




 TOOMBUL

# Community Cookbook



If your home had a heart, where would it be? We recently asked our team this question and the response was unanimous:  
My kitchen.

Gone are the days when it was an afterthought, a space limited to preparing food. Today our kitchens are a place where our family and friends debrief over dinner and learn about each other's day. Occasionally we find refuge with a cup of tea. We've had the unavoidable "can I see you in the kitchen?" chat and it's also where we've stolen kisses...

With the kitchen in mind, we want to give you a glimpse of our heart beyond our stores. By sharing recipes that bring us comfort and joy, we hope to stay connected with our wonderful community.

Bon appétit!  
♥ Toombul Team

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Breakfast

# Strawberry & Banana Smoothie Bowl



Serves 1

Prep Time 5 min    Cook Time 5 min

By Rachel Connors

## Ingredients:

### Smoothie

1 banana frozen

1½ cups frozen strawberries

½ cup unsweetened coconut milk

### Toppings

Strawberries, sliced

Banana, sliced

Chia seeds

## Method

- Combine frozen banana, frozen strawberries, and coconut milk in a blender. Puree until completely smooth - the mixture should be thick. Add a touch more liquid, if necessary, to get it to blend completely smooth.
- Transfer to a bowl and add toppings as desired. Enjoy!

# Gluten Free Crumpets



Serves 10

Cook Time 30 mins

By Becky Excell

## Ingredients:

1 1/2 cups gluten-free plain flour

1 tsp dried yeast

1 tsp caster sugar

1 cup milk, warmed

1 tbsp vegetable oil

Butter, to serve

Gluten-free jam, to serve

## Method

- Whisk flour, yeast, sugar, milk and 3/4 cup of warm water in a bowl until smooth. Cover with plastic wrap. Leave to prove in a warm place for 1 hour 30 minutes or until light and foamy.
- Place 2 teaspoons oil in a large non-stick frying pan. Brush egg rings with oil, then place them into the pan. Heat over medium heat until hot. Spoon 1/4 cup batter into each ring. Cook for 7 minutes or until golden brown.
- Turn crumpets over and remove rings. Cook for a further 2 to 3 minutes or until golden and cooked through. Transfer to a plate. Cover to keep warm. Repeat with remaining batter, brushing rings with oil between each batch.



# Broccoli, Corn & Haloumi Fritters



Serves 8

Prep Time 15 min

Cook Time 30 min

Provided by Coles

## Ingredients:

1/2 large head broccoli

1/2 cup self-raising flour

1 egg

1/3 cup milk

300g can corn kernels

100g haloumi, coarsely grated

2 tbsp chopped fresh chives

1 tsp finely grated lemon rind

1/4 cup olive oil

Baby spinach, to serve

Sliced avocado, to serve

Halved grape tomatoes, to serve

Sweet chilli sauce, strained, to serve

## Method

- Use a large sharp knife to cut broccoli into large pieces, including the stem. Place in a food processor. Pulse, until finely chopped.
- Place the flour and egg in a large bowl. Gradually pour in the milk, whisking until mixture is well combined and smooth.
- Add the broccoli, corn, haloumi, chives and lemon rind to the flour mixture. Season with salt and pepper, and stir.

[Method continued on next page!]



# Broccoli, Corn & Haloumi Fritters

## Method Continued....

- Heat 1 tbsp oil in a large non-stick frying pan. Add 1/4 cup of the fritter mixture.
- Cook the fritters for 2 minutes or until golden. Use an egg lifter to carefully turn and cook for a further 2 minutes, or until golden and cooked through.
- Transfer to a plate. Repeat in 2 more batches with remaining mixture.
- Serve with spinach, avocado, tomato and sweet chilli sauce.

# Baked Bean & Avocado Jaffles with Crispy Bacon



Serves 2

Prep Time 10 min

Provided by Bakers Delight

## Ingredients:

20g butter, softened  
4 slices white bread  
4 slices streaky bacon  
1/2 avocado, thinly sliced  
1/3 cup baked beans  
Sriracha chilli sauce, to drizzle

## Method

- Preheat jaffle maker.
- Meanwhile, spread butter over 1 side of each slice of bread.
- Lay 1 slice of bacon on an angle in each hole of jaffle maker.
- Top with 1 slice of bread, buttered-side down. Add avocado, then beans. Drizzle with sriracha. Sandwich with remaining bread slices, buttered-side up.
- Cook until bread is golden brown.

# Raspberry Chia Overnight Oats



Serves 4

Prep Time 10 min

By Esther Schultz

## Ingredients:

- 1 1/2 cups rolled oats
- 1/3 cup white chia seeds
- 200g fresh or frozen raspberries
- 2 1/4 cups reduced-fat milk
- 1 tbsp honey

## Method

- Combine oats and chia seeds in a large bowl.
- Place raspberries in a jug. Use the back of a wooden spoon to lightly crush. Add the milk and honey to the raspberry and stir to combine.
- Add the raspberry mixture to the oat mixture and stir to combine. Cover with plastic wrap. Place in the fridge overnight to soak.
- Spoon the oat mixture evenly into serving bowls or jars. Enjoy!



# Eggs Benedict With Sweet Potato Rosti



Serves 2

Prep Time 10 min

Provided by Coles

## Ingredients:

2 tbsp extra virgin olive oil

4 eggs, poached

1 bunch asparagus, steamed

### Hollandaise Sauce

3 egg yolks

1 tbsp lemon juice

100g butter, melted,  
cooled

### Sweet Potato Rosti

40g rindless bacon cut into thin strips

250g sweet potato, coarsely grated

1 1/2 tbsp plain flour

1 egg

## Method

- For the hollandaise sauce, place yolks and lemon juice in a food processor. Season with salt and pepper. Process for 1-2 minutes, scraping the side once with a spatula, until thick and emulsified. With the motor running, slowly add the melted butter, 1 tbs at a time, processing for 4 minutes or until smooth and thickened slightly. Transfer to a bowl and set aside.
- For the sweet potato rosti, heat a large frying pan over medium-high heat. Add the bacon or pancetta. Cook, stirring, for 5 minutes or until light golden. Transfer to a large bowl. Add the grated sweet potato, flour and egg. Season with salt and pepper. Stir until combined.

[Method continued on next page!]

# Eggs Benedict With Sweet Potato Rosti

## Method Continued....

- Heat 1 tbsp oil over medium heat. Place tablespoonfuls of the sweet potato mixture in the pan, spreading each into a round. Partially cover and cook for 3-4 minutes each side, or until golden and cooked through. Transfer to a plate lined with paper towel. Repeat with remaining oil and mixture.
- Top with poached eggs and 1 tbsp hollandaise. Serve with asparagus.

# Blueberry Banana Blitz



Serves 2

Prep Time 10 min

Provided by Coles

## Ingredients:

250g frozen blueberries  
1 frozen banana, coarsely chopped  
1/2 cup toasted muesli or granola  
1 cup vanilla yoghurt  
1 cup milk  
1/2 tsp ground cinnamon  
1/4 tsp finely grated lemon rind  
Whipped cream, to serve  
Fresh blueberries, to serve

## Method

- Place the frozen blueberries, banana, muesli or granola, yoghurt, milk, cinnamon and lemon rind in a blender and blend until smooth.
- Pour evenly between serving glasses. Top with whipped cream and sprinkle with fresh blueberries. Serve immediately and enjoy!





Lunch & Dinner

# Beef & Guinness Cottage Pie



Serves 6

Prep Time 15 mins    Cook Time 1 hr 15 mins

By Gavin Sutherland

## Ingredients:

1kg mince beef  
2 cloves garlic, crushed  
1 brown onion, diced  
2 carrots, diced  
1 red chilli, diced  
2 tbsp tomato paste  
250ml beef stock  
440ml Guinness, can  
2 sprigs of thyme  
1 bay leaf  
4 tbsp flour

2 tbsp Worcestershire sauce  
Salt & pepper  
1 star anise  
2 tbsp olive oil  
3kg potatoes  
2 tbsp chives, chopped  
100g butter  
100g cheddar cheese, grated  
150ml cream

## Method

- Preheat oven to 180°C.
  - Fry onion, carrots, garlic and chilli in olive oil until soft – 4 to 5 minutes.
  - Add mince beef and cook until browned, breaking it up as you do it – 10 to 12 minutes.
  - Mix flour with 100 ml Guinness and set aside.
  - Add remaining Guinness, thyme, bay leaf, star anise, beef stock, Worcestershire sauce and beef stock to pot. Once simmering stir in the Guinness and flour mixture. Cook on medium heat (at a simmer) for 20 to 30 minutes, stirring occasionally. Note: You want to reduce the cooking liquid until it's a gravy like thickness.
  - Once reduced to your liking, set pie aside to cool and then place into an oven proof pie dish.
- [Method continued on next page!]

# Beef & Guinness Cottage Pie

## Method Continued....

### Potatoes

- Chop potatoes in equal sized pieces and boil in heavily salted water until soft enough to mash – approx. 15 minutes.
- Drain potatoes and allow them to steam for a minute to remove moisture.
- Add butter, cream and 8g of grated cheddar cheese and chives. Stir to combine.

### Assembly

- Once pie mix has cooled sufficiently, spoon the potatoes over the top and spread out. Using a fork, make rough bits on the top of potatoes. This helps give you those delicious brown crusty bits.
- Sprinkle remainder of the grated cheese on top and bake in oven for 25 - 30 minutes at 180°C.



# Butter Chicken



Serves 4

Prep Time 10 mins    Cook Time 25 min

By Paresha Anand

## Ingredients:

1/2 cup Greek yoghurt	1 brown onion
2 garlic cloves, crushed	410g can tomato puree
3cm ginger, finely grated	1/2 cup chicken stock
2 tsps ground cumin	1/2 cup thickened cream
2 tsps ground dried coriander	Basmati rice, steamed
1 tsp garam masala	
1/4 tsp chilli powder	
600g chicken thigh fillets	
1 tbsp vegetable oil	
20g butter	

## Method

- Place yoghurt, garlic, ginger, cumin, coriander, garam masala and chilli powder in a glass or ceramic dish. Add chicken cut up into 3cm pieces. Stir to coat. Refrigerate for 2 hours.
- Heat oil and butter in a heavy-based saucepan over medium-high heat. Add sliced onion. Cook, stirring occasionally, for 3 to 4 minutes or until softened.
- Add chicken mixture to pan. Cook, stirring, for 5 minutes, or until chicken just starts to change colour.
- Add tomato puree and stock. Cover. Bring to the boil. Reduce heat to low. Simmer, stirring occasionally, for 10 minutes, or until chicken is tender and mixture has thickened.
- Stir in cream. Simmer for a further 5 minutes or until heated through.
- Serve with steamed rice.

# American Cheesy Buffalo Dip



Serves 8 - 10

Prep Time 1 hour

By Brad Bultman

## Ingredients:

100g of chicken breast  
300mL bottle of ranch sauce  
200mL bottle of hot sauce  
8oz package of cream cheese  
250g package of Mozzarella cheese, shredded  
2 boxes of Ritz Crackers or your choice of  
crackers, for dipping  
1 bunch celery, for dipping

## Method

- Cook the chicken on medium heat.
- Transfer cooked chicken to a crockpot and add hot sauce, ranch sauce, cream cheese, and shredded cheese ingredients to the crockpot. Cook for 60 to 75 minutes on high, stirring every 15 minutes.
- Serve with raw veggies or crackers of your choice.

# Dukkah-Spiced Pumpkin & Haloumi Salad



Serves 4-6

Prep Time 10 min    Cook Time 10 min

Provided by Coles

## Ingredients:

800g Kent pumpkin, seeded, cut into wedges

2 tbsp pistachio dukkah

2 tbsp olive oil

250g haloumi, thickly sliced

1 tbsp white wine vinegar

120g Salad Mix

## Method

- Combine the pumpkin, dukkah and half the oil in a large bowl.
- Heat a barbecue grill or chargrill on high. Cook pumpkin for 5 mins each side, or until golden brown and tender.
- Meanwhile, heat a barbecue flat plate or large frying pan on high. Cook the haloumi for 2 mins each side, or until browned.
- Combine the vinegar and remaining oil in a small bowl. Season with salt and pepper.
- Place the salad leaves, pumpkin and haloumi in a bowl. Drizzle with dressing and toss to combine. Divide among serving plates and serve immediately.



# Mamas Spaghetti



Serves 4-6

Cook Time 1 hour

By Jennifer Morton

## Ingredients:

500g pork mince  
500g veal mince  
1 onion, finely chopped  
1 carrot, diced  
1 stick celery, diced  
1 cup red wine  
1 cup milk  
2 cup vegetable stock  
Rosemary  
2 tubs tomato paste  
Spaghetti

## Method

- Fry onion until translucent. Add mince and cook until browned.
- Add carrot and celery until vegetables soften.
- Add red wine and cook off for 10 minutes.
- Stir through tomato paste.
- Add vegetable stock and season with salt. Cover and simmer for as long as possible, at least 45 minutes!
- Serve with pasta, and Enjoy!

# Zucchini, Leek and Bacon Quiche



Serves 6

Cook Time 50 min

By Stefania Peracchi

## Ingredients:

Puff pastry

3 medium eggs

100g Parmigiana Reggiano

50g bacon (cut into small pieces)

1 big leek

500g zucchini

Salt

Pepper

Parsley

Onion, finely diced

## Method

- Remove the beard and the green part of leek. Cut the first outer layers into thin slices.
- In a pan, heat the oil with the onions. Once translucent add the leeks and zucchini. Stir occasionally and cook for about 10 minutes, adding at the very last the bacon.
- When cooked, season with salt, pepper and with a little chopped parsley. Turn off the heat and leave aside in a bowl to let it cool.
- In another bowl beat the eggs and add the Parmigiana Reggiano finely grated. Then pour the mixture into the bowl with the bacon.
- Take the puff pastry and roll it on a round baking tray 22 cm diameter.
- With a fork make some small holes on the pastry, and then pour the filling. Fold the protruding part of the pastry inwards, grate some extra Parmigiana on top and then bake in a preheated static oven at 190°C for about 50 minutes. Once cooked, take out your quiche and let it cool a few minutes before enjoying it hot.



# Steak With Pistachio Pesto



Serves 4

Prep Time 10 min      Cook Time 5 min

Provided by A Place 2 Meat

## Ingredients:

4 Beef Scotch Fillet Steaks

1 tbs olive oil

200g cherry tomatoes, halved

60g baby spinach & rocket

### Pistachio Pesto

1/3 cup pistachios, lightly toasted

1/3 cup finely grated parmesan

60g Baby Rocket

1/2 cup mint leaves

1/4 cup basil leaves

1 garlic clove, crushed

1/2 cup extra virgin olive oil

## Method

- To make the pistachio pesto, place the pistachios, Parmesan, rocket, mint, basil and garlic in a food processor and process until finely chopped. With the motor running, add oil in a thin, steady stream until well combined. Season with salt and pepper.
- Heat a barbecue grill or chargrill on medium-high. Brush the steaks with oil and season with salt and pepper. Cook on the grill for 2 to 3 mins each side for medium-rare or until cooked to your liking. Transfer to a plate. Loosely cover with foil. Set aside for 5 mins to rest.
- Thickly slice the steaks and divide among serving plates. Arrange tomato and spinach and rocket on the plates. Season with salt and pepper. Serve with the pistachio pesto.



# Risotto For The Ravenous



Serves 2

Cook Time 45 min

By Amy Tran

## Ingredients:

- 1 brown onion, diced
- 3 garlic cloves, diced
- 1 chorizo, chopped
- 1 cup risotto rice
- 2 cubes vegetable stock
- 1 pack cherry tomatoes
- 1 lemon
- 1 bunch of parsley
- 1 bunch of thyme
- Pinch of chilli flakes
- 1 packet of baby spinach leaves
- 10 green banana prawns, peeled

## Method

- Cook the onion, garlic and chorizo with a drizzle of oil for 5 minutes in a saucepan. Then add the risotto rice.
- Dissolve the stock in 2 cups of boiling water then add to saucepan. Bring to the boil then transfer to a baking dish.
- Bake in the oven at 220 degrees for 25 minutes.
- Toss the tomatoes with the thyme leaves, salt and pepper and oil. Place the tomatoes on baking paper and put in the oven for 20 minutes.
- Cook the banana prawns with oil until pink. Add the chilli flakes, garlic, a squeeze of lemon, parsley and season with salt and pepper.
- Remove the tomatoes and the risotto. Add the baby spinach leaves and a squeeze of lemon into the risotto .
- Serve the risotto and top with the prawns and roasted tomatoes.

# Air Fryer Chicken Wings



Serves 4

Cook Time 16 min

By Michelle Hay-Chapman

## Ingredients:

Chicken wings split into flats and drumettes

1 tbsp olive oil

2 tsp garlic salt

1 tsp lemon pepper

## Method

- Thoroughly pat dry chicken wings with paper towels and place in a mixing bowl.
- Coat in oil, then sprinkle on garlic salt and lemon pepper. Toss to evenly coat with seasoning.
- Place on air frying basket, spacing evenly and air fry for 8 minutes per side, or a total of 16 minutes, or until chicken wings are crisp and golden brown on the outside.

# Hidden Veggie Sausage Rolls



Serves 6

Prep Time 30 min

Cook Time 50 min

By Joanne Calcara

## Ingredients:

### Filling

- 1 kg sausage mince
- 3 cups grated carrot
- 3 cups grated potato
- 1 cup finely chopped onion
- 1 clove crushed garlic
- ½ tsp salt
- 1 tsp white pepper
- 1 cup breadcrumbs

Puff Pastry sheets

1 egg beaten, combined with a little milk

Sesame seeds

Tomato Sauce, to serve

## Method

- Preheat oven to 160 degrees.
- Combine all filling ingredients well in a bowl.
- Cut each sheet in half down the middle.
- Lay a thick ribbon of the meat filling mix in the middle of each piece of pastry, and roll up, ensuring that the join is underneath.
- Evenly cut to your desired sausage roll length and place on a baking tray lined with baking paper.
- Brush the rolls with egg wash and sprinkle with sesame seeds.
- Bake in the oven for approximately 40 minutes, or until golden brown.
- Serve with fresh tomato sauce.



# Lamb Tikka Flatbreads



Serves 4

Cook Time 10 min

By Jenni Wallace

## Ingredients:

- 2 tbsps tikka masala curry paste or tandoori paste
- 4 lamb rump steaks
- 1 tbsp sunflower oil
- 4 naan breads, warmed
- 2 tomatoes, roughly chopped
- 1 red onion, halved, thinly sliced
- 1/2 bunch mint
- 1 cup thick Greek-style yoghurt

## Method

- Brush the curry paste over the lamb. Heat oil in a large frypan over medium heat. Cook the lamb, turning, for 6 to 7 minutes for medium, or until cooked to your liking. Set aside to rest for 3 minutes, then thinly slice.
- To serve, divide the lamb among naan breads, top with with tomato, red onion and mint leaves, and drizzle with yoghurt.

# Karadage (Japanese fried chicken)



Serves 4

Cook Time 20 min

By Vivian Xie

## Ingredients:

650g of boneless chicken thigh

Salt and pepper

2-3 tbsp potato starch

2 tbsp plain flour

Vegetable oil for deep frying

1 clove garlic, minced

1/2 tbsp soy sauce

1/2 tbsp sake (can substitute with dry sherry)

1/2 tsp sesame oil

Kewpie mayonnaise

Wedge of lemon, to serve

## Method

- Cut the chicken thigh into 5 cm pieces and season with salt and pepper.
- In a large bowl, add garlic, soy sauce, sake and sesame oil to mix.
- Add the chicken to the bowl and mix until evenly coated.
- Cover and refrigerate for 30 min to marinate.
- Pour enough oil to a pot (at least 3-4 cm deep to shallow fry) and heat oil to 160 C on medium heat.

Tip: If you sprinkle a little flour in, it will sizzle, that's when you know the oil is ready.

- On a tray, prepare potato starch in one pile and flour in a separate pile.
- Lightly dredge each chicken piece in the flour and dust off the excess. Then dredge the floured chicken in the potato starch.

[Method continued on next page!]

# Karadage (Japanese fried chicken)

## Method Continued....

- Once the oil is hot enough, gently submerge each chicken piece in the oil.

Tip: Don't overcrowd the pot otherwise the temperature will drop too much and the chicken will end up absorbing too much oil and be soggy instead of crispy.

- The chicken will be fried twice. For the first fry, leave in for about 90 seconds until the chicken is a light golden colour, remove and transfer to a wire rack to drain excess oil.

Tip: If the colour changes too quickly, it means the oil is too hot.

- For the second fry, turn the heat up to medium-high heat. Add the chicken for about 45 seconds or until the skin is crispy and has a nice golden colour. Transfer to a wire rack.
- Serve the chicken hot with a wedge of lemon and Kewpie mayonnaise.



# Loaded Honey Garlic Bread



Serves 2 - 3

Cook Time 10 min

By Esther Kim

## Ingredients:

Shredded cheese, Pizza or Mozzarella

Honey

Shaved ham

Garlic bread roll

## Method

- Pre-heat oven to 180C.
- Cut up garlic bread slices and lay each piece on a baking tray on its buttered side.

Note: One buttered side will be facing down on tray while the other buttered side will be facing up.

- Drizzle generous amount of honey over the bread.
- Top with ham and the shredded cheese.
- Bake for 10 minutes, or until cheese is nicely melted and slightly golden.

# Southwestern Quinoa Stuffed Capsicum



Serves 6-8

Cook Time 40-50 min

Provided by Anytime Fitness

## Ingredients:

6-8 capsicum	2 tbsp fresh coriander
1 can of black beans	1/2 lime juice
1 can of corn	3/4 cup low-fat shredded cheese
250g cherry tomatoes	
1/3 cup spring onion	
1 cup quinoa (dry)	Optional garnishes:
500g chorizo	avocado, Greek-style
1 tbsp olive oil	yoghurt
1 tsp cumin	
2 tsp fajita seasoning	
2 garlic cloves, minced	

## Method

- Preheat oven to 200C
- Bring 2 cups of water to boil in a saucepan with 1 cup of quinoa. Once boiling, cover pot and turn down heat to simmer until all water has absorbed (approx. 15 minutes).
- Add 2 tbsp of olive oil to a skillet over medium heat. Cook chorizo and season with cumin, fajita spice and garlic. Cook until meat is uniformly brown.
- Add meat, quinoa and veggies to a large bowl. Sprinkle with coriander and lime juice.
- Cut the tops off the capsicums. Remove hearts and seeds.
- Place capsicum in greased pan. Stuff with mixture. Bake for 20 minutes. Top with cheese and bake for another 5-10 minutes or until cheese has melted and capsicum have softened.
- Garnish and serve hot.



# Slow Cooked Pork Fillet



Serves 4

Cook Time 4 - 5 hours

By Michelle Lucadou-Wells

## Ingredients:

1kg pork fillets  
2 apples, cut into chunks  
1 onion, cut into chunks  
½ cup white wine  
¼ cup apple cider vinegar  
3 tbsp soy sauce  
1 tsp ginger  
1 tsp garlic  
1 tbsp Dijon mustard  
Thyme  
Salt & pepper

## Method

- Place apples and onions on the bottom of slow cooker.
- Place pork on top and sprinkle generously with salt, pepper.
- In a bowl mix remainder of the ingredients and pour over pork.
- Cook 4-5 hours on low in slow cooker.



# Granddad's Shanghai Dumplings



Makes 20 dumplings

Prep Time 2 - 3 hours    Cook Time 30 mins

By Joy Shi

## Ingredients:

250 g pork mince	2 cups flour
1 egg	1 cup water
3 dried shiitake mushrooms	3 g yeast
1/2 cup spring onions, chopped	1/4 tsp sugar
1 1/2 tbsp oyster sauce	1/4 tsp baking powder
2 tbsp Shaoxing wine	1 tbsp cooking oil
2 tbsp light soy sauce	Sesame seeds
1 tsp sugar	Spring onion
2 tbsp ginger	

## Method

- To make the dough, mix flour, yeast and sugar together. Add warm water and oil gradually. Mix with chopsticks/ fork until no more loose flour can be seen. Turn onto a floured surface and knead the dough until it is relatively smooth (if using a stand mixer, knead on low speed for about 8-10 minutes)
  - Place into an oiled bowl for first proof and cover with wet cloth. Let it rest until it doubles in size (approximately 2 hours in a warm room).
  - To make the filling, place all filling ingredients in a bowl and mix together in one direction continuously for 5 minutes or until it comes together. If it's a bit dry, add some water.
  - To roll out the dough, take dough out of bowl and knead on floured surface. Roll it into a ball and make a hole in the middle to form a donut like shape. Cut into 20 equal pieces.
  - Roll each dough piece into a round ball, press down to flatten and then roll each piece flat
- [Method continued on next page!]

# Granddad's Shanghai Dumplings

## Method Continued....

- To fold the bao, hold dough in the palm of your hand and scoop some filling into the middle (don't scoop too much). Then gradually fold the edges in and pinch the dough with thumb and index finger until bao is completely sealed. Continue with remaining dough and mixture.
- Once you have made the baos, leave them to rest for 15 minutes.
- Heat up some oil in a pan and place the baos in face down

Note: the crease should be facing down.

- When the bottom starts to golden, pour in water and then cover with lid immediately.
- Uncover lid when water evaporates. Sprinkle with sesame seeds and spring onions.
- Serve with your favourite dressing!

# Cauliflower Bake



Serves 4

Cook Time 50 min

By Connie Kim

## Ingredients:

One whole cauliflower

300g tomato paste

1 tbsp harissa

Chilli, chopped (optional)

Whole chillies (optional)

200g melted butter

Olive oil

## Method

- Preheat oven to 220°C
- Bring water to boil. Simmer whole cauliflower for 3 minutes.
- Drain and cut into wedges. Use the florets and leaves.
- Mix harissa and melted butter in a small bowl, season with salt and pepper. Add chilli (retaining some), if using.
- Massage harissa mixture into cauliflower. Place cauliflower on a baking pan.
- Drizzle cauliflower with olive oil and scatter whole chillies on top, if using.
- Bake for 50 minutes at 220°C. Turn halfway through the cooking process, to char evenly on both sides.
- Serve and enjoy!



# Thai Style Grilled Pork



Serves 3

Cook Time 30 min

By King Leong

## Ingredients:

### Pork marinade

4 coriander roots, scraped  
2 garlic cloves  
1 lemongrass  
1 tsp ground white pepper  
20g crushed palm sugar  
1 tbsp fish sauce  
1 tbsp dark soy sauce  
1 tbsp oyster sauce  
400g of pork loin

### Nahm Jim Dipping Sauce

2 tsp glutinous rice powder  
1 tsp dried chilli powder  
80 mls fish sauce  
20g palm sugar  
3 tsp white sugar  
6 tbsp tamarind juice  
1/4 wedge of lime juice  
Coriander leaves

## Method

- Process coriander, garlic, lemongrass and pepper in a small food processor until finely chopped. Then add palm sugar, fish sauce, soy sauces and oyster sauce, and transfer to a container with pork loin, turn to coat and refrigerate to marinate (overnight).
- Meanwhile for Nahm Jim dipping sauce, add all ingredients above, adjust seasoning to taste (should taste hot, sour and salty) and stir to combine.
- Preheat a char-grill pan to medium-high heat. Add pork and turn occasionally until charred and cooked through (approximately 15-20 minutes).
- Slice and serve with Nahm Jim dipping sauce.

# Macaroni Lamb



Serves 4

Cook Time 4 hour 45 min

By Lorraine Hosgood

## Ingredients:

500g diced lamb	1/2 tsp salt & pepper
1 red onion sliced	3/4 cup water
1 rasher bacon, diced	1 tsp sugar
1 tbsp tomato sauce	1 cup macaroni
2 tbsp tomato paste	1 onion 1 rasher bacon
1 tbsp Worcestershire sauce	1 tomato
3/4 tbsp vinegar	1/2 cup grated cheese
	parsley

## Method

- Pre-heat oven to 170°C.
- Flour the diced lamb – quickly lightly brown in a little oil. Place in ovenproof dish with sliced onion and bacon on top.
- Pour over a mixture of tomato sauce, tomato paste, Worcestershire sauce, vinegar, salt, pepper, sugar and water. Cover with lid and bake in the oven for 1 hour.
- Remove cover and bake a further 20 minutes.
- While mixture is baking, cook macaroni in salted water until tender.
- Fry together chopped onion and bacon. Mix in chopped tomato, cheese and parsley to strained macaroni - and mix well.
- Pile on top of lamb and cook another 1/2 hour.
- Sprinkle with parsley and serve.

# Wedge Salad with Bacon and Blue Cheese



Serves 1

Cook Time 30 min

By Anton Goss

## Ingredients:

1 chicken breast  
Salt and pepper  
Garlic, to your taste  
Olive oil  
1/2 lemon, juiced  
2 slices bacon, cubed  
1 iceberg lettuce, cut into 2 inch wedges  
1-2 tomatoes, cut into wedges  
1 red onion, sliced  
2oz blue cheese  
Blue cheese salad dressing  
Croutons

## Method

- Toss chicken with salt, pepper, garlic, olive oil and lemon juice.
- Grill chicken for 20-30 minutes on medium-high, or until cooked through.
- Meanwhile, fry bacon in pan until crispy.
- Place lettuce, tomato, onion, sliced chicken and bacon onto a serving platter.
- Top with blue cheese, croutons and drizzle blue cheese dressing.



# Turkey Chilli Con Carne



Serves 4

Cook Time 30 min

By Keely Langshaw

## Ingredients:

- |                       |  |
|-----------------------|--|
| 1 tbsp coconut oil    | 2 large tomatoes, diced                        |
| 1 onion, diced        | 1 cup chicken or vegetable stock               |
| 1 red capsicum, diced | 140 g tomato paste                             |
| 2 tsp garlic, minced  | 400 g can red kidney beans, rinsed and drained |
| 500 g turkey mince    | Salt and pepper, to taste                      |
| 1/8 tsp chilli powder | Natural coconut yoghurt & shallots to serve    |
| 1/4 tsp onion powder  |  |
| 1 tsp dried thyme     |  |
| 1 tsp turmeric        |  |
| 1 tsp dried oregano   |  |

## Method

- Heat the oil in a large pan or pot on medium heat.
- Add the onion, capsicum and garlic and cook for 5 minutes, stirring occasionally.
- Increase the heat to high and cook the mince for 5 minutes, breaking up any lumps with a wooden spoon.
- Add the herbs, tomatoes, stock and tomato paste and bring to the boil.
- Reduce heat and simmer for 20 minutes, stirring occasionally.
- Add the kidney beans and season with salt and pepper.
- Heat through for 5 minutes before serving.
- Top with a dollop of natural coconut yoghurt and shallots.



Sweets



# Caramel Filled Donut Balls



Serves 30 - 40 donut balls

Cook Time: 5 - 10 min

By Francis Masri

## Ingredients:

1 cup warm milk  
2 1/2 cups of flour  
2 tbsps sugar  
1/2 tsp baking powder  
2 tsps yeast  
1 tsps salt  
2 tbsps vegetable oil  
1/2 cup sugar  
1 jar of caramel (or you can use chocolate)  
1 tsp cinnamon  
Vegetable or canola oil for frying

## Method

- Heat the milk in the microwave for 1-2 minutes then allow it to cool.
- In a large bowl, mix 2 cups of flour with the rest of the dry ingredients (yeast included). Mix in the milk and oil with a wooden spoon.
- Add the remaining 1/2 cup flour as needed until dough begins to form a soft ball. Cover with lid or towel and let rise 30 minutes. (After the 30 minutes you can proceed with the rest of the recipe, or refrigerate dough up to 1 week).
- Mix sugar and cinnamon together in a medium bowl and set aside.
- Fill a large pot with oil and heat oil over medium-high heat then slightly reduce heat.
- While oil is heating, empty dough onto a lightly floured surface. Roll dough out until it is 1/2 inch thick. Cut dough with a small circle cookie cutter. Dust off any excess flour.

[Method continued on next page!]



# Caramel Filled Donut Balls

## Method Continued....

- Toss the dough circles in the pot but only enough so that you aren't over crowding the pan. Cook for 1-2 minutes and then flip to cook the other side 1-2 minutes until both sides are golden. Remove with a heat resistant slotted spoon and place on a paper towel lined plate.
- Toss the warm donut balls in the cinnamon & sugar mixture.
- Place caramel in a microwave safe bowl and heat for 1 minute (in 30 second intervals) or until melted. Place in a piping bag. Poke the tip into the donut ball going about halfway in and then squeeze the bag from the top. The donut will push itself off the tip once the donut ball is full.

# Passionfruit Slice



Serves 12

Cook Time: 25 min

By Denise Roach

## Ingredients:

- 1 Butter Cake Mix
- 125g melted butter
- 1/2 cup desiccated coconut
- 1 tin condensed milk
- Pulp from 2 passion fruit, or half tin of passion fruit
- Juice of 2 lemons or 50ml of lemon juice

## Method

- Preheat oven to 170C.
- Combine buttercake mix, desiccated coconut and melted butter into a crumply cookie dough consistency. Put in slice tin then in oven for about 10-15 minutes until golden brown.
- Mix remaining ingredients (condensed milk, lemon juice, passion fruit) together pour onto base then sprinkle with desiccated coconut and into oven for 10-15 minutes.

# No Bake Orange & Cranberry Bars



Serves 20

Cook Time 4 hours in refrigerator

By Shane Goli

## Ingredients:

450g dates, pitted  
1/2 cup orange juice  
1 finely grated orange rind  
2 tbsp honey  
1/2 tsp ground cinnamon  
1 tablespoon cacao powder  
1 1/4 cups sunflower seed  
4 cups traditional rolled oats  
1 cup coconut flakes  
1/2 cup dried cranberries

## Method

- Grease a 20cm x 30cm lamington pan. Line base and sides with baking paper, extending paper 2cm above edges of pan.
- Place dates, orange juice and rind, honey, cinnamon and cacao in a food processor. Add 1 cup seed mix, 2 cups oats and 3/4 cup coconut. Process until mixture is finely chopped and comes together. Transfer to a bowl.
- Reserve 1 tbsp cranberries. Add remaining cranberries and oats to date mixture. Stir until well combined.
- Press mixture evenly into prepared pan. Sprinkle with remaining seeds, coconut and reserved cranberries, pressing firmly to secure.
- Refrigerate for 4 hours or overnight until firm. Remove slice from pan and transfer to a board cut into bars.



# Bounty Bar Martini



Serves 2

Prep Time 10 min

Provided by Liquorland

## Ingredients:

50g sachet coconut milk powder

2 tbsp sweetened condensed milk

125ml warm water

1/4 cup shredded coconut

14-15 white choc melts

1/3 cup chocolate topping or chocolate dessert sauce

1/3 cup Malibu

40ml creme de cacao liqueur

40ml vodka

Ice cubes to serve

1 Bounty bar, halved diagonally, to serve

## Method

- Combine the coconut milk powder, condensed milk and water in a bowl. Use a fork to whisk until dissolved. Set aside to cool.
- Arrange the coconut in a thick ring on a plate, slightly larger than the rim of your glasses.
- Arrange the choc melts on a microwave-safe plate. Place the plate in the microwave and heat on high for 1 minute or until melted. Dip the rim of a glass into the chocolate, moving it into the chocolate slightly so the rim is covered about 7mm down the outside. Immediately dip into the coconut and press well. Repeat with remaining glass and coconut.
- Drizzle the chocolate topping in stripes down the inside of each glass. Pour the Malibu, creme de cacao and vodka into a jug. Add the coconut milk mixture and ice cubes. Stir briefly, then strain out the ice. Pour into the prepared glasses. Thread the halved Bounty onto toothpicks to use as a swizzle stick.

# The BEST Cinnamon Scrolls



Serves 9

Cook Time 3 hours

By Katarina Trgovcevic

## Ingredients:

### Dough

¾ cup warm milk  
2¼ tsps active yeast  
¼ cup granulated sugar  
1 egg plus 1 egg yolk  
¼ cup unsalted butter  
3 cups flour  
¾ tsp salt  
Olive oil  
1 beaten egg for egg wash

### Filling

2/3 cup dark brown sugar  
1½ tbsp ground cinnamon  
¼ cup unsalted butter

### Cream Cheese Frosting

113 g cream cheese, softened  
3 tbsp unsalted butter  
¾ cup icing sugar  
½ teaspoon vanilla extract

## Method

Make the dough

- Warm the milk using a microwave or stove. It should be like warm bath water.
- Place into the electric mixing bowl and sprinkle the yeast and sugar on top. Wait a few minutes for the yeast to activate before adding the egg and egg yolk, and melted butter. Mix well on medium speed until combined using a dough hook.
- Add in the salt and flour (half a cup at a time) until the dough forms and doesn't stick to the bowl.
- Place the dough ball into a well oiled bowl. Cover with cling wrap and a warm towel. Allow the dough to rise for 2 hours. 3. After the dough has risen and doubled in size, transfer to a well floured surface.

[Method continued on next page!]

# The BEST Cinnamon Scrolls

## Method Continued....

- Spread room temperature butter all over the dough using your hands. Rub the sugar and cinnamon mixture into the butter.
- Tightly roll the dough up and cut off approx 1 inch from each end. Cut into 9 pieces using a serrated knife.
- Place the cinnamon buns into a 22-24cm square pan lined with baking paper. Once again, cover with cling wrap and a warm towel and let them rest for 45 minutes.
- In the meantime, preheat the oven to 170 degrees. When finished, they should be snug and the sides should be touching. Glaze with egg wash.
- Bake the cinnamon rolls for 20-25 minutes or until golden. Allow them to cool for 5 mins before frosting.

To make the frosting

- Beat cream cheese, butter, icing sugar and vanilla extract until smooth.
- Spread over the rolls.



# Pie Maker

## Chocolate Molton Puddings



Serves 6

Cook Time 6 Min

Provided by Coles

### Ingredients:

180g dark chocolate(70% cocoa), chopped

150g unsalted butter, chopped

1/2 cup caster sugar

1/3 cup plain flour

4 eggs, lightly whisked

Cocoa powder, to dust

Vanilla ice-cream, to serve

Fresh raspberries, to serve

### Method

- Place the chocolate and butter in a saucepan over medium-low heat. Cook, stirring occasionally, for 2-3 minutes or until melted and combined. Remove from heat.
- Add the sugar, flour and eggs to the chocolate mixture and quickly whisk to combine.
- Preheat a pie maker. Pour about 1/3 cupfuls of the chocolate mixture into each pie maker hole. Cover and cook for 3-4 minutes or until a crust forms on the top of the puddings. Dust with cocoa powder.
- Serve with ice-cream and raspberries.

# Caramel Slice

Serves 12

Cook Time 1 hours

By Courtney Edwardes-Evans

## Ingredients:

### Base

1 cup flour, plain/all purpose

1/2 cup brown sugar, loosely packed

1/2 cup desiccated coconut

125 g / 4.5 oz unsalted butter, melted

### Caramel Filling

125 g unsalted butter, roughly chopped

1/2 cup brown sugar

1 tsp vanilla extract (or essence)

1 can sweetened condensed milk

### Chocolate Topping

200g dark or milk melting chocolate

1 tbsp vegetable oil



## Method

- Preheat oven to 180°C. Grease and line a 28x 18cm with baking/parchment paper. Have overhang for ease of removal.
- Mix together base ingredients and press into a pan. Bake for 15 minutes until the surface is golden. Cool in fridge if you have time.
- Lower oven to oven to 160°C. Place butter, sugar and vanilla in a saucepan over medium low heat.

[Method continued on next page!]

# Caramel Slice

## Method Continued....

- When the butter is melted, whisk to combine with sugar, then just leave it until it comes to a simmer. When bubbles appear, add condensed milk. Whisk constantly for 5 minutes, until you start getting some big slow bubbles on the base. Once bubbles start appearing, whisk for 1 minute, then pour onto Base. Tilt pan to spread evenly.
- Bake for 12 minutes.

Tip: Don't worry if you get splotchy brown bits.

- Cool on counter for 20 minutes then refrigerate 30 minutes - bottom of pan should be warm but surface cool (not cold) to touch.
- Place chocolate and oil in a microwave proof bowl. Microwave in 30 second bursts, stirring in between, until chocolate is fully melted.
- Pour over caramel, spread with spatula. Refrigerate 1 hour or until set.
- Remove from fridge and leave out for 5 minutes to take chill out of chocolate slightly. Then cut into bars or squares to serve!



# Chloe's Amazing Oreo Truffles



Serves 36

Prep Time 45 min    Cook Time 5 min

By Chloe Nevin

## Ingredients:

250g Philadelphia Cream Cheese block,  
softened

250g Oreo Classic, crushed

225g Cadbury Milk Chocolate Melts

## Method

- Combine the Philadelphia and Oreo crumb and mix well.
- Roll 2 teaspoon amounts into balls, place on a paper lined tray and refrigerate until firm.
- Melt the chocolate in a microwave safe plastic bowl on 50% power. Begin with 20 second bursts then reduce to shorter bursts as the chocolate melts, stirring well between each burst of power.
- Only microwave until 75% of the chocolate has melted, then continue stirring until smooth.
- Using 2 forks coat each ball in the chocolate, allow the excess to run off then place onto a paper lined tray.
- Once the chocolate has set at room temperature, store in an airtight container, refrigerated, until required.

# Milkybar Cheesecake



Serves 24

Prep Time 4 hours

Provided by Coles

## Ingredients:

250g scotch finger biscuits

125g butter, melted

1 tbsp gelatine powder

500g cream cheese, chopped, at room temperature

1/3 cup caster sugar

2 tsps vanilla extract

2 x 180g blocks Nestlé Milkybar, melted, cooled

300ml thickened cream

## Method

- Lightly grease the base of a 20 x 30cm (base measurement) slice pan. Line the base and sides with baking paper, allowing the 2 long sides to overhang. Line each compartment of four 6-compartment giant silicone ice-cube trays with wide strips of baking paper, allowing the 2 sides to overhang. Stand the trays on a tray or board.
- Process the biscuits in a food processor until coarse crumbs form. Add the butter and process until combined. Transfer the mixture to the prepared slice pan and press evenly over the base. Place in the fridge until required.
- Place 125ml (1/2 cup) water in a bowl and gradually sprinkle the gelatine over, allowing it to absorb water before adding more. Microwave on High for 20 seconds, then use a fork to whisk until gelatine is dissolved. Set aside to cool to room temperature.

[Method continued on next page!]

# Milkybar Cheesecake

## Method Continued....

- Use electric beaters to beat the cream cheese, sugar and vanilla in a bowl until light and creamy. With the motor running, slowly add the cooled gelatine mixture. Add the melted chocolate and cream and beat until well combined. Transfer the mixture to a jug.
- Pour 1 cup of the cream cheese mixture over the biscuit base and smooth the surface. Divide the remaining cream cheese mixture evenly among the ice-cube trays (they won't be filled to the top). Place slice pan and ice-cube trays in the fridge for 4 hours or until set.
- Lift the cheesecake base from the pan, remove the paper and place on a serving board. Carefully lift the cheesecake blocks from the ice-cube trays (use a knife to loosen). Arrange the cheesecake blocks over the base in rows to resemble a giant Milkybar. Trim the base edges. Cut into 24 pieces.



# Holly's Lemon and Yoghurt Cake



Serves 12

Cook Time: 1.5 hours

By Holly McVicar

## Ingredients:

### Cake:

180ml rice bran oil  
2 large eggs  
1 tbsp grated lemon rind  
1/4 cup lemon juice  
1 cup thick Greek-style yoghurt  
2 cups caster sugar  
2 cups self-raising flour

### Lemon mascarpone:

1 cup icing sugar  
250g mascarpone  
1 tbsp grated lemon zest

### Lemon drizzle:

1 cup icing sugar  
1 tbsp lemon juice

## Method

- Preheat oven to 160°C and line a springform cake tin.

### Cake:

- Mix together the cake ingredients except flour.
- Then gently fold in 2 cups self-raising flour.
- Pour into tin and bake for approx 50 minutes.

### Icing:

- Mix the lemon mascarpone ingredients together.
- Prior to filling and once cooled, cut the cake in half to create two layers.
- When cool fill with lemon mascarpone.
- Top with the lemon drizzle.
- Serve immediately or store chilled in the fridge.

# Triple Choc Fudge Cookies



Serves 12

Cook Time 10 - 15 min

By Jane Pegg

## Ingredients:

125g softened butter  
1 tsp vanilla extract  
1 1/4 cup firmly packed brown sugar  
1 egg  
1 cup plain flour  
1/4 cup self raising flour  
1 teaspoon bicarbonate soda  
1/3 cup Dutch cocoa  
1/2 cup dark choc melts, cut in half  
1/2 cup milk choc chips  
1/2 cup white choc chips

## Method

- Preheat oven to 160°C.
- Line baking trays with baking paper.
- Beat together butter, vanilla, brown sugar and egg until smooth and creamy.
- Sift in flour, bicarb soda and cocoa. Mix until just combined.
- Stir through chocolate pieces.
- Roll into golf ball sized balls and place on lined tray, ensuring space between cookies to expand. Bake for 10-15 minutes. They will have a 'cracked' appearance to the top. Careful not to over cook so they stay chewy and fudgy.
- Cool on the tray for 10 mins then transfer to a cooling rack.

# Pineapple Upside-down Cake



Serves 8

Prep Time: 25 min    Cook Time: 40 min

Provided by Coles

## Ingredients:

440g can pineapple slices in juice  
1/3 cup firmly packed brown sugar  
90g butter, softened  
1/2 cup caster sugar  
2 eggs, lightly beaten  
1 1/4 cups self-raising flour, sifted

## Method

- Preheat oven to 180°C/160°C fan-forced. Grease a 6cm-deep, 20cm (base) round ring pan. Line base with baking paper.
- Drain pineapple, reserving 2 tablespoons juice. Cut pineapple in half.
- Sprinkle brown sugar over base of baking upside-down prepared pan. Arrange pineapple, just touching, over sugar.
- Using an electric mixer, beat butter and caster sugar for 3 minutes or until light and fluffy. Add eggs, 1 at a time, beating after each addition.



# Very Silly Vanilla Slice



Serves 12

Cook Time: 15 - 20 min

By Stephanie Pinto

## Ingredients:

### Slice

2 sheets puff pastry  
250g caster sugar  
90g corn flour  
60g custard powder  
3 cups milk  
1 cup cream  
60g butter  
2 tsp vanilla bean paste  
3 egg yolks

### Icing

225g icing sugar, sifted  
2 tbsp milk  
1 tsp natural vanilla extract

## Method

- Preheat oven to 180°C (fan forced) and defrost puff pastry sheets.
- Line two baking trays with baking paper and lay the pastry sheets on top, then place another baking tray on top to prevent pastry rising too much during baking. Bake for approximately 20 minutes, or until the pastry is golden. Remove from oven and allow to cool completely.
- Line a 23cm square tin with aluminium foil, extending it over the sides so you can use it as handles to remove the slice. Place one sheet of pastry in base of tin, top side down.
- Combine sugar, corn flour and custard powder in a saucepan, then gradually add half the milk and whisk until smooth. Add the rest of the milk, and cream and stir over medium heat until mixture boils and thickens. Reduce heat to low, add butter and Vanilla Bean Paste and whisk until mixture is smooth. Remove pan from heat, whisk in egg yolks until combined.
- Spread vanilla custard over pastry in tin, place the second pastry on top and allow to cool.
- Combine icing sugar, Vanilla Extract and milk, mixing until smooth the spread over the top of pastry. Cut Vanilla Slice into 16 portions and serve.

# French Hot Chocolate



Serves 6 cups

By Max Brenner

## Ingredients:

200g Max Brenner Chocolate Chunks of your choice (Milk/Dark/White)

3 cups milk

1 cup cream

½ vanilla bean or 1 teaspoon vanilla extract

Optional: Cinnamon for sprinkling on top

Optional: Whipped cream for topping or marshmallow

## Method

- Bring cream and milk close to boiling point.
- Gradually add the chocolate and stir until it has completely melted.
- Return to low heat for 2 minutes while whisking the mixture to create a light frothy texture, taking care not to burn the chocolate.
- Pour the hot chocolate into your Hug Mug.
- Top with whipped cream or marshmallow and sprinkle with cinnamon.

# Amygdalota (Greek Almond Cookies)



Serves 12

Cook Time 15 - 20 min

By Nicole Imberger

## Ingredients:

4 cups almond flour

1 cup sugar

1 tbsp lemon zest

1 tsp vanilla

A pinch of salt

4 large egg whites

Flaked almonds

## Method

- Preheat oven to 180°C.
- Combine all the dry ingredients and lemon zest.
- Combine the egg whites and vanilla and beat until frothy.
- Pour together and mix.
- Make golf ball sized balls.
- Sprinkle with almond flakes and lightly press to make a cookie shape and bake for 15 mins until golden brown.



# Rocky Road Brownies



Serves 10 - 12

Prep Time 30 min    Cook Time 20 min

By Karina Arora

## Ingredients:

150g butter  
180g dark cooking chocolate  
2 eggs  
80g + 2 tbsp brown sugar  
1/2 cup flour  
1/2 tsp flaky salt  
1 heaped tbsp cocoa powder  
1 tsp instant coffee  
1/4 cup marshmallow fluff or 5-6 large marshmallow cut into quarters  
10-12 raspberries, halved  
Peanuts and desiccated coconut to sprinkle

## Method

- Preheat the oven to 180°C and line a square brownie tin.
- Melt butter, add the chocolate and microwave for an 30 seconds. Allow the chocolate to melt in the residual heat, stir until glossy and set aside to cool.
- Whisk the eggs (make sure they're at room temperature) and sugar until fluffy. Add the cooled chocolate and fold till combined.
- Add the flour, cocoa powder and salt - fold into chocolate mixture.
- Pour the batter into the prepared tin and top with the marshmallows.
- Top with halved raspberries and bake for 18-20 minutes depending on how fudgy you like them.
- Sprinkle with desiccated coconut and crushed peanuts. Best served warm.

# Mulled Wine Poached Pear Tart with Ricotta



Serves 10 - 12

Prep Time 30 min

Cook Time 20 min

By Karina Arora

## Ingredients:

Tart pastry	1 tsp fresh thyme leaves
1 cups self rising flour	3 pears - peeled & halved
1 spelt flour	2 cups Shiraz wine
1 cup softened butter	1 cinnamon quill
1 tsp vanilla bean paste	4 cloves
3/4 cup caster sugar	6 peppercorn
1 egg	Small knob ginger
1 tbsp milk	1/4 cup brown sugar
1 cup fresh ricotta cheese	
1 tbsp honey	

## Method

- Combine butter and sugar until creamy.
- Add egg, vanilla bean paste and milk. Slowly fold in flour till combined into a stiff (crumbly) dough. Press dough into tart pan covering base and sides.
- Bake at 160C for 15 mins until 3/4 baked and turning golden brown. Remove from oven.
- Combine ricotta, honey and thyme until combined. Spoon ricotta mixture into 3/4 baked tart shell (or shells if using individual tarts) and bake additional 7 minutes. Remove from oven and let cool room temperature.
- Simmer pears on low heat in red wine mixture on stove for approx 30 mins till tender. Pears should be completely submerged while simmering. Remove pears from poaching liquid / strain spices from red wine poaching liquid and return to stove for approx 20 minutes until a thick / red wine syrup.
- Slice pears thinly and arrange in a circular rosette pattern on top of ricotta mixture on tarts.
- Serve with a scoop of vanilla ice cream and drizzle reserved spiced red wine glaze over tart.



"Our kitchen runs on love,  
laughter and a whole lot of  
sprinkles!"  
- Lyla





# Thank You.....

A huge thank you to everyone in our local community who contributed a recipe to this cookbook.

We hope that you will enjoy cooking some of these mouthwatering meals for your family & friends, as much as we will! ♥



 **TOOMBUL**

MY COMMUNITY COOKBOOK