delicious.

Ottolenghi's peach tart

A taste of summer!

Fast & fresh COOKBOOK

100+ SIMPLE & SEASONAL DISHES TO SHARE

delicious.

Fast & fresh



Welcome

SUNNY DAYS AND balmy evenings call for less time in the kitchen and more time enjoying the best that the late Australian summer has to offer. This is the season for bright and beautiful fruits and vegies, stunning seafood and fresh, flavourful feasts made for sharing with loved ones. Whether you're planning a barbecue with friends, prepping for a picnic or brunch date or just want to get dinner on the table, pronto, this cookbook has everything you need. And with our easy, speedy recipes and clever prep-ahead tips, you can dish up impressive snacks, salads, meals and desserts without breaking a sweat, leaving you plenty of time to enjoy everything that makes summer so very *delicious*.

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Fast & fresh

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Menus

ONCE UPON A PICNIC

Lay out the chequered tablecloth, then adorn it with plenty of treats and light eats – whether it's a delightful spread for two or a whole crew.

Healthy raspberry muffins, p 23
OR
Chia fruit salad balls, p 14
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Pulled chicken, iceberg, preserved lemon & tarragon mayo finger sandwiches, p 32
--
Egyptian cherry tomatoes with spicy green sauce, p 45
--
Summer fruit with lime & chilli salt, p 130





HANDHELD GREATS

Leave the cutlery in the drawer and serve up a feast for the fingers. From burgers and tacos to corn on the cob, these no-fuss faves will appeal to all.

Sicilian tapenade crostini, p 35
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Scorched chipotle salmon tacos with jalapeno & corn salsa, p 96
OR
Beetroot & chickpea burgers with onion rings and slaw, p 100
--
Braai *mielies* (corn) with peri peri butter, p 96
--
Tropical margarita pops, p 120

When time is of the essence, easy dishes that *LOOK AND TASTE AMAZING* are a must. From treats you can prep in advance and quick-toss salads to *grilled and make-ahead mains* – not to mention fab, fast and fruity desserts – these time-saving menus are sure to be on repeat during summer.

EASTERN ENTERTAINING

It's time to impress without the stress. A prep-ahead menu full of Asian flavours means less time in the kitchen and more time spent with your guests.

Tofu summer rolls, p 32

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Sesame-crusted tuna with green tea noodle salad, p 54

OR

Peking duck stir-fry with pancakes, p 70

--

Miso butter lamb cutlets with quick Asian salad, p 96

--

No-bake summer fruit & yuzu cream tart, p 120





SUMMER SIZZLER

Experience the thrill of the grill for a quick and easy meal for family or friends. Seafood and salad is followed by homemade ice cream for a cool finish.

Persian smoked eggplant dip (*Kali kabob*), p 53

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Sichuan 'leather' squid with lemon pepper salsa, p 104

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Grilled blue mackerel with 'nduja butter, p 112

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Green mango salad, p 58

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No-churn tiramisu ice cream, p 127







Pack & go

Sweet treats, snacks and mini meals suited for picnics and lunchboxes alike.




No-nut granola bars
(p 17)

Raspberry almond slice
(p 14)

Bars and slices are the busy baker's best friend – they're the *quick and easy* treat that's low on fuss and *BIG ON FLAVOUR*.

Waste warriors will *LOVE THESE BROWNIES*, which give your leftover coffee grounds a second life in delectably *fudgy chocolate form*.



Leftover coffee grounds brownies (p 14)



Chia fruit salad balls
(p 14)

That lunch box is about to get a *whole new lease on life*, with these *SWEET TREATS* all custom-made for *easy transport*... if they make it out of the house.

TOASTED BUCKWHEAT GOLDEN SYRUP JOYS

SERVES 8

You'll need a 20cm square cake pan.

180g unsalted butter, softened
1/3 cup (75g) caster sugar
1/3 cup (115g) golden syrup
4 cups (160g) corn flakes
1/3 cup (65g) buckwheat, toasted

Preheat oven to 160°C/140°C fan-forced. Grease a 20cm square cake pan and line the base and sides with baking paper.

Place butter, sugar and golden syrup in a small saucepan over medium heat. Cook, stirring continuously, for 6-8 minutes until sugar has dissolved.

Place corn flakes and 1/4 cup (50g) buckwheat in a large heatproof bowl. Pour over golden syrup mixture and stir to coat well. Spoon mixture into prepared pan, pressing until compact. Scatter with remaining buckwheat. Bake for 20 minutes or until corn flakes are crispy. Cool in pan. Slice into bars, to serve.

CHIA FRUIT SALAD BALLS

MAKES 20

200g medjool dates, pitted
300g dried fruit (we used apples, figs, apricots, cranberries and currants)
2 tbs white chia seeds, plus extra to serve
2 tbs runny honey
1/2 tsp ground cardamom (optional)

Line a baking tray with baking paper.

Whiz all ingredients, including cardamom, if using, in a food processor until finely chopped. With wet hands, roll a 1 tbs measure of mixture into a ball. Place on the prepared tray.

Repeat rolling balls with remaining mixture. Chill balls for 30 minutes or until firm, then sprinkle with extra chia seeds. Serve or store chilled, in an airtight container, for up to 1 month.

RASPBERRY ALMOND SLICE

MAKES 20

You'll need a 30cm x 20cm slice pan.

150g unsalted butter, softened
2/3 cup (80g) pure icing sugar, plus extra to sprinkle
1 tsp vanilla bean paste
1 3/4 cups (255g) plain flour
1/2 cup (50g) almond meal
300g frozen raspberries
1/3 cup (45g) slivered almonds

Preheat oven to 180°C/160°C fan-forced. Grease a 30cm x 20cm slice pan and line base and 2 long sides with baking paper, extending paper 2cm above edges (this will make it easier to lift slice out of pan).

Place the butter, icing sugar and vanilla in a stand mixer fitted with the paddle attachment. Beat on medium speed until light and fluffy. Add the flour and almond meal and beat until combined and a crumbly texture.

Use hands to press all but 1 cup of crumble mixture into the prepared pan, levelling the surface. Top with raspberries. Combine almond with reserved crumble mixture to make small clumps, then sprinkle over raspberry layer. Bake for 1 hour or until golden.

Cool slice in pan before sprinkling with extra icing sugar and cutting into squares to serve.

NOTE: This slice is best eaten on the day it's baked, but will store in an airtight container for up to 2-3 days.

LEFTOVER COFFEE GROUNDS BROWNIE

MAKES 16

You'll need a 30cm x 20cm slice pan.

185g salted butter, chopped
300g dark (40%) chocolate, chopped
1 cup (250g) firmly packed brown sugar
2/3 cup (150g) caster sugar
1/2 cup (75g) leftover coffee grounds (see note)
1/4 cup (25g) Dutch cocoa powder
4 eggs
1 cup (150g) plain flour

Preheat oven to 170°C/150°C fan-forced. Grease a 30cm x 20cm slice pan and line base and 2 long sides with baking paper.

Place butter in a medium saucepan over medium-low heat. Once butter starts to melt, add chocolate. Cook, stirring, until smooth and combined. Add sugars and whisk until smooth. Remove from the heat.

Whisk coffee grounds and cocoa into the chocolate mixture until combined. Whisk in the eggs. Add flour and stir with a spatula until combined. Pour into the prepared pan and bake for 25 minutes or until a skewer inserted into the centre comes out with a few crumbs clinging. Cool in pan. Cut into squares, to serve.

NOTE: Coffee grounds are great for baking. They absorb moisture like flour, so if adding them when making other cakes or brownies, you may need to reduce the amount of flour by the amount of coffee you've added in order to maintain the texture of the cake.

Toasted buckwheat
golden syrup joys

Sugar cookies

With cookie dough *rolled and ready to go* in your freezer, you'll be able to whip up a batch of *FRESHLY BAKED TREATS* in minutes.

SUGAR COOKIES

MAKES APPROX. 40

125g unsalted butter, softened
1 cup (220g) caster sugar
1 large egg, at room temperature
2 tsp vanilla extract
2 1/2 cups (375g) plain flour
2-3 tsp milk
Raw sugar (optional), to sprinkle

Place butter and sugar in a stand mixer fitted with the paddle attachment. Beat on medium-high speed, scraping down side of bowl occasionally, for 5 minutes or until pale and fluffy. Add egg and vanilla. Beat on medium-high speed until just combined.

Sift the flour and 1/2 tsp fine salt into the bowl. With motor running on low speed, slowly add milk, 1 tsp at a time, until dough comes together and pulls cleanly away from the side of the bowl (do not over beat).

Halve dough and roll each portion in plastic wrap, forming smooth 5cm-wide logs. Twist the ends of the wrap tightly. Chill for 1 hour or until firm.

Preheat oven to 180°C/160°C fan-forced. Line 3 large baking trays with baking paper.

Unwrap dough and slice log into 4mm-thick rounds. Arrange rounds on the prepared trays, leaving a 3cm gap between each to allow for spreading. Sprinkle with a little raw sugar, if using.

Bake trays separately for 10 minutes each or until edges of cookies are very light golden. Cool cookies completely on trays, before serving.

NOTES: The logs of dough can be frozen for up to 2 months. Double-wrap in plastic wrap before placing in a freezer-safe container or zip-lock bag. Stand at room temperature for 5-10 minutes to slightly soften dough before slicing and baking.

Cookies will keep in an airtight container in a cool, dark place for up to 1 week. Once cookies are cooled, you can decorate with a dusting of icing sugar or piped royal icing. To make the cookies a little fancier, roll out the dough between sheets of baking paper until 4mm thick, then use cookie cutters to cut out various shapes (cooking time will vary depending on sizes of cookie cutters you use).

NO-NUT GRANOLA BARS

MAKES 20

You'll need a 30cm x 20cm slice pan.

4 cups (360g) rolled oats
1/2 cup (35g) shredded coconut
1/2 cup (75g) whole dried cranberries
1 tsp ground cinnamon
1/2 cup (180g) runny honey
160g unsalted butter, chopped
2 medium bananas, mashed
2 tsp vanilla bean paste
290g packet milk chocolate melts, melted

Preheat oven to 180°C/160°C fan-forced. Grease a 30cm x 20cm slice pan and line base and 2 long sides with baking paper, extending paper 2cm above edges (this will make it easier to lift slice out of pan).

Combine oats, coconut, cranberries and cinnamon in a large heatproof bowl.

Combine honey, butter and banana in a saucepan. Cook over medium heat, stirring occasionally, until mixture starts to bubble. Remove from heat and stir in vanilla. Pour over oat mixture and stir until well combined. Spoon into prepared pan and spread evenly. Using the back of an oiled spoon, press down firmly to flatten.

Bake for 40 minutes or until golden brown. Spread top with chocolate. Chill for 30 minutes to set. Cut into bars, to serve.

NOTE: Store slice in an airtight container in a cool place for up to 2 weeks, or wrap individually in plastic wrap and freeze for up to 1 month.

FRUIT & CORN LOAF WITH WHIPPED MAPLE BUTTER

SERVES 10

You'll need a 6.5cm-deep, 20.5cm x 10cm, loaf pan.

1 cup (150g) plain flour, plus extra to dust
1 cup (170g) polenta
1 cup (220g) caster sugar
1 1/2 tsp baking powder
1 cup (250ml) milk
1 egg
1/4 cup (60ml) vegetable oil
100g fresh fruit of your choice, cut into small pieces (we used apple and rhubarb)

MAPLE BUTTER

125g butter, softened
1/4 cup (60ml) maple syrup

Preheat oven to 200°C/180°C fan-forced. Grease a 6.5cm-deep, 20.5cm x 10cm, loaf pan and line base and 2 long sides with baking paper, with 3cm paper overhanging.

Combine flour, polenta, sugar, baking powder and a pinch of fine salt in a large bowl. Whisk the milk, egg and oil in a jug until combined. Gradually add milk mixture to flour mixture, stirring with a wooden spoon until well combined.

Pour batter into prepared pan. Rest for 20 minutes to allow the batter to become a bit fluffy. Gently toss the fruit

in a little extra flour and sprinkle evenly over the top of the batter.

Bake for 45-55 minutes until a skewer inserted into the centre of the loaf comes out clean. Stand in pan for 5 minutes, then turn out of pan and transfer to a wire rack to cool.

Meanwhile, for the maple butter, place butter in a stand mixer fitted with the whisk attachment. Whisk on medium speed, slowly adding maple syrup, for 2-3 minutes until well combined. Add a pinch of salt flakes. Beat until combined.

Slice loaf and serve with whipped maple butter alongside.

POLISH ANGEL WINGS WITH LEMON (FAWORKI)

MAKES ABOUT 40

You'll need a pasta machine.

2 cups (300g) tipo '00' flour, plus extra, to dust
1 1/2 tsp baking powder
2 eggs
2 tbs vodka
3 tsp white wine vinegar
3 tsp extra virgin olive oil
Finely grated zest of 1 lemon
Vegetable oil, to deep-fry
1/2 cup (60g) icing sugar mixture, to dust

Place flour, baking powder, eggs, vodka, vinegar, olive oil, 1 tbs cold water and lemon zest in a stand mixer fitted with the dough hook attachment. Knead for 3-4 minutes until smooth, adding a little more water, if needed. Cover and stand for 20 minutes.

Divide dough into 4 equal pieces, then enclose 3 pieces in plastic wrap and set aside. Start on the thickest setting of your pasta machine. Run unwrapped dough portion through 2-3 times, folding it in half each time, until elastic. Keep rolling dough through the settings, reducing the thickness each time, until about 1.5mm thick (alternatively, use a rolling pin).

Using a pastry wheel or sharp knife, cut dough into 3.5cm wide strips, about 15cm long. Cut a 3cm-long slit in the centre of each strip. Loop 1 end of the strip through the slit, then gently straighten strip to create the angel wing shape. Place on a flour-dusted tray and cover with a clean tea towel. Repeat rolling, cutting and looping with remaining dough pieces.

Heat vegetable oil in a large saucepan until 180°C (a cube of bread will turn golden in 60 seconds when the oil is hot enough). Working in batches, fry angel wings, turning, until light golden. Using a slotted spoon, transfer to a wire rack set over a baking tray, to cool completely.

Dust with icing sugar. Serve within 1 day of making.

Polish angel wings with lemon (*Faworki*)

Fruit & corn loaf with whipped maple butter (p 17)

Passionfruit &
lemon slice

PASSIONFRUIT & LEMON SLICE

MAKES 20

Begin this recipe at least 5 hours ahead. You'll need a 30cm x 20cm slice pan.

250g packet Nice biscuits
115g unsalted butter, melted

LEMON CURD

1 tsp gelatine powder
Finely grated zest of 1 lemon
200ml lemon juice (3 medium lemons)
300g caster sugar
8 large eggs, at room temperature
80g chilled unsalted butter, chopped

PASSIONFRUIT JELLY

1 tsp gelatine powder
170g can passionfruit pulp

Grease a 30cm x 20cm slice pan and line the base and 2 long sides with baking paper, extending paper 2cm above edges.

Place biscuits in a blender and pulse until crumbs form. Add the butter and pulse until well combined. Transfer to the prepared pan and, using the back of a spoon or bottom of a glass, press down to spread until even and compact. Place in the fridge until required.

For the curd, sprinkle gelatine over 1 tbs water in a small bowl. Set aside for 5 minutes until gelatine dissolves.

Meanwhile, whisk the lemon zest and juice, sugar and eggs in a saucepan until smooth. Cook over medium heat, whisking constantly, until thickened. Remove from heat. Add gelatine and whisk until combined. Add the butter, a little at a time, whisking until melted.

Strain lemon mixture through a fine sieve over the chilled biscuit base. Smooth the surface. Place in the fridge for 2 hours or until set.

For the jelly, sprinkle gelatine over 1 tbs water in a small bowl. Set aside for 5 minutes until gelatine dissolves.

Heat passionfruit pulp in the microwave or in a small saucepan over medium heat until hot. Add gelatine and stir until combined. Pour evenly on top of curd, spreading with a spoon until jelly reaches all corners. Place in the fridge for 2 hours or overnight. Cut into bars, to serve.

NOTE: Store this slice in an airtight container in the fridge for up to 5 days.



APPLE & GINGER GALETTES

SERVES 4

435g frozen Carême Vanilla Bean Sweet Shortcrust Pastry or 2 sheets frozen sweet shortcrust pastry, just thawed
3 red delicious apples, cored
Juice of ½ lemon
1 tbs grated ginger
1 tbs demerara or raw sugar, plus extra to sprinkle
1 egg, lightly beaten with 1 tbs water
Vanilla custard, to serve

Preheat oven to 180°C/160°C fan-forced. Line a large baking tray with baking paper.

Cut 4 x 14cm rounds from pastry and place on prepared baking tray. Cut apples into thin wedges. Place in a bowl and toss with lemon juice, ginger and sugar.

Arrange filling in the centre of each pastry round, leaving a 3cm border. Fold over pastry edge to partially enclose filling, pressing down lightly with your fingers to secure. Brush pastry edges with egg wash and sprinkle with extra sugar.

Bake for 25 minutes or until golden. Serve warm with vanilla custard.

Homemade granola is a *healthy way* to start your day. Prep ahead and you'll have *A WHOLE WEEK'S WORTH* of chocolatey, nutty, crunchy goodness.

SWEET & SALTY CHOCOLATE DATE GRANOLA

MAKES 7 CUPS/550G

We absolutely love the combination of sweet and salty in this granola. The dates have a deep caramel flavour, while the addition of flaky sea salt boosts the chocolatey granola to totally moreish status. It's also high in antioxidants from the berries, cocoa and cacao nibs, and high in fibre, too.

50g goji berries (substitute sultanas)
60g medjool dates, pitted
150g almond kernels, chopped
100g rolled oats
2/3 cup (100g) hazelnuts, chopped
65g cacao nibs
40g cocoa powder
1 tsp vanilla bean paste
Greek-style yoghurt and mixed berries, to serve (optional)

Preheat oven to 120°C/100°C fan-forced. Line a baking tray with baking paper.

Place goji berries in a bowl and cover with warm water. Set aside for 10 minutes to soften. Place dates in another bowl and cover with 1/4 cup (60ml) hot water. Stand for 5 minutes to soften, then place dates and water in a food processor and whiz to a paste. Drain goji berries.

Place remaining ingredients and 2 tsp salt flakes in a large bowl. Add the date paste and drained goji berries. Using your hands, mix until evenly coated. Spread in an even layer over the prepared tray and bake for 45 minutes.

Set aside to cool, then serve with yoghurt and mixed berries, if desired.

NOTE: The granola will keep for up to 2 weeks in an airtight container in a cool, dark place.

HEALTHY RASPBERRY MUFFINS

MAKES 6

240g white spelt flour
1/2 tsp each ground cinnamon and baking powder
1/4 cup (60ml) maple syrup
3 large eggs, at room temperature
1/2 cup (125ml) extra virgin olive oil
Finely grated zest and juice of 1 large orange
1 tsp vanilla extract
125g fresh or frozen raspberries
1 (170g) small red apple, coarsely grated
80g pumpkin seeds (pepitas), plus 2 tbs extra, to sprinkle

Preheat oven to 160°C/140°C fan-forced. Line a 6-hole (1-cup) muffin pan with paper cases.

Place the flour, cinnamon and baking powder in a large bowl. Add 1 tsp salt flakes and mix until well combined. In another large bowl, whisk the maple syrup, eggs, oil, orange zest and juice, and vanilla until combined.

Pour wet mixture into dry ingredients and stir until well combined. Reserve 12 raspberries, then fold in the remaining raspberries, apple and pumpkin seeds.

Spoon batter into prepared muffin pan. Top with reserved raspberries and extra pumpkin seeds. Bake for 35 minutes or until a toothpick or skewer inserted in the centres comes out clean. Serve muffins warm or at room temperature.

NOTE: Muffins will keep in an airtight container for up to 3 days. Once cool, you can also freeze muffins wrapped individually in plastic wrap.

PINTO BEAN BURRITOS WITH PICKLED CABBAGE

SERVES 4

Begin this recipe a day ahead.

1 cup (200g) dried pinto beans
1/2 tsp dried oregano
1 fresh bay leaf
1 tbs olive oil
1 onion, finely chopped
1 green capsicum, finely chopped
2 garlic cloves, crushed
1 1/2 tsp each smoked paprika and ground cumin
1 tsp ground coriander
400g can crushed tomatoes
1 tbs oregano leaves, finely chopped
250g each red and savoy cabbage, finely shredded
Juice of 1 lime
4 x 25cm flour tortillas, warmed
1 1/2 cups (200g) leftover cooked long-grain rice
1 1/4 cups (150g) grated cheddar cheese
1/3 cup (80g) sour cream
2 tbs pico de gallo salsa (see notes)
1/4 cup coriander leaves, roughly chopped
Chilli sauce (optional), to serve

Place beans in a bowl and cover with cold water. Cover and soak overnight.

The next day, rinse beans, place in a saucepan and cover with cold water. Bring to the boil. Drain, rinse and return beans to pan. Cover with cold water to 1cm above beans. Add dried oregano and bay leaf. Simmer for 25-35 minutes until beans are tender. Drain, reserving cooking water.

Meanwhile, heat the oil in a large saucepan over medium heat. Cook onion and capsicum, stirring, for 6-8 minutes until softened.

Add garlic to pan and cook, stirring, for 30 seconds, then stir in paprika, cumin and ground coriander. Cook for 1 minute or until fragrant. Add tomato and oregano leaves. Season with salt flakes and freshly ground black pepper. Simmer for 5-6 minutes, then remove from heat.

Add beans to tomato mixture, along with 1/3 cup (80ml) reserved bean water. Return to the boil, then remove from heat and season with salt flakes and freshly ground black pepper, to taste.

Toss red and savoy cabbage with 1 tbs fine salt, then stand in a colander for 15 minutes. Squeeze well, removing as much moisture as possible, and place in a bowl. Add lime juice, toss well, cover and refrigerate until needed.

Place tortillas on individual sheets of greaseproof paper. Spread some rice over each, then spoon the bean mixture in a line through the centre. Place cheese to the side of the bean mixture and spoon sour cream, tomato salsa and pickled cabbage on top of the beans. Sprinkle with coriander.

Fold up bottom edge of tortilla, then fold the left side of the tortilla over and roll towards the right, leaving the top open. Roll the greaseproof paper in the same way and serve tortillas with chilli sauce, if using.

NOTES: Pico de gallo is available from delis and gourmet grocers. You can prepare the bean mixture and pickled cabbage ahead. Store in the fridge in airtight containers, along with the rice, ready to assemble your burritos.

HEIRLOOM TOMATO TARTE TATIN

SERVES 6 (AS A STARTER)

1 tbs extra virgin olive oil
2 tbs brown sugar
2 tsp dried oregano
500g mixed heirloom tomatoes, sliced
375g sheet frozen puff pastry, thawed

BASIL OIL

1/3 cup (80ml) extra virgin olive oil
1/2 cup basil leaves, plus extra to serve

Preheat oven to 220°C/200°C fan-forced. Line a large baking tray with baking paper. Drizzle oil over an area of 25cm x 34cm (slightly smaller than the pastry sheet). Sprinkle over sugar and half the oregano. Season with salt flakes and freshly ground black pepper. Arrange tomato, slightly overlapping, over top. Sprinkle with remaining oregano and season again.

Place pastry over tomato layer, then press down edges to secure. Make 3 small slits in pastry to release steam. Bake for 25-30 minutes until pastry is puffed and golden and sugar and juices are caramelised around edges.

Meanwhile, for the basil oil, place oil, basil and a large pinch of salt flakes in a blender. Whiz until smooth.

Carefully flip tray onto a large board and peel away baking paper. Serve tarte tatin drizzled with a little basil oil and sprinkled with extra basil leaves.

ANTIPASTO PIZZETTES

SERVES 4

1/2 cup (125ml) roasted tomato sauce
3/4 cup marinated vegetables
1/2 cup (60g) rosemary olives
2 large buffalo mozzarella, torn

PIZZA DOUGH (SEE NOTES)

350ml lukewarm water
1 tbs instant dried yeast
2 tsp caster sugar
500g tipo '00' flour, plus extra for kneading and rolling

For the pizza dough, whisk the water, yeast and sugar in a large jug and stand for 10 minutes until frothy. Pour into a large bowl, add flour and season with salt flakes. Bring together to form a ball, then tip onto a lightly floured surface and knead for 5-10 minutes until smooth and elastic. Return to same bowl, dust surface with a little extra flour and place a clean tea towel over dough to cover. Set aside in a warm place in your kitchen for 1 hour or until dough doubles in size (see notes).

Preheat oven to 240°C/220°C fan-forced. Place a large baking tray in the oven to preheat.

Divide pizza dough into 4 equal portions and roll each out on a lightly floured surface to a rough 5mm-thick round. Transfer rounds to a large piece of baking paper and prick all over using a fork. Spread evenly with sauce, then top with vegetables, olives and mozzarella.

Pinto bean burritos with
pickled cabbage


Heirloom tomato
tarte tatin (p 24)

Carefully remove hot tray from oven and slide pizzas, on their baking paper, onto the hot tray. Bake for 12-15 minutes or until cooked and golden. Season with salt flakes and freshly ground black pepper and serve warm.

NOTES: You can save time by using ready-made mini pizza bases, if you prefer. You can also make the dough ahead. Prepare dough and then, instead of proving for 1 hour, portion and store in a greased plastic container for a slow prove in the fridge overnight. Bring to room temperature and then use as per the recipe.

SICILIAN TAPENADE

MAKES 6 CUPS

Begin this recipe 1 week ahead. You'll need 4 x 1 1/2-cup (375ml), wide-mouthed glass jars with flip tops and rubber seals.

110g jar capers in brine, drained
675g drained, pitted Sicilian green olives in brine (we used 6 x 230g jars)
Finely grated zest of 2 large oranges
Large pinch chilli flakes
1 cup (160g) almond kernels
2 tsp fennel seeds
1 bunch flat-leaf parsley, leaves picked
1 bunch basil, leaves picked
3 cups (750ml) extra virgin olive oil, plus extra, to seal

Place all ingredients in a large food processor. Whiz until smooth. Season with salt flakes and freshly ground black pepper.

Divide tapenade among 4 sterilised 1 1/2-cup (375ml), wide-mouthed glass jars with flip tops and rubber seals, firmly packing tapenade into jars.

Tap jars on a work surface and run a clean knife around the inside to remove any air bubbles, then pour over enough of the extra oil to completely cover the tapenade. Wipe the rim of jars with paper towel and seal. Place jars in the fridge for 1 week before opening.

NOTE: Store tapenade in the fridge, topped up with extra olive oil as needed (always make sure the tapenade is covered with oil), for up to 3 weeks.



SAUSAGE & FENNEL COLESLAW WRAPS

SERVES 4

1/4 savoy cabbage, finely shredded
1 fennel bulb, finely shredded
1 carrot, cut into matchsticks
1/4 cup (60g) sour cream
1/4 cup (75g) whole egg mayonnaise
1 tbs grated horseradish
2 tbs runny honey
1 tbs wholegrain mustard
1 garlic clove, finely chopped
500g pork or beef chipolata sausages
4 lavash wraps, halved lengthways

Combine cabbage, fennel and carrot in a bowl. Add sour cream, mayonnaise and horseradish, and stir to combine. Season with salt flakes and freshly ground black pepper. Refrigerate until needed.

Preheat a barbecue or chargrill pan over medium heat. Combine honey, mustard and garlic in a small bowl. Cook sausages, turning, for 8-10 minutes until browned and cooked through, brushing with honey mixture in the last minute.

Cook for a further 1 minute or until sausages begin to caramelise. Remove from pan and set aside to cool slightly.

Divide sausages and coleslaw among wraps, then roll up to enclose filling. Serve warm or at room temperature.



Sicilian tapenade crostini
(p 35)

Italian flavours are always *GUARANTEED TO PLEASE*. Prep your ingredients ahead of time, so they'll be *ready to go when you are*.

Antipasto pizzettes
(p 24)

Avocado
sushi rolls

SUSHI RICE

MAKES APPROX. 4 CUPS

This quantity of sushi rice is enough to make 6 sushi rolls.

2 cups (430g) sushi rice

SUSHI RICE DRESSING

1/2 cup (125ml) rice vinegar
2 tbs white sugar
1/2 tsp fine salt

Place the rice in a fine mesh strainer and rinse under cold running water until water runs clear. Drain well.

Transfer rice to a medium saucepan and add 3 cups (750ml) cold water. Place pan over medium-high heat and, stirring the rice a few times, bring to a simmer. Reduce heat to the lowest setting and cover pan. Cook, untouched, for 12 minutes. Turn off heat and stand rice, covered and untouched, for 15 minutes.

Remove lid and use a fork to gently loosen the rice from the pan. Tip out into a large heatproof glass bowl.

Meanwhile, for the sushi rice dressing, place all ingredients in a small saucepan over medium heat. Cook, stirring constantly, until sugar dissolves and mixture comes to a simmer. Simmer, untouched, for 2 minutes. Remove pan from heat and set aside

Slowly drizzle the warm dressing over the warm rice while using a paddle or spatula to cut through the rice to help separate the grains. Continue to cut through the rice until all the dressing has been absorbed, rice grains are separate, sticky and cooled down. Use or serve.

NOTE: You can make your sushi rice in a rice cooker. Place rinsed rice and 3 cups (750ml) cold water in a rice cooker, cover and set to cook. Once the cooker switches to 'keep warm' mode, allow it to stand, covered, for 15 minutes. Remove rice while still in the cooker bowl and stand covered for 10 minutes to allow rice to cool slightly. Tip rice out into a large heatproof glass bowl and continue with recipe, as above.



Teriyaki chicken sushi rolls

AVOCADO SUSHI ROLLS

MAKES 6 ROLLS

6 toasted nori sheets
1 quantity sushi rice (see recipe, at left)
2 avocados, seeds removed, sliced
1 carrot, cut into thin matchsticks
Soy sauce, wasabi and pickled ginger, to serve

Place 1 nori sheet, shiny-side down, on a sushi mat. Using slightly damp hands, spread one-sixth of rice mixture over the sheet, leaving a 3cm-wide border at top. Arrange avocado along edge facing you, then top with carrot. Using a sushi mat, roll up firmly to enclose filling. Repeat with remaining nori, rice mixture, avocado and carrot. Slice and serve with soy sauce, wasabi and pickled ginger alongside.

TERIYAKI CHICKEN SUSHI ROLLS

MAKES 6 ROLLS

6 toasted nori sheets
1 quantity sushi rice (see recipe, at left)
1/2 quantity teriyaki chicken, sliced (see recipe, p 73)
1 Lebanese cucumber, cut into thick matchsticks
Wasabi and pickled ginger, to serve

Place 1 nori sheet, shiny-side down, on a sushi mat. Using slightly damp



hands, spread one-sixth of rice mixture over the nori, leaving a 3cm-wide border at top of sheet. Place teriyaki chicken along edge facing you, then top with cucumber. Using the sushi mat, roll up firmly to enclose filling. Repeat with remaining nori, rice mixture, teriyaki chicken and cucumber.

Serve sushi rolls sliced with wasabi and pickled ginger alongside.

TOFU SUMMER ROLLS

MAKES 16

1 small carrot, cut into thin matchsticks
1 small Lebanese cucumber, cut into thin matchsticks
100g snow peas, trimmed, thinly sliced lengthways
100g bean sprouts
2 eschalots, thinly sliced
1/2 bunch each mint and Thai basil (or regular basil), leaves picked
200g Chinese honey soy marinated tofu (from supermarkets), cut into 1cm pieces
150g packet rice paper wrappers
Kecap manis (Indonesian sweet soy sauce) and *nuoc cham* (Vietnamese dipping sauce), to serve (see note)

Place vegetables, mint, basil and tofu in separate bowls. Dip 1 rice paper wrapper in a bowl of warm water for 10 seconds, and place on a board covered with a slightly damp clean tea towel. Place a few pieces of tofu at the end nearest to you. Top with some herbs and vegetables. Fold in sides of the wrapper, then roll up to enclose filling. Repeat to make 16 rolls.

Serve rolls drizzled with kecap manis, with *nuoc cham* dipping sauce alongside. **NOTE:** Kecap manis and *nuoc cham* are from Asian food shops and the Asian section of selected supermarkets.

PULLED CHICKEN, ICEBERG, PRESERVED LEMON & TARRAGON MAYO FINGER SANDWICHES

SERVES 4

1 bunch tarragon, leaves picked, stalks roughly chopped
1 tbs black peppercorns
1 tbs salt
2 x 250g chicken breasts
1/2 cup (150g) whole egg mayonnaise
1/4 (150g) iceberg lettuce, finely chopped
80g pickles, finely chopped
1/4 preserved lemon, finely chopped
Juice of 1/2 lemon
1 tsp Dijon mustard
8 slices thick white bread, crusts removed
1 bunch chives, finely chopped

Place 2 cups (500ml) water in a medium saucepan over medium heat. Add tarragon stalks, peppercorns and salt. Bring to the boil. Add chicken, turn off heat and cover with a lid. Stand for 1 hour to poach or until chicken is cooked through. Once cooked, remove chicken from poaching liquid, discard liquid and shred chicken.

Meanwhile, combine mayonnaise, tarragon leaves, lettuce, pickles, preserved lemon, lemon juice and mustard in a bowl. Season with salt flakes.

To assemble sandwiches, add chicken to the lettuce mixture and toss to coat. Spread chicken mixture over 4 bread slices and top with remaining slices. Cut each sandwich into 3 fingers. Place chives on a plate. Dip half the fingers, cut-side down, on 1 side to coat filling. Arrange sandwiches, alternating chive and no chive, on a serving plate, to serve.

Pulled chicken, iceberg, preserved lemon & tarragon mayo finger sandwiches

These pretty *pulled chicken sandwiches* are perfect for a *SUMMER PICNIC* or casual brunch with friends.

Sausage pitas with herb pesto; Pea & cauliflower croquettes with yoghurt and mint

SAUSAGE PITAS WITH HERB PESTO

MAKES 6

2 tbs extra virgin olive oil
1 onion, finely chopped
2 garlic cloves, crushed
1 tsp dried oregano
1 tbs tomato paste
1 cup (250ml) tomato passata
6 x 15cm pita breads
500g Italian pork sausage, casings removed and meat crumbled
3 x 125g buffalo mozzarella, torn
90g finely grated parmesan
Basil sprigs, to serve

HERB PESTO

1 cup each basil and flat-leaf parsley leaves
1/3 cup (55g) seed mix (pepitas and sunflower seeds), toasted
1 garlic clove, crushed
1/2 cup (125ml) extra virgin olive oil
1/2 cup (40g) finely grated parmesan
Finely grated zest and juice of 1 lemon

For the herb pesto, place all ingredients in a small food processor. Season with salt flakes. Whiz until smooth. Set aside.

Heat 1 tbs oil in a large saucepan over medium heat. Add onion and cook, stirring occasionally, for 4-5 minutes until softened. Add garlic and oregano, and cook, stirring, for 2 minutes. Stir through tomato paste and cook for 1 minute or until caramelised.

Stir passata and 2 tbs of water into the onion mixture. Reduce heat to medium-low and simmer, stirring occasionally, for 15 minutes or until reduced. Season with salt flakes and freshly ground black pepper.

Preheat oven to 220°C/200°C fan-forced. Line 2 large baking trays with baking paper. Arrange pita breads on trays.

Heat remaining 1 tbs oil in a large frypan over medium heat. Add sausage meat. Cook, breaking up with a wooden spoon, for 8-10 minutes until browned.

Spoon 2 tbs passata mixture over pitas, spreading to the edges. Top each pita with sausage, mozzarella and parmesan. Bake, 1 tray at a time, for 12-14 minutes until cheese is melted and pitas are golden.

Spoon herb pesto over pitas and scatter with basil sprigs, to serve.

PEA & CAULIFLOWER CROQUETTES WITH YOGHURT AND MINT

MAKES 22

1/2 (400g) cauliflower, cut into small florets
1 tbs extra virgin olive oil
1 tsp smoked paprika
1 1/2 cups (180g) frozen peas, thawed
200ml milk
50g unsalted butter, chopped
2 tbs plain flour, plus extra to dust and extra 80g to coat
3/4 cup (60g) finely grated parmesan
1/2 bunch chives, finely chopped
Finely grated zest of 1 lemon
2 eggs, lightly beaten
2 cups (100g) panko breadcrumbs
Vegetable oil, to deep-fry
1 cup (280g) Greek-style yoghurt
1 cup mint leaves, finely chopped
1 long green chilli, finely chopped

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

Place the cauliflower florets, oil and paprika in a bowl, then toss to coat. Arrange on the prepared tray in a single layer. Roast for 20 minutes or until golden. Place half the florets in a small food processor and whiz until coarsely chopped. Add the peas and whiz until finely chopped. Set aside.

Heat the milk, butter and flour in a small saucepan over medium-low heat. Bring to a simmer, whisking constantly until thickened. Add the parmesan and whisk until smooth. Add roasted cauliflower florets, the cauliflower and pea mixture, the chives and lemon zest. Season with salt flakes and mix to combine. Place in the fridge for 30 minutes to chill and slightly firm up.

With floured hands, roll 1 tbs measures of cauliflower mixture into balls. Place on the prepared tray and chill for 30 minutes to set and firm up.

Place the extra 80g flour in a bowl and season with salt flakes. Place the egg and breadcrumbs in 2 separate bowls. Coat cauliflower balls in the flour, then the egg, allowing excess to drip off, then the breadcrumbs. Repeat with egg and breadcrumbs. Return to the fridge for 30 minutes to firm up.

Half-fill a medium saucepan with vegetable oil and heat to 190°C (a cube of bread will turn golden in 30 seconds when the oil is hot enough). Deep-fry croquettes, in batches, for 4 minutes or until golden. Drain on paper towel.

Serve croquettes with yoghurt, and chopped mint and chilli, alongside.

NOTE: Prep ahead and shape the croquettes 1 day ahead of deep-frying. Store in the fridge until required.

SICILIAN TAPENADE CROSTINI

SERVES 4-6

1 baguette, thickly sliced diagonally
2 tbs extra virgin olive oil
2 garlic cloves, halved
1 cup (235g) Sicilian tapenade (see recipe, p 27)
Rocket leaves and shaved pecorino, to serve
Lemon wedges, to serve

Preheat oven to 220°C/200°C fan-forced.

Drizzle oil over both sides of the bread. Arrange bread slices in a single layer on 2 large baking trays. Bake for 10-12 minutes until golden and crisp. Immediately rub both sides of hot bread with the cut sides of the garlic, then season with salt flakes.

Transfer crostini to a serving plate, spoon over tapenade and top with rocket leaves and shaved pecorino.

Season with freshly ground black pepper and serve with lemon wedges for squeezing over.



All about salad

The season's best in vibrant bowls bursting with fresh flavours.



Persian smoked eggplant dip (*Kali kabob*, p 53); Colombian cheese bread (*Pandebono*, p 45); Egyptian cherry tomatoes with spicy green sauce (p 45); Vietnamese ginger chicken (*Gà kho gùng*, p 74)

Afghan sweet spiced rice (*Qabuli palow*, p 53)

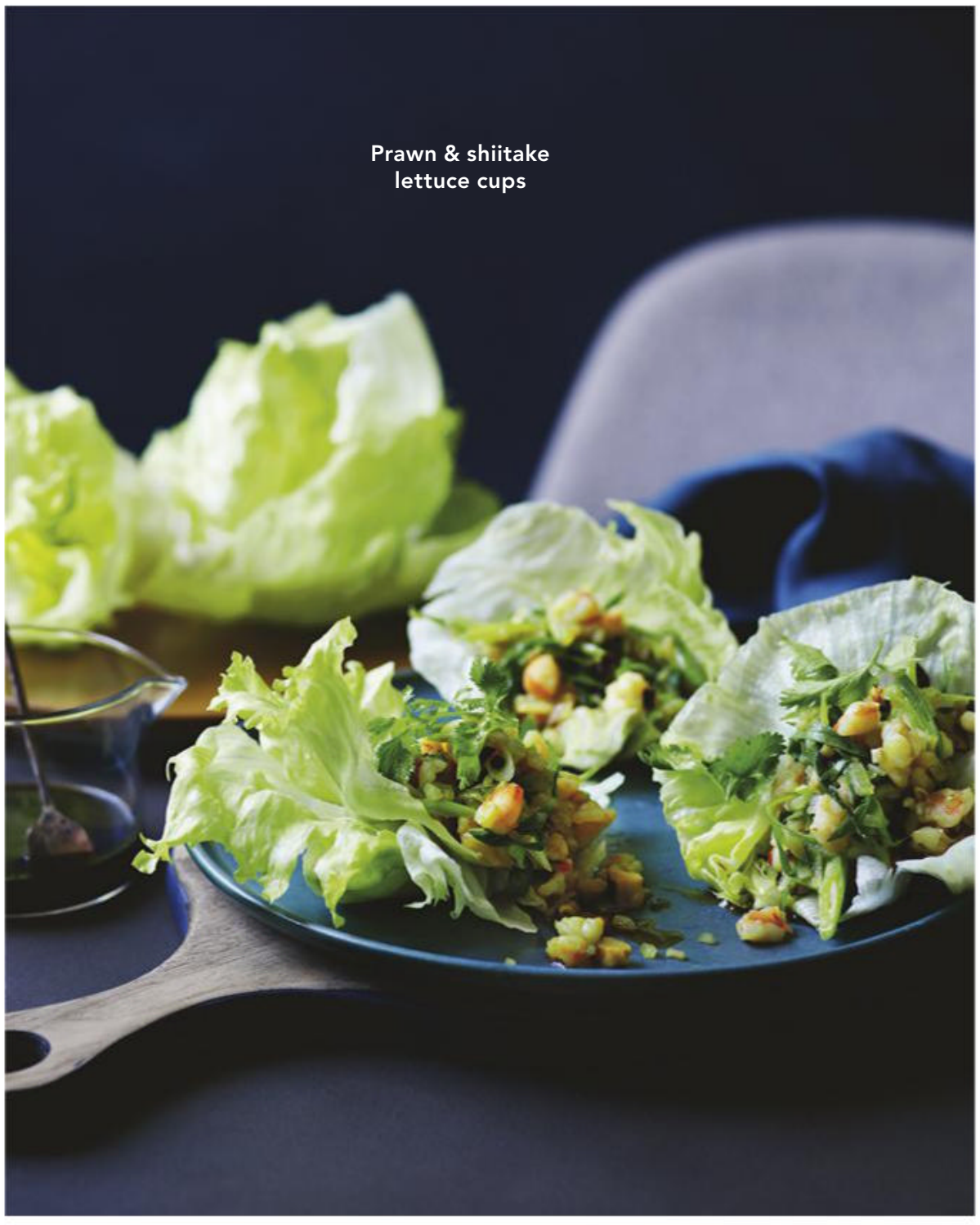
Somali lentil salad (p 45)



Pork larb, Chiang Mai-style (p 46)



Nam prik nam & Nam prik ong **(p 46)**



PRAWN & SHIITAKE LETTUCE CUPS

MAKES 8

Fresh seafood teamed with veg crunch, these are quick and easy entertainers.

4 dried shiitake mushrooms
1 tbs vegetable oil
12 (450g total) medium green prawns, peeled, deveined, finely chopped
1 onion, finely chopped
4 long green shallots, thinly sliced diagonally
1/4 cup (50g) water chestnuts, finely chopped
8 large iceberg lettuce leaves, trimmed to form cups
Coriander leaves, to serve

DRESSING

50ml light soy sauce
1 tbs Chinese rice wine (shaohsing)
3 tsp oyster sauce
1 tsp sesame oil

Soak dried shiitake in a small bowl of warm water for 10 minutes to soften. Drain well, discard stems, then finely chop.

For the dressing, combine all ingredients in a small jug and set aside.

Place a wok over high heat until hot. Add the oil and prawns. Stir-fry for 1 minute or until just cooked. Add onion, shallot, chopped shiitake and water chestnut. Stir-fry for 3 minutes or until onion is cooked through and aromatic.

Remove wok from heat. Add the dressing and stir to coat.

Divide mixture among lettuce cups and top with coriander leaves, to serve

BROCCOLINI WITH KIMCHI DRESSING

SERVES 6-8 (AS A SIDE)

The dressing uses traditional kimchi flavourings. It's also great drizzled over steamed fish, roasted eggplant and grilled mushrooms.

4 bunches broccolini, trimmed, thick stems halved lengthways
1/4 cup (60ml) vegetable oil
1 long green shallot, thinly sliced diagonally

KIMCHI DRESSING

100ml rice wine vinegar
2 tsp gochugaru (Korean chilli flakes)
50ml soy sauce
1 tbs sesame oil
5cm piece fresh ginger (25g), finely grated
3 tsp caster sugar

For the kimchi dressing, combine all ingredients in a jug and stir until sugar dissolves. Season with salt flakes and freshly ground black pepper. Set aside until required.

Working in batches, blanch broccolini in a large saucepan of boiling salted water for 30 seconds, then refresh in iced water. Drain well, then place in a large bowl with the oil. Toss to combine and coat well.

Heat a large chargrill pan over high heat. Chargrill broccolini, in batches, turning occasionally, for 5 minutes or until just tender and charred. Transfer to a serving platter. Drizzle over kimchi dressing. Scatter with shallot, to serve.



Broccolini with
kimchi dressing

This *pretty-as-a-picture* salad packs a serious *FLAVOUR PUNCH*. It's a must for your next *summer barbecue*.

Baby squid & ruby grapefruit salad with red chilli dressing

BABY SQUID & RUBY GRAPEFRUIT SALAD WITH RED CHILLI DRESSING

SERVES 4 (AS A STARTER)

300g baby squid, cleaned and scored
2 ruby grapefruit, segmented
3 Asian (red) eschalots (substitute regular eschalots), thinly sliced
2 lemongrass stalks (inner core only), thinly sliced
3 long green shallots, thinly sliced
1 cup each coriander and mint leaves
Fried garlic, to serve

RED CHILLI DRESSING

3 coriander roots, washed
3 garlic cloves
2 long red chillies, seeds removed, chopped
2 1/2 tbs white sugar
2 tbs each fish sauce and lime juice

For the dressing, using a mortar and pestle, pound coriander root, garlic and chilli with a large pinch of salt flakes until a fine paste. Transfer to a jar. Add remaining ingredients. Seal and shake until sugar dissolves. Check seasoning; it should be sweet, sour, spicy and salty.

Blanch squid, in batches, in a large saucepan of boiling salted water for 2 minutes, then plunge into a bowl of iced water to stop the cooking process. Drain and pat dry.

Place squid and remaining ingredients, apart from fried garlic, in a large bowl. Add dressing and gently toss to coat. Serve immediately, sprinkled with fried garlic.

COLOMBIAN CHEESE BREAD (PANDEBONO)

MAKES 26

Serve these cheesy bites alongside Egyptian tomatoes (recipe at right) and Persian smoked eggplant dip (p 53).

Olive oil cooking spray
500g Danish feta, crumbled
375g fresh ricotta
195g cornflour
170g tapioca flour (substitute arrowroot)
3 tsp baking powder

Preheat oven to 200°C/180°C fan-forced. Line a large baking tray with baking paper, then spray with olive oil. Place the feta, ricotta, cornflour, flour and baking powder in a large bowl. Using hands, mix until well combined and a smooth dough forms. Roll about 2 tbs dough to make smooth balls, then place on the prepared tray 2cm apart, to allow for spreading. Spray all over with oil.

Bake for 25 minutes or until cooked, puffed and golden brown, turning tray around halfway during cooking if browning unevenly. Rest on tray for 10 minutes to cool slightly. Serve warm.

NOTE: Store any leftover *pandebono* in an airtight container for up to 2 days. Reheat individually in the microwave for 20 seconds for a soft, fluffy texture.

EGYPTIAN CHERRY TOMATOES WITH SPICY GREEN SAUCE

SERVES 10 (AS AN APPETISER OR SIDE)

You can make this dish fresh on the day, but you can also make it a day ahead to really allow the tomatoes to absorb the flavours.

500g cherry tomatoes
Extra virgin olive oil, to drizzle

SPICY GREEN SAUCE

10 garlic cloves
6 long green chillies
1 1/2 tbs white wine vinegar
3 tsp ground cumin
Juice of 1/2 lemon
1 bunch coriander, leaves picked, roughly chopped

Slice tomatoes in half, three-quarters of the way down, making sure you do not cut all the way through (you want to create little pockets for the sauce). Place on a tray.

For the sauce, roughly chop the garlic and green chillies and place in a large mortar (or work in batches using a smaller mortar). Use a pestle to pound and crush. Add the vinegar, cumin, lemon juice and a pinch of salt flakes. Stir to combine. Add the coriander and continue to pound to form a paste.

Fill the 'pocket' of each cherry tomato with heaped 1 tsp measures of sauce, then place filled tomatoes on a serving plate. Serve drizzled with oil.

SOMALI LENTIL SALAD

SERVES 10

500g dried French-style lentils
1 each green, yellow and red capsicums, seeds removed
4 tomatoes
1 baby cos lettuce
1 bunch coriander, leaves picked
1/2 bunch flat-leaf parsley, leaves picked and torn

DRESSING

100ml extra virgin olive oil
1/4 cup (60ml) lemon juice
1 tbs white wine vinegar
3 tsp salt flakes

Wash and drain the lentils, then place in a large saucepan and cover with cold water. Bring to the boil over high heat. Reduce heat to medium and simmer for 20-25 minutes until just tender. Drain and spread over a large serving platter. Cool to room temperature.

Chop the capsicum and slice the tomato, and arrange over the lentils. Pull apart the cos, leaving small inner leaves whole and tearing the larger outer leaves into pieces. Scatter over the platter. Top with coriander and parsley (see notes).

For the dressing, place all ingredients in a bowl and whisk to combine, then season to taste with salt flakes and freshly ground black pepper.

Just before serving, gently toss lentils with vegetables and herbs to combine. Whisk salad dressing until well combined, then pour over the salad. Serve.

NOTES: You can prepare this salad a day in advance. Once the vegetables and herbs are layered over the cooked lentils, cover with slightly damp paper towel, then wrap in plastic wrap and chill overnight. The dressing can also be made ahead and stored in a jar. Shake well before pouring over the salad.

PORK LARB, CHIANG MAI STYLE

SERVES 4

2 tbs jasmine rice
1 tbs vegetable oil
400g pork mince
120g chicken livers, trimmed of sinew, finely chopped
1 whole star anise
2 eschalots, thinly sliced
2 tsp fish sauce
1 tsp caster sugar
1/4 cup Thai basil leaves, plus extra to serve
Baby gem lettuce leaves, lime wedges, sliced baby cucumbers and sliced heirloom baby tomatoes, to serve
Sticky rice (see note), to serve

SPICE MIX

3/4 tsp Sichuan pepper
2 whole cloves
1/2 tsp dried chilli flakes
1/4 tsp ground cinnamon

For the spice mix, cook pepper and cloves in a wok over medium-high heat. Stir for 1-2 minutes until fragrant. Transfer to a mortar with remaining ingredients and, using a pestle, grind to a powder.

Return wok to medium heat. Add rice. Cook, tossing regularly, for 5-6 minutes until browned all over. Transfer to a mortar and, using a pestle, grind to a powder.

Heat oil in wok over high heat. Add pork, liver and star anise. Stir-fry for 3 minutes or until pork is browned. Add spice mix and ground rice. Stir-fry for 1 minute.

Add eschalot, fish sauce and sugar to the wok. Stir-fry until well combined, dry and sticky. Season with fine salt. Stir through the basil leaves.

Serve pork larb with lettuce leaves, lime wedges, cucumber, tomato, extra basil and sticky rice alongside.

NOTE: To make sticky rice, soak 1 1/2 cups (300g) glutinous rice in water overnight. Drain. Steam for 15-20 minutes until tender.

NAM PRIK NAM & NAM PRIK ONG

SERVES 8 (AS A SHARED PLATE)

Crudites (we used cucumber, green cabbage, snake beans and Thai eggplant) and pork crackling, to serve

NAM PRIK NAM

4 long fresh green chillies
4-5 (110g total) eschalots, halved
6 garlic cloves, unpeeled
2 tsp fish sauce
1 tsp caster sugar
3 tsp lime juice
2 tbs finely chopped coriander (leaves and stems)

NAM PRIK ONG

1 long dried red chilli
2 ripe tomatoes, chopped
1 tbs sliced lemongrass stalk (inner core only)
1 eschalot
2 garlic cloves
3 tsp soy bean paste
1 tbs vegetable oil
200g pork mince

For the *nam prik nam,* cook the chillies, eschalot and garlic in a large dry frypan over high heat, stirring occasionally, for 15 minutes or until chargrilled. Transfer to a large bowl and cover with a plate to steam for 15 minutes.

Peel chillies and discard skin, then halve lengthways and scrape and discard seeds. Place chilli in a food processor. Peel eschalot and garlic, discard skin, then add to processor. Add fish sauce, sugar and lime juice, and whiz until a coarse paste. Transfer to a serving bowl. Stir in coriander and season with fine salt.

For the *nam prik ong*, place chilli in a small bowl and cover with boiling water. Stand for 10 minutes. Drain and place in a food processor with tomato, lemongrass, eschalot, garlic, soy bean paste and 1/2 tsp fine salt. Whiz until a smooth paste.

Heat oil in a large wok over high heat. Add paste and stir-fry for 3 minutes or until thickened. Add pork and stir-fry, breaking up any lumps, for 2 minutes or until cooked through. Check seasoning and transfer to a serving bowl.

Serve *nam prik nam* and *nam prik ong* with crudites and pork crackling.

CITRUS SALAD WITH CANDIED PISTACHIOS & BURRATA

SERVES 6 (AS A STARTER)

2 tbs caster sugar
1/3 cup (55g) shelled pistachios
1 ruby grapefruit, peeled, pith removed, thinly sliced (see note)
1 yellow grapefruit, peeled, pith removed, thinly sliced (see note)
3 oranges, peeled, pith removed, thinly sliced (see note)
2 tbs extra virgin olive oil
1 tsp Dijon mustard
Mint leaves, to serve
2 x 100g balls burrata

Line a plate with baking paper. Place sugar and 1 tbs water in a frypan over medium heat. Stir until sugar dissolves. Increase heat to high and cook, without stirring, until golden.

Add pistachios to pan and stir until coated. Transfer to the prepared plate and set aside to cool. When cool enough to handle, coarsely chop the nuts.

Using a fork, whisk 1 tbs reserved citrus juice (see note) in a small bowl with the oil and mustard. Season with salt flakes and freshly ground black pepper.

Arrange citrus slices, overlapping, on a serving platter. Sprinkle with mint leaves and candied pistachio. Top with burrata and drizzle with the dressing. Season with salt flakes and freshly ground black pepper, and serve.

NOTE: While preparing the citrus, you will get excess juice on the chopping board. Reserve 1 tbs combined juice for the dressing.



Citrus salad with candied pistachios & burrata

Bloody Mary barbecue prawn salad (p 62)



Barbecued calamari with chickpeas, chorizo & lemon pickled onion (p 53)



Thai beef & noodle salad

THAI BEEF & NOODLE SALAD

SERVES 4

1 tbs vegetable oil
250g beef fillet steak, trimmed
150g dried vermicelli rice noodles
1 small Lebanese cucumber, thinly sliced lengthways into ribbons
1 long red chilli, diagonally thinly sliced
1 cup each basil and mint leaves
Lime cheeks, to serve

DRESSING

2cm piece fresh ginger (10g), grated
1 tbs each fish sauce and sunflower oil
1 tbs brown sugar
Juice of 1 lime

Heat oil in a frypan over medium-high heat. Season steak with salt flakes and freshly ground black pepper, then cook for 2-3 minutes each side until seared but still rare in the middle. Remove from pan, loosely cover with foil and set aside.

Meanwhile, break the noodles into a heatproof bowl. Cover with boiling water and set aside for 5 minutes or until noodles soften. Drain and rinse under cold running water. Place in a large bowl.

For the dressing, combine ginger, fish sauce, oil, sugar and lime juice in a small bowl and whisk until sugar dissolves.

Add cucumber and chilli to noodles. Reserve 2 tbs of the dressing, then pour remaining dressing into the noodle mixture. Add the basil and mint leaves and gently toss to combine.

Thinly slice steak. Divide salad and steak among serving bowls. Drizzle over reserved dressing. Serve with lime cheeks.

ROAST CHICKEN TIKKA SALAD WITH CARROT CREPES

SERVES 4

4 chicken thigh fillets
2 tbs extra virgin olive oil
1/4 cup (60g) tikka masala sauce
1 bunch baby carrots, trimmed, thinly sliced lengthways (we used a mandoline)
2 tsp apple cider vinegar
1/2 red onion, thinly sliced
4 baby cucumbers, halved lengthways
1 avocado, cut into wedges
1/2 cup each loosely packed coriander sprigs and loosely packed mint leaves
Thinly sliced green chilli, lime halves, lime pickle, Greek yoghurt and nigella seeds, to serve

CARROT CREPES (MAKES APPROX. 10)

1 cup (150g) plain flour
1 1/2 cups (375ml) milk
100g finely grated carrot
Olive oil spray, to grease

Preheat oven to 220°C/180°C fan-forced. Grease a baking tray and line with foil. Top with a greased ovenproof wire rack. Place chicken in a bowl. Rub with oil and tikka masala sauce. Place on prepared rack and place rack and tray on top shelf of oven. Roast for 22 minutes or until chicken is cooked through.

Meanwhile, place carrot, vinegar and 1/2 tsp salt flakes in a bowl and toss to combine. Set aside to pickle slightly.

For the carrot crepes, place flour, milk, grated carrot and 1/2 tsp salt flakes in a food processor. Whiz until smooth. Spray a non-stick 18cm frypan with oil. Add 1/4 cup (60ml) batter, swirling to coat. Cook for 90 seconds or until bubbles appear on the surface. Flip and cook for 1 minute or until set. Transfer to a plate. Repeat with oil and batter to make about 10 crepes.

Roast chicken tikka salad
with carrot crepes

Thickly slice chicken and divide among serving plates. Add pickled carrot, onion, cucumber, avocado, herbs, chilli and lime cheeks. Serve with crepes, lime pickle and the yoghurt sprinkled with nigella seeds alongside.

CEVICHE WITH MANGO & AVOCADO

SERVES 4 (AS A STARTER) OR 8 (AS A SHARED PLATE)

300g white fish fillets (such as kingfish), cut into small cubes
1/2 cup (125ml) lime juice (about 4 limes)
2 avocados, thinly sliced
1 small red onion, finely chopped
1/3 cup coriander leaves, some torn
1 large ripe but firm mango, finely chopped
3 tsp extra virgin olive oil
Habanero sauce (optional) and corn chips or tostadas, to serve

The combination of sweet mango, *creamy avocado* and the sour fish, with a drop of habanero sauce, is delicious and *SUPER FRESH*.

Combine the fish with half the lime juice in a glass or ceramic bowl and season with salt flakes. Set aside for 15 minutes to allow the fish to 'cook' in the acid from the lime juice. Strain, discarding liquid.

Fan avocado slices on serving plates or a platter, then top with ceviche, onion, coriander and mango. Drizzle over oil and remaining lime juice, and a few drops of habanero sauce, if desired. Serve with corn chips or tostadas for scooping.

BARBECUED CALAMARI WITH CHICKPEAS, CHORIZO & LEMON PICKLED ONION

SERVES 4

3 large garlic cloves, crushed
1 1/2 tsp smoked paprika
1 tsp dried oregano
1/3 cup (80ml) extra virgin olive oil
500g calamari, tentacles attached, cleaned
1 red onion, thinly sliced into rings (we used a mandoline)
Zest and juice of 2 lemons
1 red capsicum, halved, seeds removed
2 chorizo, halved lengthways
400g can chickpeas, rinsed and drained
1/2 bunch mint, leaves picked and roughly torn

Preheat a barbecue or chargrill pan with a lid to high heat.

Combine garlic, paprika, oregano and 2 tbs oil in a large bowl. Season well with salt flakes. Add calamari and toss until well coated.

Meanwhile, combine the onion in a bowl with the lemon zest and juice and a few good pinches of salt flakes. Set aside to pickle, tossing occasionally.

Barbecue the calamari, capsicum and chorizo with the lid closed, turning halfway, for 5 minutes or until charred and cooked through. Transfer calamari to a plate and cover with foil. Set aside to rest. Transfer capsicum and chorizo to a board. Thickly slice chorizo diagonally and chop capsicum into large chunks.

Place chorizo, capsicum, chickpeas, juice from pickled onion, remaining 2 tbs oil and mint in a large bowl. Season with salt flakes and freshly ground black pepper. Toss to combine.

Thickly slice calamari. Top salad with calamari and pickled onion to serve.

AFGHAN SWEET SPICED RICE (QABULI PALOW)

SERVES 10 (AS A SIDE)

This dish is the centrepiece at many Afghan gatherings.

500g golden sella basmati rice (see note)
100ml vegetable oil
2 (300g total) carrots, cut into long, thin matchsticks
1/3 cup (45g) slivered almonds
1 1/2 cups (250g) sultanas
2 tsp each white sugar and ground cardamom
1 large red onion, thinly sliced into rounds
2 tsp chicken stock powder
2 tsp each ground cumin and fine salt
1 tsp each ground cinnamon and ground cloves

Place rice in a colander and rinse until the water runs clear. Set aside.

Heat oil in a large saucepan with a tight-fitting lid over medium-high heat. Add carrot, almond and sultanas. Cover with lid and cook, stirring occasionally, for 3-5 minutes until carrots are just soft and sultanas are plump. Use a slotted spoon to transfer carrot, almond and sultanas to a bowl. Add sugar and cardamom, and stir to combine. Set aside.

Heat the same saucepan over medium-high heat (you want the leftover oil and the flavour from the carrot mix). Add onion and cook, stirring occasionally, for 5-8 minutes until golden brown. Stir in 1 cup (250ml) water and chicken stock powder. Reduce heat to medium and simmer, stirring occasionally, for 5-8 minutes until liquid has reduced.

Add rice and remaining ingredients, then stir well to coat grains. Cover with cold water 2cm above rice level and bring to a simmer. Cover with lid and reduce the heat to low. Cook, without stirring, for 15 minutes or until rice is pillowy and all liquid has been absorbed (rice will still look a little wet at this stage).

Turn off heat and cover lid with a layer of foil. Let stand and steam for 15 minutes.

Spoon rice mixture onto a large serving plate and top with carrot, almond and sultana mixture, to serve.

NOTE: Golden sella basmati rice is basmati rice parboiled while still in its husk and then milled to make long, slender golden-coloured rice grains. When cooked, the rice is firmer, less sticky, easier to digest and more nutritious than regular basmati. It's also great at absorbing the flavours of herbs and spices. Find it at independent grocers and some large supermarkets.

PERSIAN SMOKED EGGPLANT DIP (KALI KABOB)

SERVES 10 (AS AN APPETISER)

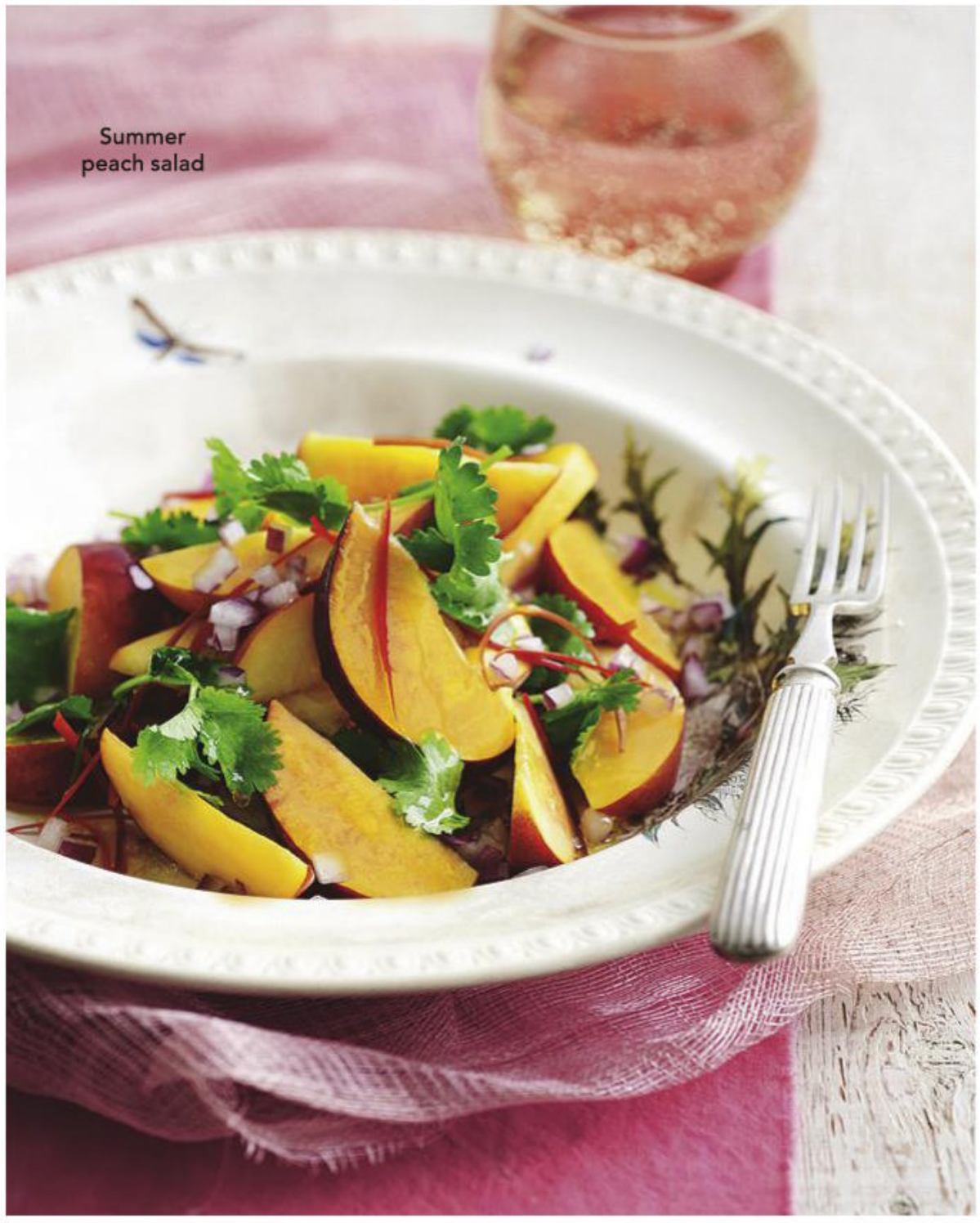
This is a very common side dish in the northern part of Iran.

2 large (900g total) eggplant
1/4 cup (55g) fine salt, plus 3 tsp extra
2 cups (200g) walnuts
1 bunch coriander, leaves picked and stems chopped
1/4 bunch mint, leaves picked
10 garlic cloves
1/3 cup (80ml) pomegranate molasses
Seeds of 1 pomegranate
2 tbs extra virgin olive oil, to drizzle
Flatbread crackers, to serve

Cut 4 x 3cm incisions into each eggplant. Place in a large bowl with the salt and cover with water. Place a small plate over eggplant to keep it submerged in the salty water. Stand for 30 minutes (this will remove the bitterness).

Drain, then place eggplant directly over a medium-high open gas flame to cook, turning occasionally, for 15-20 minutes until evenly blistered on all sides (this will give a smoky barbecue flavour). Allow to cool in a colander set over a bowl. Remove blackened skin under cold running water. Place flesh in a clean colander to drain.

Meanwhile, soak walnuts in a large bowl of boiling water for 10 minutes. Drain.



Reserve a few sprigs each of the coriander and mint. Place remaining coriander and mint and the garlic in a food processor and whiz until roughly chopped (about 30 seconds). Add drained eggplant and soaked walnuts, then whiz until almost smooth (you want some texture). Transfer to a large bowl.

Using hands, mix pomegranate molasses and most of the pomegranate seeds, 1 tsp freshly ground black pepper and extra fine salt into eggplant mixture.

Spoon the dip into a serving bowl. Drizzle with oil and garnish with the reserved coriander and mint sprigs and remaining pomegranate seeds. Serve with flatbread crackers alongside.

SUMMER PEACH SALAD

SERVES 4 (AS A SIDE)

4 (600g total) large yellow peaches, cut into 1cm wedges
1 tsp finely grated palm sugar or brown sugar
Juice of 2 limes
Juice of 1/2 lemon
1 1/2 tbs extra virgin olive oil
1 red onion, finely chopped
3 long red chillies, seeds removed, thinly sliced
1 bunch coriander, leaves picked

Place the peach wedges in a large bowl. In a small bowl, whisk the palm sugar or brown sugar, lime and lemon juice until sugar dissolves, then whisk in the oil until combined. Pour over peaches and toss to coat. Add the onion, chilli and coriander, then gently toss to combine. Serve.

SESAME-CRUSTED TUNA WITH GREEN TEA NOODLE SALAD

SERVES 4

2 tbs white sesame seeds
1 tbs black sesame seeds
1/2 tsp *togarashi* (Japanese seven-spice, from Asian grocers)
400g sashimi-grade tuna, skin on
1 tbs extra virgin olive oil
320g green tea noodles
1 cup (140g) frozen edamame, thawed
2 long green shallots, thinly sliced
Pickled ginger and shiso leaves (from Asian grocers, substitute Thai basil or coriander), to serve

GINGER & SOY DRESSING

100ml sesame oil
4cm piece (20g) ginger, finely grated
2 tsp each soy sauce and fish sauce
Juice of 2 small limes

On a tray, combine both sesame seeds with *togarashi*, 1 tsp coarsely ground black pepper and 1 tsp salt flakes. Press the tuna into the sesame mixture to coat all over, then cover and set aside at room temperature for 10 minutes.

For the ginger & soy dressing, combine all ingredients in a bowl. Set aside. Heat a medium frypan over high heat. Drizzle tuna with oil. Sear tuna for 30 seconds each side – you want it to remain rare inside. Cool briefly, then thinly slice.

Cook the noodles according to packet instructions, adding edamame in the last minute of cooking. Drain and rinse briefly with cold water. Transfer to a large bowl. Add dressing and toss to combine.

Top noodles with sliced tuna, edamame, shallot, pickled ginger and shiso leaves, to serve.



Sesame-crusted tuna with
green tea noodle salad

Green mango salad (p 58)


Hot-smoked
trout & pomelo
betel leaves
(p 62)

TUNA, RISONI & OLIVE SALAD

SERVES 4

250g risoni
2 tbs extra virgin olive oil, plus 2 tbs extra
300g enoki mushrooms, ends trimmed
2 x 185g cans tuna in oil, drained, flaked
150g drained pitted mixed olives, larger ones halved
100g drained sundried tomatoes, halved
1 large bunch flat-leaf parsley, leaves roughly chopped
1 large bunch oregano, leaves picked
400g grey zucchini (from specialty grocers, substitute regular zucchini), cut into 1cm pieces
3/4 cup (120g) golden raisins (substitute sultanas)
1/2 cup (75g) blanched hazelnuts, toasted, roughly chopped
1 cup (150g) freshly podded broad beans (see note)

DRESSING

1 eschalot, finely chopped
1/3 cup (80ml) sherry vinegar
1/2 cup (125ml) extra virgin olive oil
2 tbs wholegrain mustard

Bring a medium saucepan of salted water to the boil and cook risoni for 8 minutes or until al dente. Drain, rinse under cold water and drain again. Transfer to a large bowl with the oil and toss to coat.

Meanwhile, heat extra 2 tbs oil in a large frypan over high heat. Add mushrooms and cook for 5 minutes, turning only once or twice, or until golden and tender. Season with salt flakes and set aside.

For the dressing, place eschalot and vinegar in a small saucepan over medium-high heat and bring to a rapid simmer. Simmer, swirling pan occasionally, for 2 minutes or until vinegar reduces by half. Transfer to a large bowl. Add oil and mustard and whisk until well combined. Season with salt flakes and freshly ground black pepper.

Add all remaining ingredients to the bowl with the dressing. Toss to coat, then check seasoning. Serve.

NOTE: You'll need about 600g whole broad beans, or use thawed frozen podded beans instead. Just remember to remove the outer skin of frozen broad beans; freshly podded beans can be eaten raw with their tender skins.

GREEN MANGO SALAD

SERVES 6 (AS A STARTER OR SIDE)

This is a super salad base. To this you can add cooked prawns, fish or even crispy pork belly. If you can't find green mango, green papaya also works. Serving with the prawn crackers is a fun and delicious way to scoop up the salad when eating.

750g green mango, peeled and sliced into thin matchsticks
1 long red chilli, sliced into thin matchsticks (seeds left in)
1 handful Vietnamese mint (substitute regular mint), leaves picked
1 handful mint, leaves picked
1 handful perilla (also known as shiso, from Asian grocers), leaves picked
1 handful coriander, leaves picked
1/4 cup (35g) roasted peanuts, chopped
2 tbs fried shallots
Prawn crackers and lime wedges, to serve

DRESSING

1/3 cup (80ml) lemon juice
2 tbs caster sugar
1 tbs fish sauce
1 garlic clove, crushed
1 red bird's-eye chilli, finely chopped
1 tsp freshly ground black pepper

For the dressing, combine all ingredients in a jar with a screw-top lid and seal. Shake until well combined and the sugar has dissolved (see note).

Place the mango, chilli and herbs in a large serving bowl and toss to combine. Pour over dressing and toss to coat. Sprinkle with roasted peanuts and fried shallots. Serve with the crackers and lime wedges alongside.

NOTE: The dressing can be made ahead and stored in the jar in the fridge for up to 2 days. The flavour really develops.

GRILLED CHICKEN SALAD WITH ROASTED PEPPERS AND ZA'ATAR DRESSING

SERVES 4

5 each red and yellow bullhorn peppers (substitute red and yellow capsicum)
1 tbs extra virgin olive oil, plus 1/4 cup (60ml) extra
4 large (640g total) skinless chicken thigh fillets
1 eschalot, thinly sliced into rings (we used a mandoline)
2 tbs chardonnay vinegar (or white wine vinegar)
1 tbs za'atar, plus extra to sprinkle
1 bunch coriander, stems finely chopped, leaves picked
1 bunch watercress, leaves picked
2/3 cup (100g) pine nuts, toasted
2/3 cup (100g) dried whole cranberries (see notes)
Labneh, to serve (see notes)

Place peppers, in batches, over an open gas flame, turning occasionally, for 5-7 minutes until skins blister and blacken evenly all over (or use an oven grill set to high; this will take about 15 minutes). Transfer to a large heatproof bowl and stand, tightly covered with plastic wrap, until cooled to room temperature to loosen the skin. Peel and discard skin, then halve, and remove and discard stems and seeds. Tear peppers into thirds lengthways and place in a medium bowl.

Place oil and chicken in a bowl, season with salt flakes and freshly ground black pepper, then toss to coat. Heat a large chargrill pan over medium-high heat and cook chicken for 7-8 minutes each side until chargrilled and cooked through. Transfer to a plate, cover loosely with foil and rest for 5 minutes. Thickly slice.

Meanwhile, soak eschalot in a bowl of iced water for 5-10 minutes to remove astringency. Drain well.

Combine vinegar, za'atar, coriander stems and extra oil in a jug. Season with salt flakes and freshly ground black pepper. Spoon 2 tbs dressing into bowl of peppers and toss to combine.



Tuna, risoni & olive salad

Transfer peppers to a serving platter, reserving bowl. Add coriander leaves, watercress and half the pine nuts, half the cranberries and half the drained eschalot to reserved bowl. Toss in the remaining dressing, then arrange over the peppers on the platter. Top with sliced chicken.

Dollop some labneh on the chicken and sprinkle with remaining pine nuts, cranberries and eschalot. Serve salad sprinkled with a little extra za'atar and with extra labneh alongside.

NOTES: If you can't find labneh, it's easy to make your own by salting plain Greek yoghurt and leaving it to drain in a sieve lined with muslin cloth (or use a double layer of paper towel) placed over a bowl in the fridge overnight. Cranberries can be substituted with any dried fruit, such as currants.

Stretch out any leftovers by adding some cooked pasta, and you have a *TASTY, HEALTHY* lunch for the next day.



Grilled chicken salad with roasted peppers and za'atar dressing (p 58)



Red rice, baby spinach & ricotta salad with rhubarb dressing (p 62)

RED RICE, BABY SPINACH & RICOTTA SALAD WITH RHUBARB DRESSING

SERVES 4

200g red rice
1/3 cup (80ml) extra virgin olive oil, plus 1/3 cup (80ml) extra
1/4 cup (60ml) brown rice vinegar (from Asian grocers, substitute apple cider vinegar)
1 tbs caster sugar
1 garlic clove, thinly sliced
3 rhubarb stalks, cut into 1cm pieces
2 tbs lime juice
200g fresh ricotta
110g jar baby capers in brine, drained
100g baby spinach
1 radicchio, leaves separated, larger leaves torn
1 baby cos, leaves separated
100g seedless red grapes, halved

Place the rice in a large saucepan and cover generously with water. Bring to the boil over high heat. Reduce heat to medium-high and simmer rapidly, stirring once or twice with a fork, for 15-18 minutes until just tender. Drain and then immediately refresh under cold running water. Drain well.

Meanwhile, place the oil, vinegar, sugar and garlic in a small saucepan and cook, stirring constantly, over low heat until sugar dissolves and mixture is warm. Stir in the rhubarb and lime juice, then set pan aside at room temperature, stirring occasionally, for 10 minutes to soften rhubarb

Place the ricotta, capers and extra oil in a large bowl and use a fork to gently combine. Add the rice, baby spinach and rhubarb dressing, and gently fold to combine. Check seasoning. Transfer to one side of a large serving platter.

Arrange the radicchio and cos leaves on the platter next to the rice mixture – the idea is to use the leaf cups to scoop up the rice salad to eat. Sprinkle with the grapes, to serve.

ROAST PORK, APPLE & TOMATO PANZANELLA SALAD

SERVES 4

1/2 sourdough loaf, torn into small pieces
1/2 cup (125ml) extra virgin olive oil
1 cup basil leaves, plus extra to scatter
2 tbs balsamic vinegar
2 tbs lemon juice
500g mixed heirloom tomatoes, halved if small, sliced if large
250g leftover roast pork, thinly sliced
2 Granny Smith apples, cored, thinly sliced
1/2 small red onion, thinly sliced

Preheat oven to 200°C/180°C fan-forced. Line a baking tray with baking paper. Arrange the sourdough on tray in a single layer and drizzle with 2 tbs oil. Season with salt flakes and toss to coat. Bake for 10-15 minutes until crispy. Set aside.

Place the basil, vinegar, lemon juice and remaining oil in a small food processor, and whiz to combine. Season with salt flakes. Set aside.

Arrange tomato, pork, apple, onion and bread on a serving plate. Pour over dressing. Top with extra basil, to serve.

BLOODY MARY BARBECUE PRAWN SALAD

SERVES 4

1/4 cup (60ml) tomato sauce
1/4 cup (60ml) extra virgin olive oil
1 tbs Worcestershire sauce
3 tsp Tabasco
Celery salt, to season
16 large green prawns, peeled (tails intact), deveined
2 tbs sherry vinegar
2 baby cos lettuce, cut into wedges
250g mixed cherry tomatoes, halved
1 large avocado, cut into wedges
1 sourdough baguette, thickly sliced diagonally, to serve

Preheat a barbecue or chargrill pan with a lid to high heat. Combine the tomato sauce, oil, Worcestershire sauce and Tabasco in a jug. Season with celery salt and generously season with freshly ground black pepper. Reserve half the mixture for the dressing, and pour remaining mixture into a large bowl. Add prawns and toss until well coated.

Barbecue the prawns with the lid closed for 2 minutes each side until charred and just cooked through.

Meanwhile, whisk remaining tomato sauce mixture with sherry vinegar until well combined. Season with salt flakes and freshly ground black pepper, to taste.

Arrange lettuce, tomato and avocado on a serving platter. Scatter with prawns and drizzle over dressing. Serve with baguette.

HOT SMOKED TROUT & POMELO BETEL LEAVES

SERVES 6 (AS A STARTER, MAKES 18)

1 pomelo, peeled, segmented, skin removed from segments, segments cut into 1cm pieces (see notes)
350g whole hot-smoked ocean trout, skin, bones and head discarded, flesh flaked
2 tbs each roughly chopped mint and coriander leaves
18 betel leaves (you'll need 2 bunches to pick through the leaves, see notes)
Fried garlic, to serve

DRESSING

2 tbs lime juice
1 tbs crispy chilli oil
1 tsp light soy sauce

For the dressing, whisk all ingredients in a large bowl. Add the pomelo, trout and herbs. Toss to combine.

Arrange the betel leaves on a serving platter, then top each leaf with a spoonful of trout mixture. Serve sprinkled with fried garlic and ground white pepper.

NOTES: Pomelo is a large citrus fruit from Southeast Asia. Find it at some supermarkets and Asian grocers (substitute 2 small grapefruit). Find betel leaves at Asian grocers (substitute English spinach leaves, torn if large).

Roast pork,
apple & tomato
panzanella salad



Stir-fries & noodles

Full of flavour and ready for the table in no time flat.



Salt & pepper fish stir-fry (p 70)

Peking duck stir-fry with pancakes (p 70)

Kung pao prawns with quick radish pickle (p 70)



Vietnamese ginger chicken (*Gà kho gùng*, p 74)

SALT & PEPPER FISH STIR-FRY

SERVES 4

1/3 cup (50g) cornflour
1/2 tsp each ground white pepper and ground black pepper
600g flathead (or other white fish), cut into 2.5cm pieces
1/4 cup (60ml) rice bran oil
1 red onion, cut into thin wedges
250g snow peas, halved on an angle
1/2 cup (125ml) oyster sauce
1 cup Vietnamese mint leaves, plus extra, to serve
Steamed rice, sliced bird's-eye chilli and chopped salted peanuts, to serve

Combine the cornflour, 1 tsp fine salt and the peppers in a bowl. Add the fish and mix until completely coated.

Place 1 tbs of the oil in a wok over medium-high heat. Add half the fish and cook, turning regularly, for 3 minutes or until cooked through. Remove from the wok. Repeat with another 1 tbs oil and the remaining fish.

Place remaining 1 tbs oil in the wok over high heat. Add the onion and stir-fry for 2 minutes or until starting to soften. Add snow peas and stir-fry for 2 minutes or until almost cooked through. Add the oyster sauce and 2 tbs water. Stir-fry for 1 minute, then return fish to the wok with half the mint and very gently stir until combined and heated through.

Serve fish stir-fry with steamed rice, remaining mint, sliced chilli and peanuts.

PEKING DUCK STIR-FRY WITH PANCAKES

SERVES 4

1/4 cup (60ml) char siu sauce
2 tsp sesame oil
4 x 200g duck breasts, thinly sliced, excess skin and fat discarded
12 Peking duck pancakes
1 bunch gai lan, cut into 1cm lengths
10cm piece daikon, peeled, cut into batons
1 tbs Chinese rice wine (shaohsing)
1 Lebanese cucumber, cut into batons
2 long green shallots, cut into strips
Hoisin sauce, to serve

Combine char siu sauce and sesame oil in a medium bowl. Add duck and mix to coat. Set aside for 10 minutes to marinate.

Prepare duck pancakes according to packet instructions.

Place wok over high heat. In 2 batches, cook duck, turning halfway, for 3 minutes or until golden and caramelised. Remove from pan with a slotted spoon. Pour off excess fat, if necessary, reserving about 1 tbs in the wok.

Add gai lan, daikon and rice wine to the wok, then stir-fry for 3 minutes or until just tender. Return duck to pan and toss to combine and warm through. Serve with cucumber, shallot, hoisin sauce and pancakes.

SPICY RICE CAKE, DUMPLING & GREENS STIR-FRY

SERVES 4

750g Asian rice cakes (from Asian grocers)
2 tbs vegetable oil
450g frozen mini pork dumplings
5cm piece fresh ginger (25g), cut into matchsticks
4 garlic cloves, thinly sliced
1 baby bok choy, cut into 3cm pieces, stems and leaves separated
1 bunch choy sum, cut into 6cm lengths, stems and leaves separated
2 long green shallots, thinly sliced diagonally

STIR-FRY SAUCE

2 tbs gochujang (Korean fermented chilli paste)
2 tbs *ssamjang* (fermented soy bean and chilli paste)
2 tbs soy sauce
1 tbs caster sugar
1 tbs sesame oil
2 tbs oyster sauce
1/4 cup (60ml) Chinese rice wine (shaohsing)

For stir-fry sauce, place all ingredients in a bowl and whisk to combine. Set aside.

Place rice cakes in a bowl. Cover with boiling water. Set aside for 20 minutes to soften, then carefully pull apart to separate. Drain well. (Alternatively, place rice cakes in a bowl and microwave for 2 minutes to soften, then pull apart.)

Heat 1 tbs oil in a wok over high heat. Add rice cakes. Cook, stirring frequently, for 5-6 minutes until golden brown.

Add dumplings to wok with 1/3 cup (80ml) water. Cook, gently stirring, for 3-4 minutes until dumplings have softened and water has evaporated. Transfer to a plate and set aside.

Heat remaining 1 tbs oil in the wok, then add ginger and garlic and toss to combine. Add stems of the bok choy and choy sum and cook for 3-4 minutes until softened.

Return rice cakes and dumplings to the wok with the bok choy and choy sum leaves and stir-fry sauce. Cook for 2 minutes, or until warmed through and greens have wilted. Sprinkle with shallot and serve immediately.

KUNG PAO PRAWNS WITH QUICK RADISH PICKLE

SERVES 4

These speedy prawns are perfect to cook up for a last-minute dinner party.

1/4 cup (60ml) soy sauce
1 1/2 tbs Chinese rice wine (shaohsing)
3 tsp Chinese black (chinkiang) vinegar
2 tsp caster sugar
1 1/2 tsp cornflour
1 1/2 tbs sesame oil
12 dried red chillies
1 tsp Sichuan peppercorns
500g green prawns, peeled (tails intact), deveined
1 bunch garlic shoots (from Asian grocers), cut into 5cm lengths
1 tbs finely grated ginger
1/3 cup (50g) roasted unsalted cashews
Steamed jasmine rice, to serve
Crispy chilli oil (optional), to serve

This *fast and fresh* stir-fry offers a fun combination of *BOLD FLAVOURS* and *contrasting textures*.



Spicy rice cake, dumpling & greens stir-fry

A satisfying omelette just perfect for *using up any leftover veg* from the fridge or freezer. Plus, it's *READY IN A FLASH*!



Fried rice omelette (omurice)



QUICK RADISH PICKLE

2 tbs Chinese black (chinkiang) vinegar
1 tbs caster sugar
6 red radishes, cut into wedges

For the pickle, place the vinegar, sugar and 1 tsp fine salt in a wok over medium heat. Stir until sugar dissolves, then bring to a simmer.

Place the radish in a heatproof bowl and pour over the pickling liquid, stirring to coat. Set aside until ready to serve. Wipe wok clean with paper towel.

Whisk the soy sauce, rice wine, vinegar, sugar and cornflour in a jug.

Place sesame oil in a wok over medium heat. Add chillies and peppercorns. Stir-fry for 1 minute or until fragrant. Increase heat to medium-high. Add prawns, garlic shoots and ginger. Stir-fry for 1 minute.

Stir soy sauce mixture again to combine, then add to the wok. Stir-fry for 2-3 minutes until prawns are glazed and cooked through. Toss through cashews. Serve with steamed rice, radish pickle and crispy chilli oil, if desired.

FRIED RICE OMELETTE (OMURICE)

SERVES 2

3 tsp vegetable oil
50g bacon, chopped
1 small onion, finely chopped
1 cup cooked rice
2/3 cup (80g) frozen corn and pea mix
1 tbs tomato sauce
3 tsp soy sauce
6 eggs
2 tbs milk
Tonkatsu sauce, toasted sesame seeds and chopped red chilli, to serve

Heat 1 tsp of the oil in a large frypan over medium-high heat. Cook the bacon, stirring occasionally, for 4 minutes or until golden. Add the onion and cook, stirring, for 3 minutes or until softened. Add the rice and vegetables, then stir-fry for 2-3 minutes until warmed through. Add the tomato and soy sauces and stir-fry for 1 minute or until well combined. Cover to keep warm.

Whisk eggs and milk in a large bowl until smooth. Heat a medium non-stick frypan over high heat until very hot. Add 1 tsp oil and swirl to coat pan. Pour half the egg mixture into the hot pan and immediately whisk with 2 chopsticks in a small circular pattern until there is a thin base of cooked egg but remaining egg is still slightly runny. Remove from heat and slide onto a serving plate.

Spoon half rice mixture along centre of 1 omelette. Fold over 2 sides to slightly cover. Repeat to make a second omelette.

Drizzle over tonkatsu sauce. Sprinkle with sesame seeds and chilli to serve.

TERIYAKI CHICKEN

SERVES 4

6 (660g total) chicken thigh fillets
1 tbs vegetable oil
Cooked jasmine rice and steamed baby bok choy, to serve
Toasted sesame seeds, to sprinkle

TERIYAKI SAUCE

1/2 cup (125ml) soy sauce
1/3 cup (80ml) mirin
1/3 cup (80ml) cooking sake
2 tbs white sugar

For the teriyaki sauce, place all ingredients in a medium bowl and stir until sugar

dissolves. Add the chicken to bowl, tossing to coat all over. Cover and chill for at least 1 hour to marinate (see note).

Heat oil in a large non-stick frypan over medium-low heat. Use tongs to transfer chicken to the pan. Cook, turning occasionally, for 10-12 minutes until deep golden and cooked through. Transfer to a plate and cover with foil to rest.

Place the remaining sauce from marinating the chicken in the same pan along with 1/4 cup (60ml) cold water. Increase heat to medium-high and bring to a simmer, stirring constantly. Simmer for 3 minutes, stirring constantly, or until mixture is reduced and thickened.

Divide rice among serving bowls. Top with steamed baby bok choy and chicken. Spoon over sauce. Sprinkle with sesame seeds to serve.

NOTE: The chicken can be marinated for up to 2 days. Store, covered, in the fridge and turn occasionally to re-coat.

VIETNAMESE GINGER CHICKEN (GÀ KHO GÙNG)

SERVES 10

This recipe is a play on the recipe for thit kho *(braised pork with eggs), with ginger and anise added.*

250g white sugar
2 tbs vegetable oil
2 onions, finely chopped
1.2kg chicken thigh fillets, cut into 3cm pieces
100g fresh ginger, coarsely chopped
20 garlic cloves, coarsely chopped
6 dried red chillies
1/4 cup (60ml) fish sauce
10 whole star anise
Steamed jasmine rice, to serve
Mixed fresh herbs (optional), to serve (we used nasturtium leaves, mint leaves and purple basil)

Place the sugar in a large saucepan over medium-high heat. Cook, untouched, until edges and underneath have started to melt and caramelise, and a few spots of sugar on top are still crystallised. Carefully swirl pan around to melt remaining sugar and create a deep golden caramel.

Reduce heat to low and carefully stir in the oil, followed by the onion. Cook, stirring occasionally, for 3 minutes or until the onion starts to soften and release a lot of its juice.

Increase heat to medium-high and stir in the remaining ingredients, except rice and herbs. Simmer, covered with a lid and stirring occasionally, for 10-12 minutes until chicken is almost cooked. Simmer uncovered, for a further 8-10 minutes until sauce is thick and chicken is cooked and starts to catch a little on base of the pan.

Serve the chicken mixture over steamed rice and with herbs sprinkled on top, if desired.

OKONOMIYAKI-STYLE LACE POT STICKERS

SERVES 4

2 tbs oyster sauce
1/4 cup (60ml) tomato sauce
1 tbs Worcestershire sauce
1 tbs vegetable oil
2 tsp cornflour
2 tsp plain flour
28 frozen mushroom & vegetable dumplings
Kewpie mayonnaise, bonito flakes, thinly sliced long green shallots, black sesame seeds and shredded nori, to serve

CABBAGE SALAD

1 tbs toasted black sesame seeds
2 tsp sesame oil
1 tsp soy sauce
1 tbs rice wine vinegar
4 cups (220g) finely shredded Chinese cabbage (wombok)
2 long green shallots, thinly sliced

To make the okonomiyaki sauce, place the oyster sauce, tomato sauce and Worcestershire in a small bowl and stir to combine. Set aside.

For the cabbage salad, place the sesame seeds, oil, soy sauce and vinegar in a bowl and mix to combine. Add the cabbage and shallot and mix to combine. Set aside until required.

Heat half the vegetable oil in a large non-stick 22cm frypan over medium heat. Combine the flours and 1 cup (250ml) cold water in a small jug. Place half the dumplings in a single layer in the frypan and cook for 2-3 minutes, until dumpling bases are light brown.

Pour half the flour mixture over the dumplings, cover the pan with a lid, and cook for 3 minutes.

Remove lid and cook dumplings for a further 3-4 minutes until the water has evaporated and there is a thin lace left on the base of the pan.

Remove pan from the heat, place a large plate over the top and carefully invert to remove dumplings. Repeat with remaining oil, dumplings and flour mixture.

Drizzle lace pot-stickers with the sauce and Kewpie. Top with bonito flakes, then sprinkle with shallot, sesame seeds and nori. Serve with cabbage salad alongside.

PAD KRA PAO

SERVES 4

Begin this recipe a day ahead.

2 tbs peanut oil
500g pork mince
280g snake beans or green beans, trimmed and cut diagonally into 5cm lengths
2 eschalots, thinly sliced
3cm piece (15g) fresh ginger, finely grated
2 garlic cloves, crushed
3 long red chillies, seeds removed, thinly sliced diagonally
1/4 cup (55g) white sugar
1/4 cup (60ml) fish sauce
2 tbs dark soy sauce
4 large eggs
Handful holy basil leaves (substitute Thai basil), plus extra to serve
Steamed jasmine rice, to serve

Okonomiyaki-style
lace pot stickers



Pad kra pao (p 74)

CHILLI SAUCE (PRIK NAM PLA)

1/2 cup (125ml) fish sauce
10 *prik kee noo* (see note) or bird's-eye chillies, thinly sliced
2 large garlic cloves, thinly sliced
2 tbs finely chopped coriander
1 tbs lime juice

For the chilli sauce, mix fish sauce, chilli and garlic in a small bowl. Cover and set aside for at least 8 hours, or overnight. The longer you leave it, the mellower it will become (it will still be very hot).

Heat half the oil in a wok or large frypan over high heat. Stir-fry the mince, breaking up any lumps with a wooden spoon, for 5 minutes or until browned all over. Add the beans, eschalot, ginger, garlic and red chilli. Stir-fry for 2 minutes or until beans start to soften. Stir in sugar, fish sauce and soy sauce. Stir-fry for 1-2 minutes until sauce thickens, mince is cooked and the beans are tender.

Meanwhile, heat the remaining 1 tbs oil in a large non-stick frypan over high heat. Crack in the eggs, without breaking the yolks, and fry for 2-3 minutes until the whites set and crisp around the edges, but the yolks remain runny.

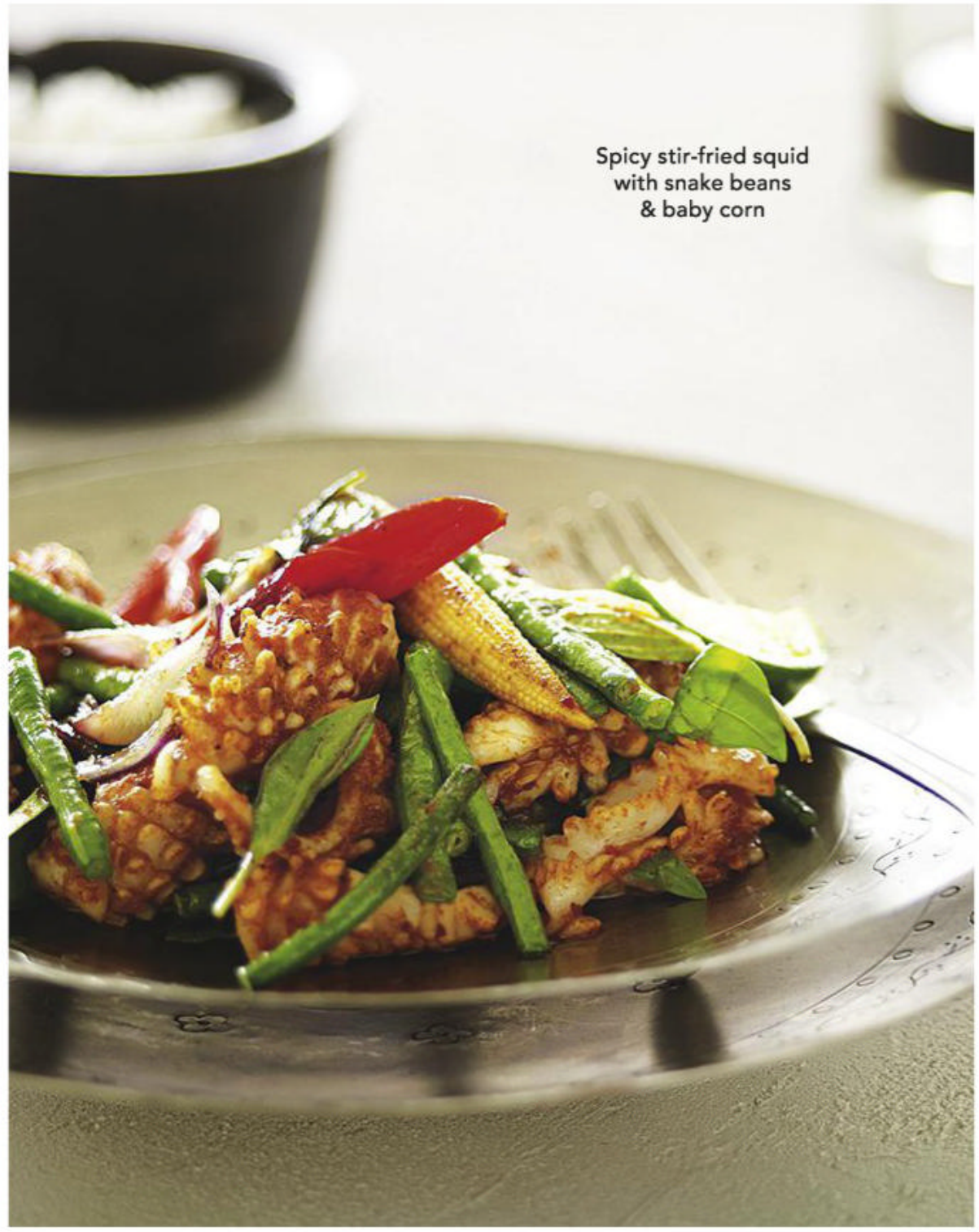
Just before serving, stir basil leaves through mince mixture, and stir coriander and lime juice through chilli sauce.

Spoon mince mixture over rice, then top with a fried egg and extra basil leaves. Serve immediately with chilli sauce alongside (leave it up to your guests to decide how much of the fiery sauce they want!).

NOTE: *Prik kee noo* is a very hot, small Thai chilli, available from Asian grocers. Wear gloves when slicing, and wash your hands, knife and chopping board after slicing.

SPICY STIR-FRIED SQUID WITH SNAKE BEANS & BABY CORN

SERVES 4


Spicy stir-fried squid with snake beans & baby corn

600g squid, tentacles and tubes separated, cleaned
1/4 cup (60ml) sunflower oil
2 tbs Thai red curry paste
1 onion, cut into wedges
2 long red chillies, seeds removed, sliced diagonally
250g snake beans, cut into 8cm lengths
150g baby corn, halved if large
1 tbs caster sugar
2 tbs lime juice, plus wedges, to serve
2 tbs fish sauce
Handful Thai basil leaves (from greengrocers and Asian grocers) or regular basil leaves
Steamed jasmine rice, to serve

Halve squid tubes lengthways, finely score inner sides in a crisscross pattern, then cut into 3cm-wide strips. Set aside.

Heat half the oil in a large wok over high heat. Stir-fry 1 tbs curry paste for 30 seconds or until fragrant. Add half the squid tube and tentacles, and stir-fry for 1 minute or until just opaque. Remove squid from wok and set aside. Repeat with remaining curry paste and squid.

Add remaining oil to wok. Stir-fry the onion for 1-2 minutes. Add the chilli, beans and corn, and stir-fry for 2-3 minutes or until just tender.

Add the sugar, lime juice and fish sauce to the wok. Toss to combine. Return squid to wok and cook, stirring, for 1 minute to heat through. Garnish with basil leaves and serve immediately with rice and lime wedges alongside.

During *LUNAR NEW YEAR* celebrations, noodles represent longevity – so *the longer your noodles*, the better!



Chinese New Year long-life noodles (p 80)



Sweet & sour pork (p 80)

SWEET & SOUR PORK

SERVES 4 (OR 8 AS A SHARED PLATE)

300g fatty pork neck, cut into 1cm pieces
Vegetable oil, to deep-fry
2 eggs
150g potato starch
1/2 small red capsicum, chopped
1/2 small green capsicum, chopped
1/2 small onion, chopped
50g drained canned pineapple pieces
Halved strawberries and steamed jasmine rice, to serve

MARINADE

1 tsp bicarb soda
1/2 tsp potato starch
1/2 tsp powdered umami seasoning (optional, from Asian grocers)

SAUCE

200g brown sugar
3/4 cup (180ml) white wine vinegar
100ml tomato sauce
1 tbs Worcestershire sauce

Place pork neck in a large bowl with the marinade ingredients, 1/2 tsp fine salt and 1/4 cup (60ml) water. Stir well to combine, then cover and refrigerate for 1 hour or until all water has been absorbed.

For the sauce, place all ingredients in a saucepan over medium-high heat. Cook, stirring, until sugar dissolves. Simmer, stirring occasionally, for 5-8 minutes until reduced and thickened. Remove from heat.

Heat oil in a large wok to 180°C (a cube of bread will turn golden in 60 seconds when the oil is hot enough). Lightly beat eggs in a shallow bowl. Place potato starch in another shallow bowl. Working in small batches, dip pork in egg, then toss in potato starch to coat, dusting off excess.

Deep-fry pork, in batches, for 1-2 minutes, until golden and crisp. Transfer to a wire rack set over a plate to drain.

Drain all but 2 tbs of oil from the wok. Heat over high heat. Stir-fry capsicum and onion for 1-2 minutes until just starting to soften. Add pork and toss in just enough of the sauce (about 200ml, see note) to coat. Add pineapple, toss to combine, then remove from heat. Scatter strawberries on top. Serve with rice.

NOTE: Store leftover sauce in an airtight container in the fridge for up to 2 weeks. It's a lovely dipping sauce or marinade.

CHINESE NEW YEAR LONG-LIFE NOODLES

SERVES 4 (AS A SHARED PLATE)

20g each dried shrimp and dried scallop (*conpoy*, see note)
2 1/2 tbs vegetable oil
3cm piece fresh ginger (15g), cut into thin matchsticks
2 garlic cloves, thinly sliced
4 long green shallots, half cut into 4cm-long pieces, half sliced into thin matchsticks
100g shiitake mushrooms, thickly sliced
300g long-life fried egg noodles (from Asian grocers)
2 1/2 tbs Chinese rice wine (shaohsing)
1/2 cup (125ml) clear chicken broth
60g garlic chives, cut into 4cm lengths

SEASONING

20g concentrated chicken stock
1 1/2 tbs each oyster sauce and caster sugar
1 tbs soy sauce
2 tsp each dark soy sauce and sesame oil

Place shrimp and scallop in a small heatproof bowl and cover with 200ml boiling water. Stand for 30 minutes to soften. Drain, reserving soaking liquid.

For the seasoning, combine all ingredients in a small bowl. Set aside.

Bring a large pot of water to the boil.

Heat oil in a large wok over medium heat. Add ginger, garlic and 4cm shallot pieces and stir-fry for 2 minutes or until softened. Add shrimp and scallop. Stir-fry for 2 minutes or until fragrant. Add mushroom and stir-fry for 2 minutes.

Add noodles to boiling water and cook for 1 minute. Meanwhile, add rice wine to the wok and stir-fry for 1 minute. Drain noodles and immediately add to wok with chicken broth, reserved soaking liquid and the seasoning. Increase heat to high. Stir-fry for 2 minutes to infuse flavours. Add chives and stir-fry for 30 seconds. Serve sprinkled with shallot matchsticks.

NOTE: Dried scallop is available from Asian grocers in the chilled section. Swap it for more dried shrimp, if you prefer.

CRISPY KIMCHI NOODLE SALAD

SERVES 2

Peanut oil, to shallow-fry
2 x 85g packets mi goreng noodles
2 cups shredded white cabbage
1 large carrot, shredded with a julienne peeler
1 bunch coriander, leaves picked, stalks chopped
1 cup kimchi, roughly chopped
125g baby cucumbers, sliced
2 tbs sesame seeds, toasted

DRESSING

1 tbs toasted sesame oil
1 large lime, juiced
1 tbs soy sauce

Fill a small frypan with 1cm oil. Heat over medium heat.

Carefully break the blocks of noodles in half to make 8 pieces (each block is made of 2 sheets). Reserve flavour sachets. In batches, fry noodle pieces for 20 seconds each side or until golden. Transfer to a wire rack set over a tray. Set aside to drain and cool.

Break up noodles into large pieces and place in a bowl. Add noodle seasoning from sachets and toss to coat.

For the dressing, whisk all ingredients in a jug until combined.

Place the cabbage, carrot, coriander, kimchi and baby cucumber in a large bowl. Add the crispy noodles and half the dressing, tossing to combine. Serve immediately, scattered with sesame seeds, and with extra dressing on the side.

This *CRISPY, CRUNCHY* salad is packed with *umami flavours*, and it's *ready to eat in no time*.



Crispy kimchi noodle salad



Chow mein with grilled belacan prawns (p 85)

Wok-tossed rolled rice noodles (p 86)

DUCK & CRISPY NOODLE OMELETTE

MAKES 4

You can find Chinese roasted duck at your local Chinese barbecue restaurant.

Peanut oil, to deep fry, plus 2 tbs extra
4 x 40g bundles vermicelli bean thread noodles
4 garlic cloves, thinly sliced
6 long green shallots, sliced diagonally
8 eggs, lightly beaten
1/2 Chinese roasted duck, deboned, sliced
2 cups (160g) bean sprouts
1 cup mint leaves
1/2 cup (125ml) hoisin sauce, warmed
1 long red chilli, cut into matchsticks

Fill a medium saucepan with 5cm oil. Heat over medium-high heat until 180°C (a cube of bread will turn golden in 60 seconds when oil is hot enough). Deep-fry noodles, 1 bundle at a time, for 30 seconds, until puffed up. Drain on paper towel.

Heat 1 tbs of the extra oil in a medium non-stick frypan over medium heat. Cook the garlic and half the shallot for 1 minute or until fragrant. Set aside.

Heat another 1 tsp extra oil in the same pan. Swirl one-quarter of the egg over the base. Break up one-quarter of noodles and sprinkle on top. Top half with one-quarter of the garlic mixture, duck, bean sprouts and mint. Fold over omelette to enclose

filling and slide onto a plate. Cover to keep warm. Repeat with the remaining oil, egg, noodles, garlic mixture, duck, bean sprouts and mint to make 4 omelettes.

Drizzle with warm hoisin and sprinkle with chilli and remaining shallot to serve.

EGGPLANT & SOBA NOODLE SALAD

SERVES 4

2 medium eggplants, cut into 3cm pieces
1/4 cup (60ml) extra virgin olive oil
270g packet soba noodles
1/3 cup (80ml) soy sauce
1/4 cup (60ml) rice wine vinegar
1 garlic clove, crushed
1 1/2 tsp brown sugar
1 long red chilli, finely chopped
1 tbs sesame oil
6 baby cucumbers, quartered lengthways
1 small bunch basil, leaves picked
3 tsp sesame seeds, toasted

Preheat oven to 200°C/180°C fan-forced. Place eggplant in a large bowl, drizzle with oil and season with salt flakes and freshly ground black pepper. Toss to coat. Arrange on a large baking tray lined with baking paper. Roast for 20 minutes, or until tender and slightly caramelised.

Bring a large saucepan of water to the boil over high heat. Add noodles and cook according to packet instructions. Drain and refresh under cold running water.

To make the dressing, combine soy sauce, vinegar, garlic, sugar, chilli and sesame oil in a jug. Toss through noodles with the eggplant, cucumber and basil. Serve sprinkled with sesame seeds.

CHOW MEIN WITH GRILLED BELACAN PRAWNS

SERVES 4

6 large green king prawns
1 tbs sesame oil
3 garlic cloves, crushed
1 long red chilli, thinly sliced
200g fresh shimeji mushrooms (from Asian grocers), separated



150g baby green beans, trimmed, blanched
1 carrot, peeled, cut into matchsticks
150g Chinese cabbage (wombok), shredded
450g packet hokkien noodles, separated (see notes)
1/4 bunch garlic chives
4cm piece fresh ginger (20g), peeled, cut into matchsticks
Coriander sprigs and toasted sesame seeds, to serve

BLACK PEPPER PASTE

250g (about 10) eschalots
150g (2-3 bulbs) garlic cloves
2 1/2 tbs each white pepper and garam masala
5 tsp freshly ground black pepper
25g fermented black beans (from Asian grocers)

SAMBAL BELACAN BUTTER

35g unsalted butter, softened
15g belacan (roasted shrimp paste, from Asian grocers)

STIR-FRY SAUCE

1/3 cup (80ml) chicken stock
1 tbs each oyster sauce, fish sauce and dark soy sauce

For the black pepper paste, place all ingredients in a small food processor and whiz until a paste forms.

Heat a large wok over high heat. Stir-fry paste for 3-5 minutes until fragrant and looks dry. Transfer to a bowl. Wipe wok clean.

For the sambal belacan butter, using a fork, combine the butter and belacan in a small bowl.

For the stir-fry sauce, using a fork, whisk all ingredients and 50g of the black pepper paste in a small jug.

Preheat an oven grill to medium-high. Halve prawns lengthways. Arrange on a baking tray, cut-side up, then brush with the sambal belacan butter. Grill for 3-4 minutes until light golden, just opaque and almost cooked through (they will continue to cook once removed from the heat). Set aside on tray to rest.

Heat same wok over high heat, then add the sesame oil. Once hot, add the garlic, chilli, mushrooms, beans, carrot and cabbage. Stir-fry for 1 minute, then add noodles and stir-fry sauce. Cook, tossing constantly, for 2 minutes or until well combined and vegetables are just tender. Remove from heat and toss through the garlic chives.

Divide noodles among serving bowls. Top with prawns and sprinkle with ginger, coriander and sesame seeds, to serve.

NOTES: Soak the noodles in a large heatproof bowl of boiling water to gently separate, then drain and refresh under cold running water. Black pepper paste and belacan butter will keep in airtight containers in the fridge for 2 weeks. The butter is great with stir-fried Asian greens.

WOK-TOSSED ROLLED RICE NOODLES

SERVES 4

5g dried wood ear mushrooms (from Asian grocers)
2 tbs grapeseed oil
500g packet fresh rolled rice noodles, cut into 5cm lengths
1 telegraph cucumber, seeds removed, cut into thin matchsticks
1 small bunch Thai basil, leaves picked
Pickled carrot (from Asian grocers, see notes), fried shallots and thinly sliced long red chilli, to serve

NUOC CHAM (MAKES 300ML)

1/2 cup (125ml) fish sauce
1/3 cup (80ml) lime juice
45g palm sugar, finely grated
3 tsp white sugar
3 tsp apple cider vinegar
2cm piece fresh ginger (10g), finely grated
3cm length coriander root and stem, well washed, finely chopped
1/2 eschalot, finely chopped
1 each red and green bird's-eye chilli, thinly sliced
1 tbs grapeseed oil
1 garlic clove, crushed

SOY SAUCE GLAZE

2 1/2 tbs mushroom sauce (we used Megachef, substitute oyster sauce)
1 tbs each dark soy sauce, soy sauce and kecap manis
1 tbs each Chinese rice wine (shaohsing) and Chinese black (chinkiang) vinegar
1 tbs brown sugar

For *nuoc cham*, combine all ingredients, except oil and garlic, in a jug. Stir until sugars dissolve. Heat oil in a large wok over medium-high heat. Stir-fry garlic until golden, about 45 seconds. Add to the jug and set aside.

Place mushrooms in a heatproof bowl and cover with boiling water. Stand for 10 minutes. Drain and thinly slice.

For the glaze, combine all ingredients in a large jug. Stir until sugar dissolves.

Heat 1 tbs grapeseed oil in a large wok over medium heat. Add half the noodles. Cook, stirring occasionally, for 3 minutes or until noodles start to blister, crisp and become slightly translucent in the centre. Stir and then cook, stirring occasionally for a further 3 minutes or until crispy and soft on the inside. Transfer to a plate. Repeat with remaining oil and noodles.

Return all noodles to the wok. Increase heat to high and quickly toss through soy sauce glaze. Turn off heat and allow residual heat to caramelise sauce and char the noodles. Toss through the mushroom. Stand in wok, turning only once, for 2 minutes.

Transfer noodle mixture to a serving plate. Spoon over *nuoc cham*, to taste. Sprinkle with cucumber, basil, pickled carrot, fried shallots and chilli. Serve with remaining *nuoc cham* alongside.

NOTES: If you like, you can quickly pickle carrot by combining 1 carrot, cut into thin matchsticks, with 1/4 cup (60ml) rice wine vinegar and a large pinch each of white sugar and fine salt in a small bowl. Toss well, then stand, tossing occasionally, for 20 minutes or until slightly softened. You can store *nuoc cham* in the fridge in an airtight container for up to 1 week.

CHOW MEIN

SERVES 4

280g packet fresh chow mein egg noodles
2 tbs vegetable oil
1 carrot, cut into long, thin matchsticks
450g whole baby Chinese cabbage (wombok), thinly sliced lengthways
2 (450g total) large zucchini, cut into long, thin matchsticks
4 long green shallots, cut diagonally into 5cm lengths, plus extra to garnish
1 cup (80g) bean sprouts

CHOW MEIN SAUCE

2 garlic cloves, sliced
6cm ginger (30g), peeled, finely grated
2 tbs hoisin sauce
1 tbs soy sauce
2 tsp each sesame oil, white sugar and sambal oelek (substitute sriracha)
1/2 tsp ground white pepper

Prepare egg noodles according to packet instructions, then drain well.

Meanwhile, for the chow mein sauce, combine all ingredients in a bowl. Stir in 1/4 cup (60ml) cold water.

Place half the oil in a large wok over high heat. Add noodles. Stir-fry for 2 minutes or until starting to crisp. Add sauce. Stir-fry for 1 minute or until noodles are sticky. Transfer to a large heatproof bowl.

Heat remaining oil in the wok over high heat. Add carrot, cabbage, zucchini and 1/4 cup (60ml) water. Stir-fry for 1 minute or

Chow mein

Chilli squid stir-fry
with squid ink



until just starting to soften. Toss through noodles. Remove wok from heat and toss through shallots and sprouts. Serve garnished with extra shallot.

CHILLI SQUID STIR-FRY WITH SQUID INK

SERVES 4

2 garlic cloves
1 long red chilli, roughly chopped
3 squid, tentacles attached, cleaned
2 tbs sesame oil
200g sugar snap peas, blanched, halved lengthways
100g garlic shoots, sliced into 2cm lengths, blanched, plus extra to serve
1/4 cup (60ml) vegetable stock or water
2 tsp squid ink
1 tbs fish sauce
Large pinch white sugar
Large pinch white pepper
1/2 cup Thai basil leaves (substitute regular basil), plus extra to serve
Fried garlic slices, to serve (see notes)

Place garlic and a large pinch of salt flakes in a mortar and mash with a pestle until a paste forms. Transfer to a small bowl. Add chilli to the mortar and just lightly bruise. Add to the garlic paste.

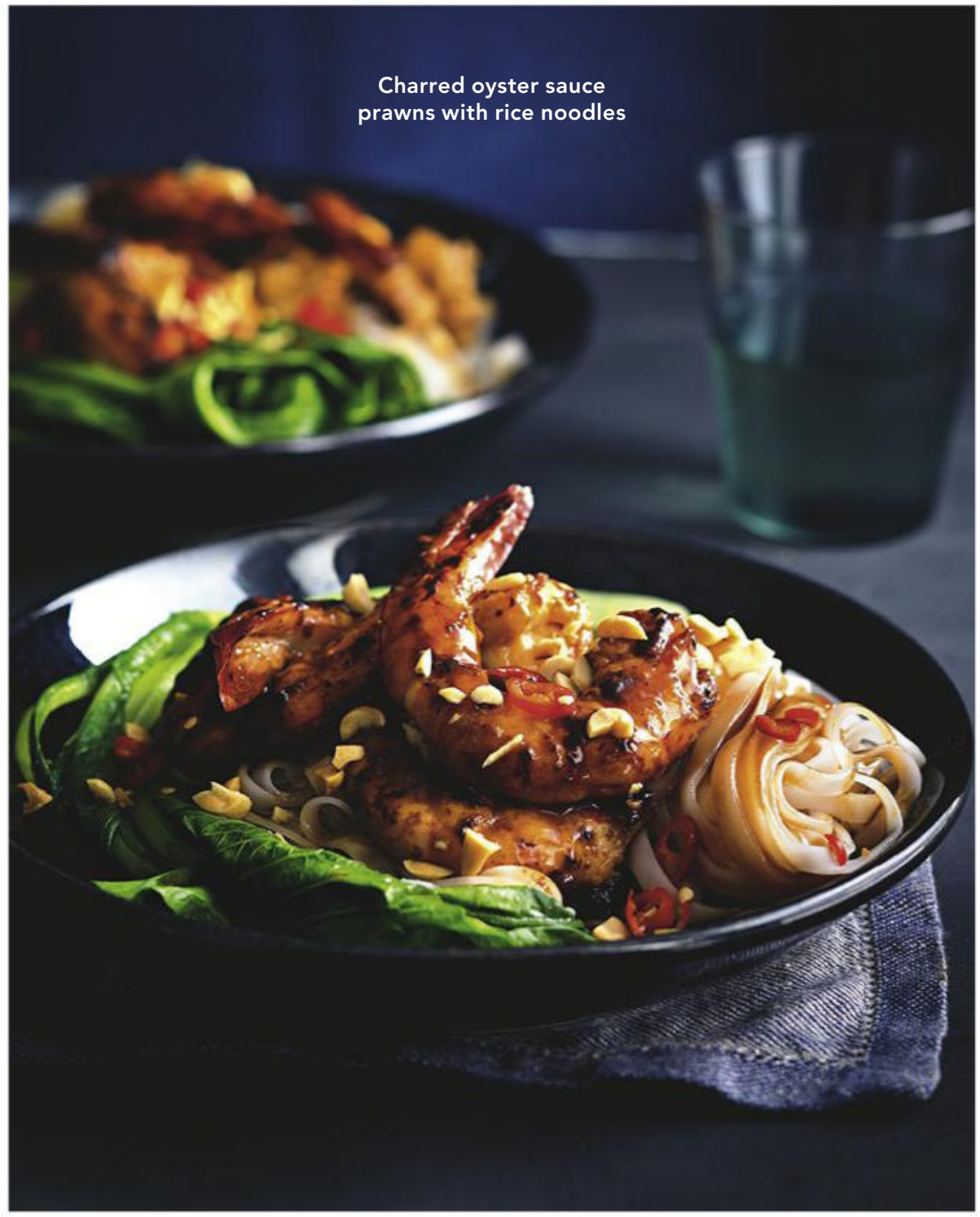
Set tentacles aside. Halve squid tube lengthways, then lightly score inside in a crisscross pattern. Cut into 5cm sections.

Heat a wok over high heat. Add oil, then stir-fry squid tube and tentacles, in batches, until starting to char. Return all squid to the wok and add chilli garlic paste. Toss to combine, then cook for 15 seconds, being careful not to let the garlic burn.

Add the sugar snap peas and garlic shoots, and stir-fry for 30 seconds. As it becomes dry, add the stock or water. Season with the squid ink, fish sauce, sugar and white pepper.

Stir through the basil. Sprinkle with the fried garlic, extra basil and extra garlic shoots to serve.

NOTES: Even if your squid comes cleaned, give the tube a rinse inside and remove any skin by firmly rubbing the surface with paper towel.



Charred oyster sauce prawns with rice noodles

We made our own fried garlic by thinly slicing a few garlic cloves and stir-frying in hot vegetable oil until golden, but you can also use store-bought.

CHARRED OYSTER SAUCE PRAWNS WITH RICE NOODLES

SERVES 2

1/3 cup (80ml) oyster sauce
2 tsp sesame oil
1 tbs fish sauce
Juice of 1 lime
10 large green prawns, peeled (tails intact), deveined
2 tbs extra virgin olive oil
100g flat rice noodles
1 bunch choy sum, blanched
Sliced small red chilli and chopped roasted peanuts, to serve

Combine the oyster sauce, sesame oil, fish sauce and lime juice in a bowl. Place the prawns in a separate bowl, then toss through half the sauce.

Heat the oil in a large frypan over high heat. Cook prawns, turning, for 4 minutes or until charred and just cooked.

Meanwhile, soften the noodles in a bowl of boiling water for 1 minute, then drain.

Divide the noodles, prawns and choy sum among serving bowls. Drizzle with remaining sauce and serve scattered with chilli and peanuts.



From the grill

Fire up the barbie for charred delights that everyone will love.



Miso butter lamb cutlets with quick Asian salad (p 96)

Scorched chipotle
salmon tacos with jalapeno
& corn salsa (p 96)



Crying tiger
with sticky rice
(p 104)


Pineapple chilli
chicken wings
(p 111)

GOCHUJANG MINUTE STEAK SKEWERS WITH CHARRED BROCCOLINI & LIME

SERVES 4

You'll need either 12 metal skewers or 12 soaked bamboo skewers.

1/4 cup (75g) gochujang (Korean red pepper paste)
2 tbs soy sauce
2 garlic cloves, crushed
2 tbs sesame oil
800g minute steaks, cut into 3cm-wide strips
2 bunches broccolini
2 tsp mixed sesame seeds, toasted
Juice of 1 lime, plus lime halves, to serve
Kimchi, to serve

Preheat a barbecue or chargrill pan with a lid to high heat.

Combine gochujang, soy sauce, garlic and 1 tbs oil in a large bowl. Add steak and toss until well coated. Thread onto 12 skewers.

Barbecue skewers with the lid closed for 1-2 minutes each side until charred and just cooked through. Rest, loosely covered with foil, for 5 minutes.

Meanwhile, barbecue broccolini, turning occasionally, for 3-4 minutes or until charred. Transfer to a large heatproof bowl, then immediately add sesame seeds, lime juice and remaining 1 tbs oil. Season with salt flakes and freshly ground black pepper to taste. Toss to combine.

Serve skewers with broccolini, kimchi and lime halves alongside.

MISO BUTTER LAMB CUTLETS WITH QUICK ASIAN SALAD

SERVES 4

Miso provides a quick punch of flavour that doesn't require hours of marinating.

2 1/2 tbs white miso paste
50g unsalted butter, melted
2 tbs soy sauce
12 lamb cutlets, French-trimmed
Furikake (Japanese rice seasoning) and lime halves, to serve

QUICK ASIAN SALAD

200g frozen edamame, blanched
200g snow peas, thinly sliced lengthways
1/2 small green cabbage, thinly sliced
Juice of 1 large lime
1 tbs sesame oil
1 tsp *furikake* (Japanese rice seasoning)

Preheat a barbecue or chargrill pan with a lid to high heat. Combine miso, butter and soy sauce in a large bowl. Add the cutlets and toss until well coated.

Barbecue lamb standing up on the fat edge for 1 minute (see note), then cover with the lid and cook, brushing with any remaining marinade in the bowl, for 1 minute 30 seconds-2 minutes each side until charred and cooked to medium. Transfer to a plate, lightly cover with foil and set aside for 5 minutes to rest.

Meanwhile, for the Asian salad, toss all ingredients in a large bowl.

Arrange salad and lamb on a serving platter. Drizzle lamb with any resting juices and sprinkle with *furikake*. Serve with lime halves alongside.

NOTE: Bunch up the lamb cutlets together on the grill plate to barbecue the edges all in one go.

SCORCHED CHIPOTLE SALMON TACOS WITH JALAPENO & CORN SALSA

SERVES 4

2 tbs extra virgin olive oil
1 1/2 tbs chopped chipotle in adobo sauce
3 garlic cloves, crushed
2 tsp onion powder
500g piece salmon, skin off, pin-boned
Juice of 2 limes, plus halves and wedges to serve
2 corncobs, husks and silks discarded
1 bunch coriander, leaves picked, stalks chopped
2 ripe avocados, roughly mashed
2 tbs finely chopped pickled jalapenos, plus 1/4 cup (60ml) pickling liquid
12 x 16cm flour tortillas
1 baby cos lettuce, leaves separated

Preheat oven grill to high. Line a baking tray with foil.

Combine oil, chipotle, garlic and onion powder in a large bowl. Add salmon and turn to coat. Transfer to prepared tray.

Place tray under grill, making sure nothing is touching the element. Grill for 5-8 minutes until charred and just cooked through. Drizzle with half the lime juice. Set aside for 5 minutes to rest. Flake salmon.

Meanwhile, heat a dry frypan over medium heat. Cook the corn, turning occasionally, for 5 minutes or until cooked and charred all over. Transfer corn to a board, reserving pan. Cut away kernels, discarding cobs, and set aside.

Chop half the coriander leaves and place in a bowl with the avocado and remaining lime juice. Season with salt flakes and freshly ground black pepper, and stir to combine.

In a second bowl, combine the corn kernels, jalapenos, pickling liquid, coriander stalks and a pinch of salt flakes. Set aside.

Toast tortillas in the reserved frypan over medium heat to give them colour, or warm up in the oven, wrapped in foil.

Fill tortillas with baby cos, avocado mixture, flaked salmon, corn salsa and remaining coriander leaves. Serve with lime halves and wedges alongside.

BRAAI MIELIES (CORN) WITH PERI PERI BUTTER

SERVES 6

6 corncobs, husks peeled back, silks discarded
Extra virgin olive oil, to brush
Sliced long green chilli, to serve

PERI PERI BUTTER

75g (about 4) drained piquillo peppers (substitute roasted capsicum)
2 long red chillies, roughly chopped
Finely grated zest and juice of 1 lemon
2 tbs red wine vinegar
2 garlic cloves
2 tsp smoked paprika
150g salted butter, softened

Gochujang minute steak skewers with charred broccolini & lime

Braai *mielies* (corn) with peri peri butter (p 96)

Braai parmesan bread with garlic & rosemary oil

For the peri peri butter, place all ingredients, except the butter, in a food processor. Add 1 tsp each salt flakes and freshly ground black pepper, and whiz until smooth. Add butter and whiz until well combined. Set aside.

Soak the corn husks and 6 x 20cm strips of kitchen string in water for 10 minutes to prevent burning later. Shake to remove excess water. Tie husks with soaked string.

Heat a barbecue to medium. Brush the corn with oil and cook, turning often, for 10 minutes or until nicely charred. Brush corn with half the peri peri butter and continue cooking, turning often, for 5 minutes or until butter begins to caramelise in kernel gaps.

Transfer corn to a serving platter and serve hot, slathered with remaining peri peri butter and scattered with chilli.

NOTE: You can make the peri peri butter up to 1 week ahead. Keep in an airtight container in the fridge. To use, bring to room temperature, then whiz in a small food processor until smooth.



Chargrilled Spanish mackerel with galangal & chilli

CHARGRILLED SPANISH MACKEREL WITH GALANGAL & CHILLI

SERVES 4

3cm piece galangal (from greengrocers and Asian grocers – substitute ginger), peeled, thinly sliced
1 bird's-eye chilli, plus extra, sliced, to serve
1 garlic clove
4 long green shallots (white part only), thinly sliced
1 tsp grated palm sugar or brown sugar
1 tbs fish sauce
2 tbs sunflower oil
4 x 150g Spanish mackerel fillets skin on, pin-boned
Roughly chopped coriander leaves, steamed rice and lime wedges, to serve

Place the galangal, chilli, garlic and shallot in a mortar and, using a pestle, pound to a paste. Stir in the sugar. Add the fish sauce and the oil. Stir until sugar dissolves. Transfer to a large bowl and add the mackerel. Turn to coat. Cover with plastic wrap and chill for 30 minutes to marinate.

Bring fish to room temperature. Preheat a barbecue or chargrill pan to medium-high. Cook mackerel, skin-side down, for 2-3 minutes. Turn and cook for a further 2-3 minutes until cooked through. Rest, loosely covered with foil, for 3 minutes. Top with extra chilli and coriander. Serve with rice and lime wedges alongside.

BRAAI PARMESAN BREAD WITH GARLIC & ROSEMARY OIL

MAKES 8

These flatbreads are a quick version of 'roosterkoek' – meaning 'grilled cake' in Afrikaans.

2 cups (300g) self-raising flour, plus extra to dust
70g finely grated parmesan
1 1/3 cups (375g) Greek-style yoghurt
Extra virgin olive oil, to brush

GARLIC & ROSEMARY OIL

2/3 cup (160ml) extra virgin olive oil
2 garlic cloves, thinly sliced
2 sprigs rosemary

For the garlic & rosemary oil, combine all ingredients and 1 tsp salt flakes in a small saucepan over low heat. When garlic starts to simmer slightly (small bubbles will begin rising to surface), remove from heat and set aside to cool completely.



Meanwhile, combine flour, parmesan and 1 tsp salt flakes in a large bowl. Add yoghurt. Mix until just combined. Turn out onto a lightly floured surface and divide into 8 even portions. Using floured hands, flatten each portion until 1cm thick.

Heat a barbecue or chargrill pan over medium heat. In batches, brush flatbreads with a little oil and cook for 2-3 minutes each side until golden and puffed up slightly. (If your barbecue or pan has a lid, close it – this will help the bread cook through more quickly.) Wrap in a tea towel to keep warm until ready to serve. Repeat with all dough portions.

Serve bread brushed with herb oil, with remaining oil served alongside for dipping.

BEETROOT & CHICKPEA BURGERS WITH ONION RINGS AND SLAW

SERVES 4

1/4 Chinese cabbage (wombok), shredded
1 bunch coriander, leaves chopped
1/4 cup (60ml) sweet chilli sauce
1 tbs fish sauce
Juice of 1 lime
1/4 cup (60ml) extra virgin olive oil
1 onion, cut into rings
4 slices cheddar cheese
1/3 cup (100g) mayonnaise
4 brioche burger buns, split, toasted

BEETROOT & CHICKPEA PATTIES

400g can chickpeas, rinsed, drained
380g cooked beetroot (available in vacuum packs)
1 cup (70g) breadcrumbs (made from stale bread)
1 tsp each ground cumin and ground coriander seeds
1/3 cup (50g) potato flour, plus extra to dust
1/3 cup chopped flat-leaf parsley leaves

For the patties, place all ingredients in a food processor. Season with salt flakes and freshly ground black pepper, then whiz until smooth. Using floured hands, shape mixture into 4 patties. Dust with extra flour and place on a plate. Chill for 30 minutes to firm up.

Meanwhile, to make the slaw, combine the cabbage, coriander, sauces and lime juice in a bowl. Set aside.

Heat 1 tbs oil in a large frypan with a lid over medium-high heat. Add onion and cook, turning halfway, for 6 minutes or until browned and slightly tender. Remove from pan and set aside.

Add remaining 2 tbs oil to the pan. Cook patties, turning halfway, for 8 minutes or until firm and golden. Top each patty with a slice of cheddar, then cover pan, and cook for 1 minute or until cheese is melted.

To serve, spread mayonnaise over bun bases, then top with a cheese-topped patty, onion, slaw and a bun lid.

CAMARONES AL AJILLO (GARLIC PRAWNS)

SERVES 8 (AS A STARTER)

1 1/2 tbs extra virgin olive oil
6 garlic cloves, crushed
4 guajillo chillies (from specialty grocers), stems and seeds removed, finely chopped
Juice of 2 limes
400g large green prawns, peeled (tails intact), deveined
1 bunch coriander, leaves picked and roughly chopped, stems thinly sliced
Corn chips, to serve

Heat oil in a large frypan over medium heat. Add the garlic and cook, stirring constantly as it burns easily, for 30 seconds or until translucent. Add the chilli and cook, stirring constantly, for 1 minute or until fragrant and oil starts to change colour. Season with salt flakes and freshly ground black pepper, to taste. Add half the lime juice and mix well to combine.

Increase heat to medium-high. Cook the prawns, stirring occasionally to ensure even cooking, for 3 minutes or until prawn colour changes.

Add coriander leaves and stems and remaining lime juice. Check seasoning, then cook, stirring, for 1 minute to combine. Serve immediately with corn chips alongside.



Camarones al ajillo
(Garlic prawns)

Haloumi &
peach skewers
with yoghurt
pita bread
(p 107)



Spicy lamb koftas with labneh & sumac tzatziki (p 104)

SICHUAN 'LEATHER' SQUID WITH LEMON PEPPER SALSA

SERVES 6 (AS A STARTER)

4 (800g total) squid, tentacles attached, cleaned
4 red bird's-eye chillies, sliced
2 tsp Sichuan pepper, crushed

LEMON PEPPER SALSA

1/2 green capsicum, finely chopped
1 small celery stalk, finely chopped
1 long green shallot, thinly sliced
Juice of 1/2 lemon
1/2 tsp ground white pepper

Wash squid tube and tentacles, and pat dry with paper towel. Score the flesh in a crisscross pattern, being careful not to cut all the way through.

Pound chilli to a paste using a mortar and pestle. Add 1 tbs salt flakes and pound to combine. Place squid, tentacles and paste in a large bowl, then use fingers to massage. Sprinkle with Sichuan pepper.

For the salsa, combine all ingredients and 1/4 tsp salt flakes in a bowl.

Use a barbecue fish-grilling basket (see note) to chargrill squid and tentacles over high heat on an open-flame barbecue or directly on your kitchen gas hob. Grill for 1-2 minutes each side until cooked and edges are charred. Cut squid into rough 5cm pieces and halve tentacles.

Serve squid with the salsa.

NOTE: Using a fish-grilling basket (from outdoor, camping and hardware stores, and Asian grocers) keeps the squid flat so it doesn't curl up on cooking. You can also cook between 2 small wire baking racks.

CRYING TIGER WITH STICKY RICE

SERVES 4 (AS A STARTER OR SHARE PLATE)

Begin this recipe 1 day ahead (see note).

1 1/2 cups (300g) glutinous rice
350g porterhouse steak
2 tsp vegetable oil

CHILLI SAUCE

4 small dried red chillies
1 eschalot, finely chopped
1 long green shallot, very thinly sliced
1 long green chilli, finely chopped
1/3 cup (80ml) lime juice
2 tbs caster sugar
1 tbs fish sauce

To make the sticky rice, place the rice in a large bowl and cover completely with water. Stand overnight (see note).

For the chilli sauce, place the dried chillies in a large wok over medium-high heat. Cook, stirring, for 2-3 minutes until dark red and fragrant. Transfer to a mortar and use a pestle grind to a powder (or use a small food processor).

Transfer chilli mixture to a serving bowl and add remaining ingredients. Stir until sugar dissolves.

Drain the rice. Line a bamboo or metal steamer with a large sheet of baking paper (large enough to come up the side). Using a skewer, pierce multiple holes in the paper. Place rice in the lined steamer. Place the steamer in a large wok, then fill wok with boiling water (make sure base of the steamer doesn't touch the water). Cover wok and cook over medium-high heat for 15-20 minutes until rice is tender (make sure to check and replenish with boiling water every 5 minutes during steaming, as water evaporates quickly).

Meanwhile, heat a chargrill pan over high heat. Brush steak with oil and season with salt flakes. Chargrill for 2 minutes each side for medium-rare. Set aside for 5 minutes to rest. Thinly slice. Drizzle with chilli sauce and serve with sticky rice.

NOTE: The easiest way to make sticky rice is to soak the rice overnight, but if you don't have time, place the rice in a heatproof bowl and cover with 1.2L boiling water. Give it a stir and stand for 30 minutes. Rinse rice under cold running water, then steam as per the recipe.

SPICY LAMB KOFTAS WITH LABNEH & SUMAC TZATZIKI

SERVES 4

You'll need either 8 metal skewers or 8 soaked bamboo skewers.

1 1/2 tbs extra virgin olive oil
1 brown onion, finely chopped
1 garlic clove, finely chopped
1/2 tsp each ground cumin, ground coriander and chilli flakes
500g lamb mince
1 cup flat-leaf parsley leaves, finely chopped
Sliced white onion rings, sumac and lemon wedges, to serve

LABNEH & SUMAC TZATZIKI

1 Lebanese cucumber, grated
150g labneh (or thick Greek yoghurt)
1/2 garlic clove, finely chopped
1/2 tsp sumac
Finely grated zest of 1/2 lemon
Extra virgin olive oil, to drizzle

Heat the oil in a frypan over medium heat. Add the onion and garlic, and cook for 4-5 minutes until softened. Add spices and cook for 2-3 minutes until fragrant. Transfer to a bowl and set aside to cool.

Add mince and parsley to the onion mixture. Season with salt flakes and freshly ground black pepper. Mix well to combine.

Divide mince mixture into 8 even portions. Shape into long ovals and thread lengthways onto skewers. Place in the fridge to firm slightly, until ready to cook.

For the tzatziki, place the cucumber in a bowl and season well with salt flakes. Stand for 10 minutes then, using your hands or a cloth, squeeze out excess water from the cucumber.

Place the labneh or yoghurt in a small serving bowl with the garlic, sumac and lemon zest. Season with salt flakes and freshly ground black pepper, to taste. Mix to combine. Top with drained cucumber and a drizzle of oil. Set aside.



Sichuan 'leather' squid with lemon pepper salsa

Sichuan barbecued prawns

Preheat a barbecue or chargrill pan over medium-high heat. Grill koftas for 4-5 minutes on each side until golden brown and cooked through.

Serve koftas with tzatziki, onion rings sprinkled with sumac, and lemon wedges.

HALOUMI & PEACH SKEWERS WITH YOGHURT PITA BREAD

SERVES 4-6 (AS A STARTER)

You'll need either 8 metal skewers or 8 soaked bamboo skewers.

550g haloumi
4 freestone yellow peaches
1/4 cup (60ml) extra virgin olive oil
8 thyme sprigs
1/3 cup (115g) runny honey
Juice of 1 lemon, plus wedges to serve
Basil leaves, to serve

YOGHURT PITA BREAD

2 cups (300g) self-raising flour, sifted
300g Greek-style yoghurt
1 tbs finely chopped thyme leaves
Finely grated zest of 1/2 lemon
1/3 cup (80ml) extra virgin olive oil

For the pita, place the flour, yoghurt, thyme, lemon zest and 1 tsp salt flakes in a bowl and mix until a dough forms. Divide into 4 even portions and roll out each into a 15-20cm round.

Working in batches, heat 1 tbs oil in a large non-stick frypan over medium-high heat. Cook pita for 2-3 minutes on each side until golden brown and cooked through. Repeat with remaining oil and pita. Set aside, covered to keep warm.

Cut haloumi into 16 x 2cm-thick slices, and cut each peach into quarters. Thread alternating pieces of haloumi and peach onto 8 skewers so there are 4 pieces of each ingredient on each skewer. Brush liberally with oil.

Preheat a barbecue or chargrill pan over medium-high heat. Grill skewers for 2-3 minutes on each side until haloumi is golden and peach is slightly caramelised. Remove from grill and keep warm.

Place thyme and honey in a small saucepan over medium-low heat and cook for 3-4 minutes, swirling pan regularly, until caramelised. Stir in lemon juice, then remove from the heat.

Serve skewers with pita and lemon wedges, drizzled with honey syrup and sprinkled with salt flakes and basil.

SICHUAN BARBECUED PRAWNS

SERVES 8 (AS A STARTER)

1 tsp Sichuan peppercorns
2 tsp sesame oil
3 garlic cloves, crushed
2 tbs tomato paste
1 tbs Chinese-style chilli oil (such as chiu chow)
1 tbs Chinese black (chinkiang) vinegar
1 tbs caster sugar
1.5kg extra large green prawns, split lengthways
1 tbs vegetable oil
Coriander sprigs, to serve

Preheat a barbecue flatplate to high.

Place peppercorns in a medium frypan over medium-low heat. Cook for 3-4 minutes until fragrant. Transfer to a mortar and use a pestle to roughly crush.

Heat the sesame oil in same pan over medium heat. Cook the garlic, stirring, for 30 seconds or until fragrant. Add the tomato paste and cook, stirring, for 1 minute. Add the chilli oil, vinegar and sugar, and cook, stirring, for 1 minute. Stir in 2 tbs hot water to loosen the sauce. Set aside, covered, to keep warm.

Brush the prawns with vegetable oil. Barbecue, turning occasionally, for 2-3 minutes until pink and charred.

To serve, drizzle over sauce, scatter with coriander and sprinkle with Sichuan pepper. Serve immediately.

BARBECUED SEAFOOD PAELLA

SERVES 4

You'll need a 35cm paella pan or 35cm ovenproof frypan.

1/2 cup (125ml) extra virgin olive oil
1/2 yellow capsicum, finely chopped
1/2 red capsicum, finely chopped
1 onion, finely chopped
3 garlic cloves, crushed
6-7 (500g total) overripe tomatoes, chopped
1 tbs ground bush tomato (from specialty grocers)
1 tsp smoked paprika
Pinch of saffron
2 cups (400g) paella rice (such as bomba or calasparra, substitute arborio)
1 cup (250ml) white wine
4 cups (1L) fish stock, plus extra, if required
8 (430g total) yabbies, scrubbed clean
12 large (400g total) clams
1 (200g total) squid, cleaned, tube thinly sliced into rings, tentacles cut into pieces

Preheat a barbecue with a lid, lid closed, to 210°C.

Place the oil in a 35cm paella pan or 35cm ovenproof frypan and heat on the barbecue. Add all capsicum, onion and garlic. Cook, stirring occasionally, for 10 minutes or until soft and light golden.

Add all tomato to the pan and cook, stirring occasionally, for 15 minutes or until tomato is collapsed and the mixture becomes thick and starts to stick to the base of the pan.

Add spices and rice to the pan. Cook, stirring constantly, for 1 minute or until fragrant and rice grains are coated. Add the wine and cook, stirring constantly, for 2 minutes or until absorbed. Stir in stock. Bring to the boil, stirring occasionally.

Shake pan to ensure rice is spread evenly over base and covered in stock. Return to the boil, lower barbecue lid and cook, untouched, for 10 minutes.

Open lid. If rice looks dry, add a little more stock and shake pan slightly to help it settle into rice (do not stir). Nestle in yabbies and clams, and lower lid. Cook, untouched, for 8 minutes. Scatter over squid, then lower lid. Cook, untouched, for 3-5 minutes until squid is just opaque, yabbies are red, clams are opened, stock is absorbed and rice is tender.

Remove pan from barbecue. Stand for 3 minutes, covered with a clean tea towel, before serving.


Barbecued
seafood paella
(p 107)



The *minute steak* is the busy person's *GO-TO CUT*. Just be sure to keep the grilling time short for *tender meat*.

Minute steak pita with pickled onion and feta & mint dressing (p 111)

Portuguese chicken with homemade piri piri sauce

Bursting with spicy *Portuguese flavour*, enjoy this chicken with a fresh *GREEN SALAD* and pillowy bread rolls. Why not make double the *piri piri sauce* to serve at your next barbecue?

PORTUGUESE CHICKEN WITH HOMEMADE PIRI PIRI SAUCE

SERVES 4

8 garlic cloves, crushed
Finely grated zest and juice of 2 lemons, plus extra wedges to serve
15g dried bay leaves, ground into a powder (you'll need 2 tbs)
2 tsp sweet paprika
1 tsp each smoked paprika and dried oregano
1/3 cup (80ml) whisky
40g salted butter, melted
1.5kg whole chicken, butterflied
Mayonnaise, white bread rolls and mixed-leaf salad, to serve

PIRI PIRI SAUCE

5 bird's-eye chillies (seeds removed for less heat, if preferred)
Finely grated zest and juice of 1/2 lemon
100ml extra virgin olive oil
1 1/2 tbs (30ml) red wine vinegar
2 tbs garlic powder

Place the garlic, lemon zest and juice, ground bay leaves, paprikas, oregano, whisky, butter and 1 tsp fine salt in a bowl, then stir until well combined. Place chicken in a large ovenproof baking dish and pour over half the marinade, turning chicken to coat well. Set aside for 30 minutes to allow flavours to develop.

Heat a barbecue or chargrill pan to high. Cook chicken, turning and basting frequently with remaining marinade, for 30 minutes or until golden brown and cooked through. (You can also cook the chicken in a baking dish in a 220°C/200°C fan-forced oven for 20 minutes). Rest for 15 minutes.

For the piri piri sauce, place all ingredients in a blender and whiz until smooth. Season with salt flakes and freshly ground black pepper, to taste.

Cut chicken into portions. Serve with piri piri sauce, mayo, bread rolls, salad, and lemon wedges for squeezing.

NOTE: Piri piri sauce will keep in an airtight jar in the fridge for up to 1 week. It's great as a marinade for meats.

MINUTE STEAK PITA WITH PICKLED ONION AND FETA & MINT DRESSING

SERVES 4

1/4 cup (60ml) apple cider vinegar
1 tsp caster sugar
1 red onion, very thinly sliced
2 Lebanese cucumbers, sliced into ribbons
4 x 18cm pita breads
2 tbs extra virgin olive oil
4 x 150g wagyu topside minute steaks
1 tsp dried oregano, plus extra to serve
Mint leaves and lemon wedges, to serve

FETA & MINT DRESSING

100g Greek feta, crumbled
50g Greek-style yoghurt
1/4 cup (60ml) extra virgin olive oil
1/4 cup mint leaves, roughly chopped
1 garlic clove

Combine the vinegar, sugar and 1 tsp salt flakes in a large non-reactive bowl. Add the onion and cucumber and toss well to coat. Set aside for at least 30 minutes to pickle.

Meanwhile, for the feta & mint dressing, place all ingredients in a small food processor and whiz until well combined. Season with freshly ground black pepper. Set aside.

Heat a chargrill pan over high heat. Brush pita bread with 1 tbs oil. Chargrill for 1 minute on each side, then set aside to keep warm.

Sprinkle steaks with oregano, salt flakes and freshly ground black pepper, then drizzle with remaining oil. Cook on chargrill, in batches, for 30 seconds each side for medium rare, or until cooked to your liking. Transfer to a plate. Cover with foil for 2 minutes to rest. Thickly slice.

Drain pickled onion and cucumber. Spread pita with feta & mint dressing. Top with steak, the pickled onion and cucumber, and mint leaves. Season with freshly ground black pepper and a little extra oregano. Serve with lemon wedges, remaining dressing and remaining pickled onion and cucumber alongside.

PINEAPPLE CHILLI CHICKEN WINGS

SERVES 6

1/4 cup (60ml) extra virgin olive oil, plus extra to brush
2 tsp each ground cumin and ground coriander
1 1/2 tsp ground chilli
1 tbs grated fresh ginger
3 garlic cloves, grated
1.8kg chicken wings, wing tips removed
4 cups (1L) pineapple juice
2 tbs each tomato sauce, brown sugar and malt vinegar
1 whole pineapple, peeled, eyes removed, halved, cored and cut into 6cm-long wedges
Sliced long red chilli and coriander sprigs, to serve

Combine oil, ground cumin and coriander, 1 tsp ground chilli, ginger, garlic, 1 tsp freshly ground black pepper and 2 tsp salt flakes in a large bowl. Add wings and toss to coat. Cover and marinate overnight in the fridge, or set aside for 30 minutes, tossing occasionally, before cooking.

Before cooking wings, place pineapple juice in a large saucepan. Bring to the boil over high heat . Reduce heat to medium-high and simmer for 20 minutes or until reduced to about 150ml. Add tomato sauce, sugar, vinegar, remaining 1/2 tsp chilli and a pinch of salt flakes. Simmer for 2-3 minutes until thickened. Remove from heat and set aside, covered, to keep warm.

To cook wings, preheat a barbecue to medium-low. You don't want ferocious heat here; you want to caramelise the chicken skin without burning, preferably over indirect heat. Add wings and cook, turning every 5-10 minutes, for 20 minutes or until burnished and deeply caramelised.

Brush pineapple with a little oil. Add to barbecue with the wings. Brush a little pineapple sauce over wings, then turn up heat to medium-high. Cook wings and pineapple, turning, for 5 minutes or until pineapple is charred. Remove from heat. Toss wings in the warm pineapple sauce, then serve with the pineapple and scattered with chilli and coriander.



Grilled pork cutlets with kipflers, peas & speck

GRILLED PORK CUTLETS WITH KIPFLERS, PEAS & SPECK

SERVES 6

6-cutlet rack of pork
1 cup (250ml) white wine vinegar
500g kipfler potatoes, peeled
1/4 cup (60ml) extra virgin olive oil
120g speck (from selected delis and butchers) or streaky bacon, cut into strips
2 large eschalots, sliced
30g unsalted butter
1 2/3 cups (200g) frozen peas
2 tbs chopped flat-leaf parsley leaves
2/3 cup (160ml) veal jus (from gourmet grocers), warmed

Preheat oven to 170°C/150°C fan-forced. To make the crackling, use a sharp knife to remove skin from pork rack. Cut off excess fat, then cut skin into 6 even strips. Place vinegar in a bowl and season with salt. Add skin and soak for 20 minutes. Drain and discard vinegar. Rinse skin under cold water and dry with paper towel.

Meanwhile, place potatoes in a large saucepan of cold, salted water and bring to the boil. Simmer for 8-10 minutes until tender. Drain, set aside to cool slightly, then thickly slice on an angle.

Place pork skin on a wire rack set over a baking tray. Place another baking tray on top (to keep skin flat). Roast for 35 minutes. Increase oven to 200°C/180°C fan-forced and cook for a further 10 minutes or until skin is crackled and puffed.

Cut pork rack into cutlets. Heat a barbecue or chargrill to medium-high heat. Season the cutlets, drizzle with 2 tbs oil and cook for 6 minutes each side or until cooked. Set aside to rest, loosely covered with foil, for 5 minutes.

Cook speck with remaining 1 tbs oil in a frypan over medium-high heat for 2 minutes. Add eschalot and cook for 2 minutes, then add potato and cook for 2-3 minutes until golden. Stir in butter, peas and parsley until warmed through. Season with salt flakes and freshly ground black pepper. Divide mixture among serving plates. Top with a cutlet and some crackling. Spoon over jus to serve.

GRILLED BLUE MACKEREL WITH 'NDUJA BUTTER

SERVES 8

Begin this recipe a day ahead.

4 x 280g whole plate-sized blue mackerel, scaled, gutted and butterflied (ask your fishmonger to do this)
2 tbs extra virgin olive oil, for brushing
Chervil sprigs (substitute flat-leaf parsley) and lemon wedges, to serve

'NDUJA BUTTER

125g salted butter, softened
60g 'nduja
1 1/2 tbs lemon juice

Wipe fish dry with paper towel. Place on a baking tray, skin-side up. Refrigerate, uncovered, overnight for skin to dry out.

For the 'nduja butter, place all ingredients in a food processor and whiz until well combined and smooth. (If not using straightaway, store in an airtight container in the fridge, then bring to room temperature before serving.)

Preheat a grill over coals (ideally) or a barbecue until very hot. Brush fish skin with oil. Grill, skin-side down, for 10-15 minutes or until well charred (it will lift from the barbecue without sticking). Transfer to a serving dish. Spoon over 'nduja butter. Top with chervil and serve with lemon wedges.

Grilled blue mackerel
with ‘nduja butter



Summer desserts

Keep your cool with chilled-out sweets you can prep ahead.



Tropical margarita pops (p 120)



No-bake summer fruit & yuzu cream tart (p 120)

Rhubarb, strawberries & cream (p 133)

With this *GINGER CAKE SHAKE*, you can *have your cake and drink it, too.*



TROPICAL MARGARITA POPS

MAKES 16

Begin this recipe a day ahead. You will need 16 x 1/2-cup (125ml) ice pop moulds and 16 wooden popsicle sticks.

1 (500g) red dragonfruit, peeled, chopped
1/2 (770g) honeydew, peeled, seeds removed, chopped
1/2 (400g) red papaya, peeled, seeds removed, chopped
250g raspberries
Lime wedges, to serve

TEQUILA SYRUP

Juice of 2 large limes (reserve rind to zest for lime & mint salt)
1/3 cup (80ml) tequila
1/2 cup (110g) caster sugar

LIME & MINT SALT

1/4 cup (20g) salt flakes
Finely grated zest of 2 large limes (reserved from the tequila syrup)
1/4 cup (55g) caster sugar
1/2 cup mint leaves

For the tequila syrup, place all ingredients and 1 cup (250ml) cold water in a small saucepan over medium-high heat. Cook, stirring constantly, until sugar dissolves and mixture comes to a simmer. Simmer, untouched, for 8-10 minutes, until reduced to 1/2 cup (125ml). Transfer to a heatproof jug and cool to room temperature.

Place each fruit in separate large jugs and, one at a time and cleaning the blender between each use, use a handheld blender to blend until a smooth puree. Divide tequila syrup between each fruit puree and stir well to combine.

Pour the fruit puree mixtures into 16 x 1/2-cup (125ml) ice pop moulds, alternating layers as you go to create a mix of colours in each mould. Push a wooden popsicle stick into the centre of each pop, halfway down into the mixture. Freeze for at least 4 hours, or overnight, until set firm.

For the lime & mint salt, place 1 tbs salt flakes and the lime zest in a mortar and, using a pestle, pound until zest is very fine. Add sugar and remaining salt, and pound until mixture is well combined and bright green. Transfer to a small serving bowl.

When ready to serve, remove pops from freezer and stand for 5 minutes to soften slightly. Finely chop the mint and stir through the lime and salt mixture.

Remove pops from moulds. Serve immediately, sprinkled with some lime & mint salt, and with remaining lime & mint salt and lime wedges alongside.

NO-BAKE SUMMER FRUIT & YUZU CREAM TART

SERVES 8

You'll need a 24.5cm (base size), 3cm-high fluted tart pan with removable base.

2 x 250g packets Biscoff biscuits
200g unsalted butter, melted, cooled slightly
1 cup (250g) mascarpone
300ml thickened cream
100ml yuzu juice (from Asian grocers)
Finely grated zest of 1 lime
3 tsp miso paste (any variety)
1/2 cup (125ml) pure maple syrup
4 nectarines, halved, stones removed, thinly sliced
4 large freestone plums or freestone peaches, halved, stones removed, thinly sliced
300g cherries
Sesame snaps, broken, to serve

Place biscuits in a food processor and whiz until finely crushed, then add butter and whiz until mixture is well combined. Firmly press over the base and side of a 24.5cm (base size), 3cm-high fluted tart pan with removable base, using a flat glass to press down firmly on the base and side to make sure biscuit mixture is an even thickness. Next, use your finger to press onto side of pan to create a 1cm-thick edge all around. Place on a large baking tray and chill for 1 hour or until set firm.

Place mascarpone, cream, juice and zest in a stand mixer fitted with the whisk attachment. Whisk, scraping down side of bowl occasionally, on medium-high speed until firm peaks form. Set aside.

Place miso and syrup in a heatproof jug. Microwave on high in 30-second bursts, whisking with a fork to break up miso between each burst, for 2 minutes or until slightly thickened and well combined. Set aside to cool slightly.

To assemble, carefully remove biscuit shell from tart pan and transfer to a serving plate. Dollop yuzu cream over the base, spreading to cover. Top with nectarine, plum or peach, and cherries to decorate. Drizzle over some miso syrup.

Serve tart sprinkled with sesame snap, and with remaining miso syrup alongside.

CHEAT'S PINE LIME & CARAMEL ICE CREAM PARFAITS

SERVES 6

3/4 cup (30g) toasted coconut flakes
1L caramel macadamia ice cream
Finely grated zest of 3 limes
Lime wedges, to serve (optional)

PINE LIME

1 (1.8-2kg) large sweet pineapple, trimmed, peeled and eyes removed
1/3 cup (80ml) pure maple syrup
Juice of 3 limes

For the pine lime, preheat oven to 280°C/260°C fan-forced. Preheat a large cast-iron pan.

Meanwhile, slice the pineapple in half lengthways, then slice each half lengthways into 4 long wedges. Thinly slice each wedge crossways to produce small triangles, then transfer to a bowl. Add maple syrup and toss to coat. Carefully pour into preheated pan and roast for 10-12 minutes until golden.

Stir lime juice through pineapple mixture, then cool to room temperature.

Spoon half the pine lime among 6 serving glasses, then sprinkle with half the coconut. Top with large scoops of ice cream. Spoon over remaining pine lime. Sprinkle with remaining coconut and lime zest. Serve with lime wedges alongside, if desired, to squeeze over.

Cheat's pine lime & caramel
ice cream parfaits

Ottolenghi's
Peach & chilli galette
with pistachio frangipane

SPICED BARBECUED PINEAPPLE WITH CHOCOLATE DIP

SERVES 8

You'll need 8 metal skewers or 8 bamboo skewers soaked in water for 30 minutes.

1 star anise
1 cinnamon quill
5 whole cloves
8 Sichuan peppercorns
100g unsalted butter, melted
1 pineapple, peeled, eyes removed, cut lengthways into 8 wedges
Finely grated zest of 1 lime, to serve

CHOCOLATE DIP

100g dark chocolate, finely chopped
1 cup (125ml) pure (thin) cream

Place star anise, cinnamon, cloves and peppercorns in a dry frypan over medium heat. Toast for 3 minutes or until fragrant. Transfer to a spice grinder, or use a mortar and pestle, and grind to a fine powder.

Place half the spice mixture in a bowl. Add butter and stir to combine. Set aside.

Preheat a barbecue or chargrill pan over medium-high heat. Thread a piece of pineapple onto each skewer and brush with the spiced butter. Grill, brushing frequently with spiced butter, for 10 minutes or until lightly charred.

Meanwhile, for the chocolate dip, place chocolate in a heatproof bowl. Place cream and remaining spice mixture in a saucepan over medium heat. Bring to the boil, then pour through a sieve over the chocolate. Set aside for 1 minute, then use a spatula to stir until smooth and combined. Stir in a pinch of salt flakes. Serve pineapple skewers with spiced chocolate dip, lime zest and salt flakes.


Spiced barbecued pineapple with chocolate dip

OTTOLENGHI'S PEACH & CHILLI GALETTE WITH PISTACHIO FRANGIPANE

SERVES 6-8

1 cup (150g) plain flour, plus extra to dust
1 1/2 tbs almond flour
3 tsp white sugar, plus 1 tbs extra, to sprinkle
115g unsalted butter, chilled, cut into 1cm cubes
1/4 cup (60ml) buttermilk, chilled, plus 1 tbs extra, to glaze
1 tsp Moscatel vinegar (or other sweet white wine vinegar)

FRANGIPANE & FILLING

85g roasted salted shelled pistachios
55g almond flour
1 1/2 tbs plain flour
25-30 cardamom pods, pods discarded, seeds lightly crushed (you'll need 3/4 tsp total)
75g unsalted butter, cut into 1cm cubes, at room temperature
70g white sugar
1 large egg, lightly beaten
3 firm peaches (about 170g each), cut into 2cm-thick wedges, plus 1 extra, cut into wedges, to serve

SYRUP

1 dried guajillo chilli (from specialty grocers, substitute ancho chilli), deseeded, thinly sliced
50g white sugar
3 tsp Moscatel vinegar (or another sweet white wine vinegar)

WHIPPED CREME FRAICHE

2/3 cup (160g) creme fraiche
2 1/2 tbs buttermilk
1 tsp white sugar

To make the pastry, place the flours, sugar and 1/2 tsp fine salt in a food processor and pulse to combine. Add the butter and pulse for about 10 seconds or until rough pea-size crumbs form. Pour in the buttermilk and vinegar and pulse 3-4 times, until the dough just starts to come together.

Transfer pastry to a lightly floured sheet of baking paper and use lightly floured hands to bring pastry together. Using your hands, flatten pastry into a 15cm disc. Wrap the paper around the pastry and place in the fridge for at least 45 minutes.

Meanwhile, for the frangipane, add the pistachios to the food processor (no need to clean it) and blend to form coarse crumbs. Transfer to a small bowl and add the almond flour and plain flour and 1/2 tsp of the crushed cardamom seeds, reserving remaining 1/4 tsp for the syrup.

Place the butter and sugar in the food processor and whiz until pale and fluffy. Add the egg and whiz until combined, scraping down the side a few times. Return the pistachio mixture to the food processor and pulse 2-3 times until well combined. Transfer to the bowl and refrigerate for 10-20 minutes, until mixture is cold but still spoonable.

Remove pastry from the fridge and liberally flour both sides. Keeping the pastry on the baking paper, use a rolling pin to roll out a very thin circle, roughly 30cm across. Lift the baking paper with the pastry onto a large baking tray. Spoon frangipane into the centre of the pastry and smooth to a 15cm diameter. Pile peaches on top of the frangipane, leaving the exposed border clear, then carefully fold the border over the fruit, roughly pleating it where needed, leaving the fruit exposed at the centre of the galette.

Using a pastry brush, brush a thin layer of extra buttermilk over pastry, then sprinkle the extra 1 tbs of sugar over pastry and peaches. Refrigerate for 20 minutes, until pastry is cold and set.

Preheat oven to 200°C/180°C fan-forced.

Bake the galette for 35-40 minutes, or until the crust is deeply golden and the exposed frangipane has formed a golden crust. Remove from the oven.

Meanwhile, for the syrup, combine chilli, sugar, reserved 1/4 tsp cardamom seeds and 2 1/2 tbs water in a small saucepan. Cook over medium heat for 5-6 minutes, until deeply golden and syrupy. Stir in the vinegar and cook for 10 seconds. Remove from the heat.

Brush most of the warm syrup over the peaches and frangipane when the galette comes out of the oven, reserving remaining syrup for serving. (If the syrup has set, gently reheat before applying.) Allow the galette to cool for at least 30 minutes before serving.

For the whipped creme fraiche, whisk all ingredients until soft peaks form, then transfer to a small serving bowl.

Serve the galette warm, at room temperature or cold, with the extra peach wedges drizzled with reserved syrup and the whipped creme fraiche alongside.

NOTE: For the flakiest crust, enjoy the galette on the day it's made, but it can be covered and refrigerated for up to 2 days.

STRAWBERRY YOGHURT CHEESECAKE WITH DOUBLE CRUMB

SERVES 10

As well as the cheesecake base, we've added a crunchy crumb to sprinkle when serving. Begin this recipe a day ahead. You'll need a 20cm springform cake pan.

2 x 250g packets plain shortbread biscuits, roughly broken
1/2 cup (80g) whole almonds, toasted
1/2 cup (25g) coconut flakes, toasted
3 tsp ground cinnamon
150g unsalted butter, melted, plus 30g extra, chilled, chopped
500g strawberries, hulled and halved, plus extra, halved, to serve
1/2 cup (110g) caster sugar
2 tsp vanilla extract
4 titanium-strength gelatine leaves
500g cream cheese, chopped, at room temperature
1 1/2 cups (420g) Greek-style yoghurt
Baby basil leaves (optional), to serve

MACERATED STRAWBERRIES
250g strawberries, hulled and halved
2 tbs caster sugar
1 tbs red wine vinegar

Preheat oven to 200°C/180°C fan-forced. Line a baking tray with baking paper. Grease base and side of a 20cm springform cake pan and line base with baking paper.

To make the cheesecake base, place biscuit, almonds, coconut and cinnamon in a food processor, then whiz until nuts are finely chopped. Add melted butter and whiz to combine.

Measure 3 cups of biscuit mixture and press firmly into base of prepared cake pan. Chill for 30 minutes or until firm.

Transfer remaining biscuit mixture to a bowl and, using your fingertips, rub in the extra chilled butter to form a crumb. Transfer to prepared tray and bake for 10-12 minutes, turning once during baking, until golden and crisp. Cool completely on tray. Cover tightly with plastic wrap and set aside overnight at room temperature, until ready to assemble.

Meanwhile, to make the filling, place strawberries, sugar, vanilla and 1/4 cup (60ml) water in a saucepan over medium heat. Cook, stirring until sugar dissolves, then simmer, stirring occasionally, for 8-10 minutes or until berries are soft and liquid has reduced to a thick syrup. Remove pan from heat. Using a hand-held stick blender, blend until smooth.

Place gelatine in a bowl of cold water. Stand for 5 minutes or until soft. While strawberry mixture is still hot, squeeze excess water from gelatine and add to strawberry mixture, stirring until gelatine completely dissolves. Set aside.

In a stand mixer fitted with the whisk attachment, whisk cream cheese and yoghurt until smooth. Add strawberry mixture and whisk until well combined and smooth. Pour over chilled biscuit base in pan and level the surface. Cover and chill overnight until firm.

The next day, for the macerated strawberries, combine all ingredients in a small bowl. Stand for at least 2 hours until berries soften and a rich syrup forms.

To serve, stand cheesecake at room temperature for a few minutes before releasing side of pan and transferring to a serving platter. Top with macerated strawberries, extra halved strawberries and basil (if using). Place the crumb in a shallow bowl and serve alongside cheesecake for sprinkling over.

The *best part of a cheesecake* is the base, but there never seems to be enough... So *WHY NOT ADD EXTRA*?



Strawberry yoghurt cheesecake with double crumb

Want the inside scoop on how to *beat the heat*? This tiramisu ice cream is *NO-CHURN*, and is ready for the freezer *IN MINUTES*.



No-churn tiramisu ice cream

NO-CHURN TIRAMISU ICE CREAM

MAKES 2L

Begin this recipe at least 6 hours ahead. You'll need a 2L freezer-safe dish.

375g can sweetened condensed milk
600ml thickened cream
3 tsp vanilla bean paste
1 cup (250g) mascarpone
1/4 cup (60ml) cooled espresso, plus 1 1/2 cups (375ml) extra
12 (100g) savoiardi (ladyfinger) biscuits
Cocoa, to dust
Waffle cones (optional), to serve

Place condensed milk, cream, vanilla and mascarpone in a stand mixer fitted with the whisk attachment. Whisk on medium-high speed until soft peaks form. Add cooled espresso and whisk on medium-high speed until swirled through.

Dollop one-third of cream mixture into the base of a 2L freezer-safe dish. Next, one at a time, soak one-third of savoiardi biscuits in the extra 1 1/2 cups (375ml) cooled espresso, then break biscuits in half and nestle into the cream mixture in the dish. Dust with cocoa and then repeat layers twice more.

Cover surface of ice cream directly with plastic wrap, then wrap entire dish tightly with more wrap and freeze for 6 hours, or overnight, until set.

Stand at room temperature for 10-15 minutes. Scoop ice cream into cones, if using, or into bowls to serve.

GINGER CAKE SHAKE

MAKES 8

You'll need a 20cm x 30cm slice pan.

4 cups (1L) milk
2L vanilla or caramel ice cream
24 ice cubes
500ml packet coconut cream (we used Kara brand), chilled

GINGER CAKE

2 1/2 cups (375g) plain flour
175g brown sugar
1 tsp each ground ginger and ground cinnamon
1/4 tsp ground nutmeg
1 tsp baking powder
1/2 tsp bicarb soda
10cm piece fresh ginger (50g), grated
50g crystallised ginger, finely chopped
3 eggs
1/2 cup (185g) dark molasses
1/2 cup (175g) golden syrup
3/4 cup (180ml) sunflower oil

Preheat oven to 160°C/140°C fan-forced. Grease a 20cm x 30cm slice pan and line with baking paper.

For the cake, combine flour, sugar, ground spices, baking powder and bicarb in a bowl. Add both gingers.

Gently whisk eggs in a separate bowl. Add molasses and golden syrup, and whisk to combine. Gradually whisk egg mixture into dry ingredients, then add oil, and whisk to combine.

Spread batter into prepared pan and bake for 50 minutes or until a skewer inserted in the centre comes out clean. Stand in pan for 5 minutes, then remove from pan and transfer to a wire rack to cool.

To make shakes, cut cooled cake into 8 squares. In batches, place 2 squares (reserving a little cake to crumble over) and 1 cup (250ml) milk in a blender and whiz until smooth. Add 3 scoops ice cream and 6 ice cubes, then whiz again until thick and smooth. Divide among 2 glasses. Repeat to make 8 shakes in total.

Remove coconut cream from the fridge. Carefully cut open packet and scrape thick cream into a bowl, discarding liquid. Using handheld beaters, whisk until thick and smooth. Use to top shakes, then crumble over reserved cake to serve.

CHOCOLATE & PISTACHIO GELATO CAKE

SERVES 8-10

Begin this recipe a day ahead. You'll need 4 x 20cm springform cake pans.

2L pistachio gelato (see recipe, p 130, or use store-bought), set aside for 3 minutes at room temperature to soften very slightly
3/4 cup (120g) blanched hazelnuts, roasted, roughly crushed
3/4 cup (110g) slivered pistachios

HAZELNUT SYRUP

1/2 cup (110g) caster sugar
1/3 cup (80ml) hazelnut-flavoured liqueur

CHOCOLATE CAKE

3/4 cup (110g) self-raising flour
1/4 cup (25g) dark cocoa powder
4 eggs, at room temperature, separated
1/2 tsp cream of tartar
1/4 cup (55g) caster sugar, plus 1/4 cup (55g) extra
1 tsp vanilla bean paste

CHOCOLATE CUSTARD

6 egg yolks, at room temperature
1/2 cup (110g) caster sugar
1/4 cup (35g) cornflour
1 cup (250ml) milk
1 tsp dark cocoa powder
100ml thickened cream

For the hazelnut syrup, place both ingredients and 1 cup (250ml) water in a small saucepan over medium-high heat. Stir until sugar dissolves, then boil, without stirring, for 3 minutes or until slightly reduced and syrupy. Cool to room temperature.

Grease bases and sides of 4 x 20cm springform cake pans and line with baking paper. Divide gelato evenly among 2 prepared pans and level surfaces. Cover surfaces directly with plastic wrap, then wrap entire pans. Freeze until required.

For the chocolate cake, preheat oven to 180°C/160°C fan-forced. Sift flour, cocoa and a pinch of salt flakes into a bowl.

Whisk egg whites in a stand mixer fitted with the whisk attachment on medium speed until foamy. Add cream of tartar, whisk until well combined, then slowly add 1/4 cup (55g) sugar down side of bowl while whisking constantly. Increase speed to medium-high and whisk until soft peaks form. Transfer to a large bowl.

Using the same stand mixer bowl (no need to clean it), add the yolks and extra



A trio of gelato for gelato brioche sandwiches (p 130)

1/4 cup (55g) sugar and whisk on medium-high speed for 3 minutes, scraping down side of bowl occasionally, until mixture is very thick and pale.

Add vanilla and 2 tbs chilled water to the mixer and whisk until combined. Add flour mixture, in 2 batches, and whisk until combined (the mixture will be sticky and thick).

Remove bowl from mixer. Add one-third of the egg white mixture and fold in vigorously until well combined. Gently fold in remaining egg white mixture until just combined (do not overmix). Divide evenly among remaining 2 prepared pans and level surface.

Bake for 20-25 minutes until a skewer inserted in centre comes out clean. Cool in pans for 5 minutes, then transfer to a wire rack to cool completely. If necessary, trim tops of cakes to create a level surface.

Brush cake tops liberally with hazelnut syrup. Return 1 cake to its lined cake pan, syrup-side up, and set aside. Remove base of remaining cake pan and re-line side with baking paper (you'll need this later to assemble the cake).

Meanwhile, for the chocolate custard, using a balloon whisk, whisk yolks and sugar in a large bowl until thick and pale. Add cornflour, whisk until well combined.

Heat milk and cocoa in a saucepan over medium heat, whisking, until just comes to the boil. Slowly whisk into the egg yolk mixture until well combined.

Transfer milk mixture to a clean large saucepan over medium heat and cook, whisking constantly, until starts to thicken. Immediately remove from heat and continue whisking for 30 seconds to make sure no lumps form (mixture will be thick). Transfer to a large heatproof bowl, cover surface directly with plastic wrap and chill for 20 minutes to cool. Whisk in cream until well combined and smooth.

Remove gelato cake pans from freezer. Stand at room temperature for 5 minutes to soften very slightly, then release from pans. Discard baking paper.



Chocolate & pistachio gelato cake (p 127)

Working quickly, spoon half of the chocolate custard over the chocolate cake in pan, spreading evenly. Top with a round of gelato, lightly pressing down so that the layers connect well and there are no gaps. Stack the second lined cake ring directly on top of the first pan to form a high edge. Place remaining chocolate cake on top of the gelato, syrup-side up, and gently press down so the layers connect well and there are no gaps. Spoon remaining chocolate custard over chocolate cake, spreading evenly to edge and to level top. Place remaining round of pistachio gelato directly on top, lightly pressing down so that the layers connect well and there are no gaps.

Sprinkle top with hazelnuts and pistachios, lightly pressing into surface. Cover surface directly with plastic wrap, then enclose entire stack in plastic wrap. Freeze for at least 4 hours, or overnight if time permits.

Remove cake from freezer. Stand at room temperature for 5 minutes, then release side of pan and discard baking paper. Transfer to a serving plate. Drizzle with remaining hazelnut syrup to serve.

NOTE: Use a large knife dipped in warm water between each cut to make slicing the cake easier.

SUMMER FRUIT WITH LIME & CHILLI SALT

SERVES 4

This simple recipe will bring a real zing to your favourite summer fruits.

6 small green Thai chillies (from selected greengrocers), roughly chopped
Finely grated zest of 1 lime
1/4 cup (20g) salt flakes
1/2 cup (110g) white sugar
Sliced summer fruit, to serve (we used pineapple, blackberries and red and yellow dragonfruit)

Place chilli and lime zest with a pinch of the salt flakes in a mortar. Use a pestle to pound until a very fine paste. Add sugar and remaining salt flakes and continue to pound until a very fine powder.

Arrange a selection of sliced summer fruit on a serving platter. Serve with lime & chilli salt for sprinkling.

NOTE: Lime & chilli salt will keep in an airtight container at room temperature for up to 1 week. The colour will change slightly towards the end.

A TRIO OF GELATO FOR GELATO BRIOCHE SANDWICHES

MAKES 2L

Begin this recipe a day ahead. You'll need an 8-cup (2L) metal pan or ceramic dish.

Store-bought individual brioche rolls, halved crossways, to serve

GELATO BASE (ENOUGH FOR 1 FLAVOUR)
600ml thickened cream
395ml can sweetened condensed milk

For the base, in a stand mixer fitted with the whisk attachment, beat cream and condensed milk on medium speed until soft peaks.

Stir either the burnt orange negroni, pistachio or cherry licorice flavour (recipes follow) through cream mixture until well combined. Spoon into an 8-cup (2L) metal pan or ceramic dish. Cover surface directly with plastic wrap, then wrap entire pan or dish. Freeze overnight until firm.

Serve scoops of gelato sandwiched between split brioche rolls.

BURNT ORANGE NEGRONI FLAVOUR
2 oranges
1 tbs gin
1 tbs sweet vermouth
2 tbs Campari, plus 1/3 cup (80ml) extra
Dash of bitters, plus 1 tbs extra
1/2 cup (125ml) Aperol Aperitivo

Heat a chargrill pan over medium-high heat. Grill oranges, turning occasionally, for 5-8 minutes until skins are lightly charred. Set aside for 5 minutes to cool slightly. Finely grate rind. Set aside.

Juice oranges. Combine orange juice, gin, vermouth, Campari and a dash of bitters in a small saucepan over high heat. Boil, stirring occasionally, for 5-7 minutes until thickened and reduced to 1/3 cup (80ml). Set aside to cool. Stir in grated rind, extra Campari and extra bitters.

Meanwhile, place Aperol in a small saucepan over medium-high heat. Boil, shaking pan occasionally, for 5-7 minutes until thickened and reduced to 1/3 cup (80ml). Set aside to cool.

Stir Campari mixture into gelato base recipe until well combined. Continue recipe as directed, swirling through Aperol mixture as you spoon into pan or dish.

PISTACHIO FLAVOUR
1 cup (250ml) milk, plus 1/3 cup (80ml) extra
1 tsp vanilla bean paste
150g slivered pistachios
1 tbs pure icing sugar
Mint green gel food colouring, to tint

Heat milk and vanilla in a small saucepan over medium heat, stirring occasionally, until comes to a simmer. Stir in pistachio and sugar. Remove from heat, stand for 5 minutes, then transfer to a blender.

Add extra milk to blender and whiz, scraping down side occasionally, until smooth. Add food colouring to tint bright mint green (once folded through gelato base recipe, colour will soften).

Stir pistachio mixture through gelato base recipe until well combined, then continue with recipe as directed.

CHERRY LICORICE FLAVOUR
500g pitted frozen cherries
Juice of 1 lemon
1/3 cup (80ml) licorice-flavoured liqueur

Place cherries, lemon juice and 1/3 cup (80ml) water in a saucepan over high heat. Bring to the boil. Boil, stirring occasionally, for 5-7 minutes until cherries start to break down and liquid reduces to 1/3 cup (80ml). Set aside to cool.

Stir liqueur into cherry mixture. Using a handheld stick blender, blend until smooth. Stir cherry mixture through gelato base recipe until well combined, then continue with recipe as directed.



Summer fruit with
lime & chilli salt

Chilled cappuccino
cheesecake

CHILLED CAPPUCCINO CHEESECAKE

SERVES 8-10

Begin this recipe at least 5 hours ahead. You'll need a 22cm springform cake pan.

2 x 133g packets Oreo biscuits
100g unsalted butter, melted and cooled
750g cream cheese, at room temperature
1 tbs vanilla bean paste
2/3 cup (150g) raw caster sugar
3 tsp powdered gelatine
2 cups (500ml) thickened cream, whipped to soft peaks
Cappuccino (optional), to serve

CAPPUCCINO TOPPING

1 1/2 tsp powdered gelatine
1/3 cup (80ml) extra strong espresso
100ml thickened cream
1/2 cup (110g) raw caster sugar

Remove base of a 22cm springform cake pan and turn upside down. Grease side and base, then place a square of baking paper on top of base to line and clip back into place (this will ensure a flat base).

Place Oreos in a food processor and whiz until finely chopped. Add melted butter and whiz until well combined and smooth. Press firmly and evenly over base of pan, then chill for 20 minutes or until set firm.

Place cream cheese, vanilla and sugar in a stand mixer fitted with the whisk attachment. Whisk on medium-high speed for 5 minutes or until very smooth, well combined and light.

Meanwhile, place 2 tbs water in a small bowl and stir in gelatine with a fork until well combined and smooth. Microwave on high for 10 seconds or until just runny and slightly warm, then stir again with the fork until well combined and smooth.

With the stand mixer running on medium speed, slowly pour gelatine mixture into the cream cheese mixture until well combined, then increase speed to medium-high and whisk for 2 minutes until very well incorporated, smooth and light. Fold through the whipped cream until well combined.

Spoon mixture over biscuit layer in pan, level the surface, then use the back of a dessert spoon to swirl over, creating small indents in the surface as you go (this will provide shallow pockets for the cappuccino topping to pool in). Cover and chill for 3-4 hours until set.

For the topping, place 2 tbs water in a small bowl and stir in gelatine with a fork until well combined and smooth. Set aside for 5 minutes to dissolve and expand.

Place espresso, cream and sugar in a small saucepan over medium heat. Stir until sugar dissolves and mixture is warm. Remove from heat and stir in gelatine mixture very gently (try not to create too many bubbles) until completely dissolved and mixture is smooth and glossy. Gently pour mixture into a jug and cool slightly (or until it reaches 30°C, if you have a sugar thermometer). Very gently and slowly, pour the topping around the inside edge of pan to slowly cover top of cheesecake. Chill in pan for at least 1 hour or until set.

Remove cheesecake from fridge and stand for 10 minutes before removing from pan. Transfer to a serving plate, then set aside at room temperature, in a cool place and out of direct sunlight, for 30 minutes or until the cheesecake has softened slightly.

Serve slices of cheesecake with cups of cappuccino, if desired.

RHUBARB, STRAWBERRIES & CREAM

SERVES 8

You'll need a 31cm x 21cm baking dish.

300g strawberries, halved
1 tsp pure icing sugar
Juice of 1/2 lemon
1 basil leaf, thinly sliced
1 1/2 cups (375ml) thickened cream, whipped to soft peaks
Ground cinnamon (optional), to sprinkle

PASTRY CREAM

300ml milk
1 vanilla bean, split, seeds scraped
5 egg yolks
100g caster sugar
1 1/2 tbs plain flour
1 1/2 tbs cornflour

ROASTED RHUBARB

150g caster sugar
150ml fresh orange juice
1 cinnamon quill
2 whole cloves
1 star anise
Finely grated zest of 1 large orange
1 vanilla bean, split, seeds scraped
1 bunch rhubarb, trimmed and cut diagonally into 12cm lengths

Place strawberry, icing sugar, lemon juice and basil in a large bowl and gently toss to combine. Set aside to macerate.

For the pastry cream, place the milk and vanilla bean and seeds in a medium saucepan over medium heat and bring almost to a simmer. Whisk yolks and sugar in a large heatproof bowl until pale and smooth. Whisk in flours until combined. Slowly whisk milk mixture into yolk mixture until smooth. Return to pan over medium-low heat. Cook, stirring constantly, for 3-4 minutes or until bubbly, thick and custard-like. Strain through a fine sieve into a large bowl, then whisk to remove residual heat. Cover surface directly with plastic wrap, poke a few holes in wrap with a skewer, then chill until cool.

For the roasted rhubarb, preheat oven to 180°C/160°C fan-forced. Place all ingredients, except the rhubarb, in a 31cm x 21cm baking dish. Stir until sugar starts to dissolve. Add rhubarb and bake for 18-20 minutes until just tender.

Meanwhile, whisk the pastry cream in a stand mixer fitted with the whisk attachment on medium-high speed for 2 minutes or until very smooth. Gently fold whipped cream through pastry cream to combine. Chill until required.

Divide rhubarb and macerated strawberries among serving plates. Sprinkle with cinnamon, if desired. Serve with cream alongside.

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delicious.

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Cover image Brett Stevens
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