEASURES

One Australian metric measuring cup holds approximately 250ml; one Australian metric tablespoon holds 20ml; one Australian metric teaspoon holds 5ml.

The difference between one country's measuring cups and another's is within a two- or three-teaspoon variance, and will not affect your cooking results. North America, New Zealand and the United Kingdom use a 15ml tablespoon.

All cup and spoon measurements are level. The most accurate way of measuring dry ingredients is to weigh them. When measuring liquids, use a clear glass or plastic jug with the metric markings.

The imperial measurements used in these recipes are approximate only. Measurements for cake pans are approximate only. Using same-shaped cake pans of a similar size should not affect the outcome of your baking. We measure the inside top of the cake pan to determine sizes.

We use extra-large eggs with an average weight of 60g.

DRY MEASURES

METRIC	IMPERIAL
15g	½ oz
30g	1 oz
60g	2 oz
90g	3 oz
125g	4 oz (¼ lb)
155g	5 oz
185g	6 oz
220g	7 oz
250g	8 oz (½ lb)
280g	9 oz
315g	10 oz
345g	11 oz
375g	12 oz (¾ lb)
410g	13 oz
440g	14 oz
470g	15 oz
500g	16 oz (1 lb)
750g	24 oz (1½ lb)
1kg	32 oz (2 lb)

LIQUID MEASURES

METRIC	IMPERIAL
30ml	1 fluid oz
60ml	2 fluid oz
100ml	3 fluid oz
125ml	4 fluid oz
150ml	5 fluid oz
190ml	6 fluid oz
250ml	8 fluid oz
300ml	10 fluid oz
500ml	16 fluid oz
600ml	20 fluid oz
1000ml (1 litre)	1¾ pints

LENGTH MEASURES

METRIC	IMPERIAL
3mm	⅙ in
6mm	¼ in
1cm	½ in
2cm	¾ in
2.5cm	1 in
5cm	2 in
6cm	2½ in
8cm	3 in
10cm	4 in
13cm	5 in
15cm	6 in
18cm	7 in
20cm	8 in
22cm	9 in
25cm	10 in
28cm	11 in
30cm	12 in (1 ft)

OVEN TEMPERATURES

The oven temperatures in this book are for conventional ovens; if you have a fan-forced oven, decrease the temperature by 10-20 degrees.

	°C (CELSIUS)	°F (FAHRENHEIT)
VERY SLOW	120	250
SLOW	150	300
MODERATELY SLOW	160	325
MODERATE	180	350
MODERATELY HOT	200	400
HOT	220	425
VERY HOT	240	475



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