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COOKING WITH STEAM

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December 2018

rissystars

White chocolate-coated pretzels add a salty-sweet taste to edible gifts – or just serve them as party snacks! See how on p73.

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Follow our no-fail, step-by-step recipe for this versatile dough, plus three bonus ideas for treats to make and share. **86** easy cheat's christmas Spectacular and yummy dishes for a Christmas menu that no-one will guess you threw together at the last minute. **95** ultimate summer platters to share Sharing food is the reason for the season, and we've got all the platter ideas you'll need for easy entertaining. **104 chill seekers** Revamp your dessert repertoire with these ice-creamy

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Put the cool in Yule!

ou know that feeling. The temperature's rising outside. The temperature's rising inside. The heat's on! And I'm not just talking about the weather. There's nothing quite like the silly season frenzy.

But not this year. This issue is your festive-season lifesaver, part secret weapon, part survival guide.

Scrambling your way through the Chrissy rush? Grab our super-speedy mid-week meals, along with a tasty preview of Matt Preston's new book, *Yummy Easy Quick* (p41), for clever dishes that are ready in minutes.

Want to cut the pain *and* up your game with this year's festive feast? Dive into our Easy Cheat's Christmas menu (p86).

Looking for the ultimate dessert? Hello Choc Cherry Bombe Alaska (this month's cover), with just eight ingredients and only 20 minutes prep. Freeze it ahead (p10).

And if it "all goes to pot", as my grandma used to say, just reach for a platter to knock your guests' socks off (p95)!

Christmas Eve, legs stretched out, with an icy glass between my fingers. Done! Is it cool in here, or is it just me?

Todee EDITOR-IN-CHIEF



PS Look out for our star tips throughout the issue for more ideas from our foodies.

what's on taste

Don't miss our <u>Christmas mega zone</u> (it's our biggest ever!)



CHRISTMAS LEFTOVERS taste.com.au/xmasleftovers



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Add a sprinkle of magic to Christmas.



Be inspired by our Christmas recipes. Visit taste.com.au/masterfoodschristmas

this month

IVP MP

The taste.com.au food team's **top festive menu plans** to satisfy every guest.



Michelle Southan: Family favourites "The whole family will tuck into this easy glazed ham with potato salad, and you won't have to spend hours slaving in the kitchen to make this delicious dessert."









Miranda Payne: Gluten free

"Keep your Christmas eating fresh and colourful. There's lots to love with this easy smoked salmon wreath, a filling vegie pie and a low-in-sugar pavlova."



Smoked salmon wreath







Katrina Woodman: Vegies galore

"Vegetarians will love this Christmas roast with its festive topping, especially accompanied by a salad. The mango tart is an easy way to feed a crowd."



Roasted cauliflower with hummus



Creamy vegan pasta salad



Macadamia, mango & coconut tart

cook the cover

This **show-stopper** is sure to impress when you bring it to the Christmas table.

I've updated two all-time favourite desserts - neapolitan ice-cream and bombe alaska - and combined them in one amazing crowd-pleaser!

Michelle Southan let's go!

380g pkt unfilled chocolate sponge cakes (pack of 2) 80ml (¹/₃ cup) cherry brandy 2 x 2L ctn Blue Ribbon Classic Neapolitan ice-cream 2 tsp coconut essence Red food colouring gel, to tint italian meringue 315g (11/2 cups) caster sugar 4 egg whites Pinch of cream of tartar

choc cherry bombe alaska

serves 10 | **prep** 20 mins (+ freezing time)

Lightly oil a 2L (8-cup) pudding basin and line with 3 sheets of plastic wrap, allowing the side to overhang.

2 Trim the top of one of the cakes so the cake is 2.5cm thick. Cut the remaining cake in half crossways (see tips). Stand the cut edge of one piece upright and cut lengthways into 5mm slices. Line the base and sides of the basin with the thin slices of cake, trimming to fit. Brush the cake with 2 tbs cherry brandy. Place the lined basin in the freezer until ready to use. **3** Use a large sharp knife to cut the ice-cream into separate colours and place each colour in separate bowls. Return the chocolate and strawberry to the freezer. 4 Place half the vanilla ice-cream in a separate bowl (save the remaining vanilla ice-cream for another use) and set aside for 10 minutes to soften slightly. Stir in the coconut essence. Remove the basin from the freezer and spoon the ice-cream into the base. Smooth the surface. Place in the freezer for 2 hours or until firm.

5 Place two-thirds strawberry ice-cream (save the remaining ice-cream for another use) into a separate bowl and set aside for 15-20 minutes to soften slightly. Stir in the remaining 2 tbs cherry brandy. Spoon into the basin and smooth the surface. Place in the freezer for 2 hours or until firm. **6** Set aside all the chocolate ice-cream for 15-20 minutes to soften slightly. Spoon into the basin and smooth the surface. Place the 2.5cm cake disc on top and press down slightly to secure. Cover with the overhanging plastic wrap and place in the freezer for 6 hours or overnight until firm. **7** Invert the cake onto a plate and remove the plastic wrap. Return to the freezer.

8 For the Italian meringue, stir the sugar and 60ml (¹/₄ cup) water in a saucepan over low heat until the sugar dissolves, brushing the side of the pan with a wet pastry brush. Cook over medium-high heat, without stirring, for 3-4 minutes or until the syrup reaches 115°C (soft ball stage) on a cook's thermometer. While the syrup continues to cook, use an electric mixer with a whisk attachment to whisk the egg whites and cream of tartar until soft peaks form. When the syrup reaches 121°C (hard ball stage), slowly pour it into the egg white mixture. Whisk on high speed until mixture cools. **9** Spread a thin layer of meringue over the outside of the bombe. Carefully stand two piping bags fitted with a 1cm star nozzle upright in separate tall glasses. Use a small paintbrush to very lightly paint 3 even stripes of red food colouring into the length of each bag. Divide the remaining meringue mixture into the piping bags. Pipe small peaks onto the bombe. Use a blowtorch to caramelise the merinque. Place in the freezer until required. Serve within 2-3 days. Use a hot knife to cut into slices to serve.

tip!

You need to use a gel food colouring, as liquid will not stick to the piping bag.



cook & win!

Make this ice-cream cake for your chance to win a SustainaPod Byron Model alfresco kitchen and Weber Family Q LPG, valued at \$5269. All the details, see page 13.



here's how...

Creating our layered bombe is easy with these hints and tips that show you how to get perfect results the first time.



tip 1

To make cake dome, cut one cake in half crossways. Stand the cut edge of 1 half upright. Cut the cake lengthways into 5mm slices – you'll get about 8 pieces.



tip 2

Place 5 cake pieces inside the lined basin. They will snuggly curve in as you press them down. Trim and use any extra cake to fill any gaps in the basin.



tip 3

Dip the knife in hot water before slicing the ice-cream as this will help you cut it into individual portions. Place each colour in a separate bowl.



tip 4

Keep an eye on your ice-cream as it softens. You don't want it to get too runny or it will lose its aeration when it refreezes and not have as much volume.



tip 5

Place the trimmed cake disc on top of the chocolate ice-cream layer and press down slightly. Don't push too hard or it will sink into the ice-cream.



tip 6

Standing the piping bags in glasses allows you to paint the stripes easily and also spoon the meringue into the bag without blending the stripes.



tip 7

When you first start piping, the first few will be plain white, then the red will become stronger. As it gets lighter again, move to the other bag for a more even finish.

tip 8

When using the blow-torch, make sure you keep the torch moving constantly so it evenly colours the meringue, not burning and discolouring it.

this month

weather and

UV resistant

Start Starting





Weber Family Q

Premium Built In

Cook our cover and share a pic for your chance to win an outdoor kitchen!

SustainaPod outdoor kitchens make entertaining and food prep easy! Sized to fit perfectly on your balcony or outdoor entertainment area, your SustainaPod can be customised with mix 'n' match cabinet and bench-top colours. This Byron model comes with 3 easy-to-install pods, your choice of benchtop and cabinet colours and a Weber Family Q Premium Built In barbecue. Summertime has never been better.



"I'll be looking for a real wow factor - even neapolitan layers and beautiful piped meringue."

matt preston CELEBRITY JUDGE

SustainaPod Byron Model outdoor kitchen \$4270 + Weber Family Q Premium Built In barbecue \$999

\$5269 total prize value

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December 2018 taste magazine 13



Matt Preston COOK THE COVER JUDGE "Plenty of healthy-looking dinners but these two had vibrant veg and a well-formed taco bowl, as well."

this month

you said to be are some of the dishes getting rave reviews on taste.com.au this month.



Choc-raspberry ice-cream cake

Sneak two whole packets of Tim Tams into this easy no-bake treat. "A big hit! Everyone was impressed and took photos of it. Everyone loved it." ANDREARICH

"My guests raved about this cake." SASHER

"This was too easy and looked very impressive. Such a fail-safe cake." SPWINDMILLS



Watermelon & haloumi salad

Fresh summer salad combo perfect for easy entertaining. "Perfect light dinner for a scorching summer night! The mix of flavours w

summer night! The mix of flavours was perfect. I also added rocket." SCHIRM

"This salad was perfect! I added baby rocket, which really complemented the sweetness of the watermelon and saltiness of the haloumi. Served with fresh prawns and was a hit all round." NICKIBROWN7



Iced VoVo pavlova

The colours and flavours of the classic lced VoVo in one pavlova. "I have never made a more successful meringue cake! Ever!" AMYA101096

"This looked and tasted wonderful. Very yummy and impressive." BOBBIE

"My first attempt at this recipe was a huge success! The dessert received many, many compliments." **TBULL**

pic of the month! BY MEG MICHELL

Lemon curd custard tart July 2018 issue, page 92

"I love cooking and sharing food. Lemon meringue pie was one of my husband's favourite desserts. I loved the custard as did everyone. It was easy to make and I'll definitely be making it again."

MEG'S PIC



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FIRST Passe

Here's the fun foodie stuff that's good to know this month.

the MILKY WAY «

Move over (or should that be *moo* over...) cows, there are some new milks in town! Led by vegan food trends, the use of non-dairy milks is on the rise as people look for alternatives to animal products. As well as the soy and rice varieties we know and love, new dairy-free alternatives appearing on supermarket shelves include coconut, macadamia and oat. We say milk it!



sling them a gin

"It's the backyard Christmas I know," says artist Stephen Baker, designer of this year's Four Pillars Australian Christmas gin label, \$100 for 700ml. "Lying next to the pool and listening to the radio after a big Christmas lunch." This limited release gin can be found online at fourpillarsgin.com.au

THE LAST STRAW

There are alternatives to disposable plastic straws. Greenpaxx 'tye dye' reusable silicone drinking straws, \$16.95 for a set of 4, from Biome mean you can sip knowing you're treading more lightly on the planet. These colourful utensils have two pieces for easy cleaning. And they're wide enough for smoothies, green juices and summer sipping. At biome.com.au

this month



a-peel-ing ingredient

Ideal for your festive cakes, curds, biscuits and preserves, The Essential Ingredient Candied Yuzu Peel has vibrant notes of grapefruit, lemon and mandarin. Yuzu is an Asian citrus fruit common in Japanese cuisine. The yuzu peel comes in 50g packets, costs \$8.95 and is available at essentialingredient.com.au

LEAF IT ON THE TABLE

Bring a touch of the tropics to your tabletop with this Banana Leaf Napkin Ring set, \$19.95 for a set of 6. Whether you're dining indoors, entertaining alfresco or looking for a gift for a favourite foodie, these flexible mealtime accessories showcase napkins in style. Order them at alfrescoemporium.com.au



UZU PEEL

Looking to add to your - or someone else's - culinary library this Christmas? Look no further than this super stack of our faves.

The Getting of Garlic by John Newton (NewSouth Books, \$32.99) Australian food history told through an aromatic bulb.

The Scratch & Sniff Bacon Cookbook by Jack Campbell (Smith Street Books, \$29.99) An ode to everyone's favourite meat.

The Food of Argentina by Ross Dobson & Rachel Tolosa Paz (Smith Street Books, \$49.99) A rich and visual celebration.

Milkwood by Kirsten Bradley & Nick Ritar (Murdoch Books, \$45) How to start living a more home-grown life.





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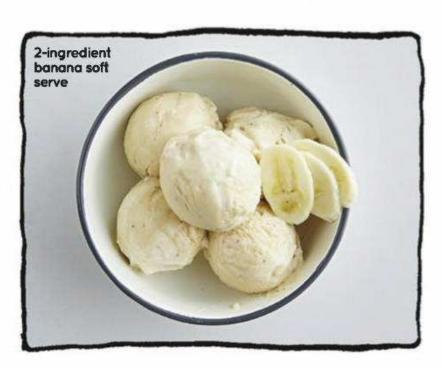
HERO RECIPES

Whether you're a novice in the kitchen or fancy yourself as a master chef, we've got the perfect step by step hero recipe to make cooking easy. From show stopping cakes to super easy snacks and everything in between, our Hero Recipe ideas have you covered.



HEALTHY HACKS

Make healthy eating easier than ever with our all new Healthy Hacks videos! We have healthy twists on your faves, plus tips and tricks to make healthy eating super easy and delicious. Go to www.taste.TV



EMERGENCY DINNERS

Take the struggle out of midweek cooking with our Emergency Dinners Facebook Live videos. Follow Food Editor Kim Coverdale

as she beats the clock to have a delicious dinner on the table in 10 minutes! Tune into our Facebook page every Thursday at 4pm^{*}.

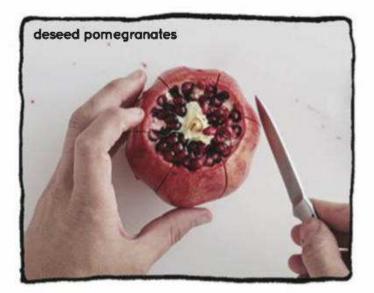
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The Essence of Thailand

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NCHOVII

Thai Style Chicken Wings (Peek Gai Tord Nam Pla)

Prep Time: 1 hour 15 mins Cooking Time: 5 mins Serves: 2-3

INGREDIENTS

½ kg	mid joint chicken wings,
	halved lengthways
2½ tbsp	Squid Brand Fish Sauce
1 cup	potato starch
Oil for de	ep frying
2 tbsp	fried shallots for garnish
Vá cup	sweet chilli sauce for dipping

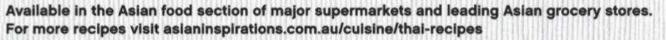
METHOD

1. Mix chicken in Squid Brand Fish Sauce, marinate for 1 hour.

2. Coat chicken with potato starch.

3. Add oil to a wok to a depth of 10cm. Heat to 180°C over medium-high heat for 2-3 mins.

 Deep fry chicken until golden brown and cooked through. Place on a plate lined with paper towels.
 Sprinkle chicken with shallots and serve with sweet chilli sauce on the side.



cook it now

cook it now!

These easy summer meals do double duty for simple entertaining.

SPRING ROLL san choy bau

Spring roll wraps are a great way to feed the family or a crowd, as everyone can do their own rolling and wrapping. This easy version uses store-bought spring rolls and a refreshing noodle salad filling. It's a quick and tasty meal that's just the thing for busy summer nights, whether you're entertaining or just needing dinner ready pronto.

creamy vegan pasta salad serves 4 | prep & cooking 20 mins @@@

secret

ingredient

Tamari almonds

add delicious crunch

and saltiness to

this recipe.

300g dried casarecce or penne pasta

190g (11/4 cups) frozen peas 200g frozen podded edamame 1 medium avocado, chopped 60ml (1/4 cup) olive oil

2 garlic cloves

- 1 cup fresh basil leaves, plus extra
- baby basil leaves, to serve

2 green shallots, chopped

1 lemon, juiced, rind finely grated 35g (1/4 cup) tamari almonds, chopped 2 tbs pepitas

1 Cook the pasta in a large saucepan of salted boiling water following the packet directions or until al dente. Add the peas and edamame in the last minute of cooking time. Drain and rinse under cold running water.

2 Meanwhile, place avocado in a blender or food processor. Add the oil, garlic, basil, shallot and lemon rind and process until smooth. Add the lemon juice and 125ml (1/2 cup) water and season well. Process until smooth. Add a little extra water to thin the sauce, if necessary. 3 Divide the pasta mixture among

serving bowls. Drizzle with the avocado sauce. Scatter with almonds, pepitas and extra basil leaves before serving.

PER SERVE · 21g protein · 34g fat (6g saturated fat) · 62g carb · 12g dietary fibre • 664 Cals (2776kJ)

add a twist!

For an extra salty crunch, fry 2 tbs baby capers in 1 tbs olive oil in a small frying pan until capers are opened and crisp. Drain on paper towel and scatter over the pasta to serve.

no fuss vegan

22taste@ magazine December 2018

easy crunchy fish tray bake

serves 4 | prep & cooking 20 mins @ [] (6)

- 600g frozen crumbed whiting fish fillets
- 1 tbs finely grated parmesan
- 2 tsp dried oregano leaves, finely chopped
- 2 x 250g punnets sweet berry vine tomatoes
- 2 zucchini,
- thickly sliced 180g baby stuffed
- peppers, drained ¹⁄2 small red onion, thinly
- sliced into rings



30g baby rocket (optional) 1 lemon, cut into wedges, to serve

 2 Add the tomatoes, zucchini and stuffed peppers to the tray. Scatter the onion rings over the top. Season well. Spray with olive oil. Bake for 15-18 minutes or until the fish is golden and cooked through.

3 Divide the fish and vegetables among plates and serve with the rocket and lemon wedges.

PER SERVE • 21g protein • 19g fat
(3g saturated fat) • 40g carb
• 6g dietary fibre • 425 Cals (1777kJ)

switch it!

Replace the whiting fillets with 4 fresh salmon fillets, if you like. The cooking time may be a little shorter.

17-minute beef satay salad bowl

serves 4 | prep & cooking 17 mins @ 🕖

500g beef rump steak 250ml can satay sauce 200g frozen podded edamame

270g Hakubaku Organic Soba noodles 1 large carrot, peeled,

shredded 2 green shallots,

thinly sliced

4 baby cucumbers, quartered lengthways 50g baby spinach 40g (1/4 cup) chopped

salted peanuts

Coat the beef in 60ml (1/4 cup) satay sauce. Heat a large non-stick frying pan over medium heat. Spray with olive oil. Cook beef for 3 minutes each product side for medium-rare watch or until cooked to your Hakubaku Japanese noodles are a quick liking. Remove from the pan. Cover with foil and rest for 5 minutes. Slice the beef. **2** Meanwhile, place the

QUICK

edamame in a large heatproof bowl. Pour over boiling water. Set aside for 1 minute, then drain. Cook the

noodles following the packet directions. Drain. Divide among the serving bowls.

3 Place the remaining satay sauce in a microwave-safe bowl and heat, stirring every 30 seconds, or until warm. Arrange the sliced beef, edamame, carrot, cucumber and spinach in the serving bowls. Top with shallot and peanuts. Drizzle the beef with the warmed satay sauce before serving.

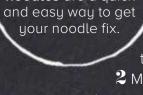
PER SERVE • 44g protein • 28g fat (7g saturated fat) • 71g carb • 12g dietary fibre • 733 Cals (3065kJ)

use it up!

17 minute meal

You can use any shelf-life noodle. such as ramen. Swap the vegetables for whatever vegies you have on hand.





roast chicken, brie & asparagus tart

secret

the filo layers

in this tart.

serves 4 | prep & cooking 40 mins

8 sheets filo pastry 1 tbs dukkah 200g shredded roast ingredient or barbecued Dukkah adds a nutty, chicken spicy flavour to 2 green shallots, finely chopped 1 bunch asparagus spears, trimmed 6 eggs 200g (3/4 cup) light sour cream 300g brie, chilled, thinly sliced

Preheat the oven to 220°C/200°C fan forced. Spray a 5cm-deep,

27 x 18cm rectangular baking dish with oil.

2 Place 1 sheet of filo pastry on a clean work surface. Spray with oil and sprinkle with a little dukkah. Top with another sheet of filo. Repeat layering until all the filo is used. Carefully place the pastry in the prepared dish, allowing the

edges to overhang. **3** Scatter the chicken and shallot

over the base of the tart. Arrange the asparagus over the top. Whisk the eggs and sour cream together

0

6

 \bigcirc

in a bowl. Season well. Pour the egg mixture over the asparagus. Top with the brie. Fold over pastry edges. Bake for 20-25 minutes or until the filling is set and the tart is golden. PER SERVE · 45g protein · 55g fat (27g saturated fat) • 30g carb • 3g dietary fibre • 806 Cals (3370kJ)



use it up!

Filo is best used up quickly as it dries out easily. Use it to make easy pies or scrunch and place on top of creamy or sweet pie fillings.



crispy spring roll san choy bau serves 4 | prep & cooking 20 mins @@@@

secret ingredient Thai spring rolls are aromatic with

100g vermicelli lemongrass and kaffir lime. 1 carrot, peeled, shredded

1 Lebanese cucumber, thinly shredded

180g pkt (12) small

frozen Thai 🧲

spring rolls,

thawed

noodles

2 green shallots, shredded 12 large butter lettuce leaves, rinsed 1/2 cup fresh mint leaves Pickled ginger, sweet chilli sauce, soy sauce and fried shallots, to serve

CAULCK EASY

1 Preheat the oven to 200°C/180°C fan forced. Line a baking tray with baking paper. Place pickled ginger, sweet chilli and spring rolls on the tray and spray with oil. Bake for 15-17 minutes or until golden and crisp. 2 Place the vermicelli in a large

heatproof bowl. Cover with boiling water and leave to stand for 5 minutes or until softened. Drain and rinse under cold water. **3** Divide the noodles, spring rolls, carrot, cucumber and shallot among the lettuce leaves. Top with mint, soy sauce, and fried shallots.

PER SERVE • 5g protein • 7g fat (2g saturated fat) • 46g carb • 4g dietary fibre • 277 Cals (1158kJ)

switch it?

You can also swap the spring rolls for frozen crumbed prawn cutlets, if you prefer. Just prepare following the packet directions.

Kitche

ARTISA

KITCHENAID KSM150 ARTISAN STAND MIXER (5KSM150PSAVB), \$879

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BERRY AND APPLE FROSÉ AND PEACH AND PINEAPPLE FROSECCO



FOR FULL RECIPE DETAILS, VISIT HN.COM.AU/ RECIPES

VITAMIX ASCENT 2500I BLENDER IN WHITE (063210), \$1,195; 2300I BLENDER IN BLACK (065302), \$895

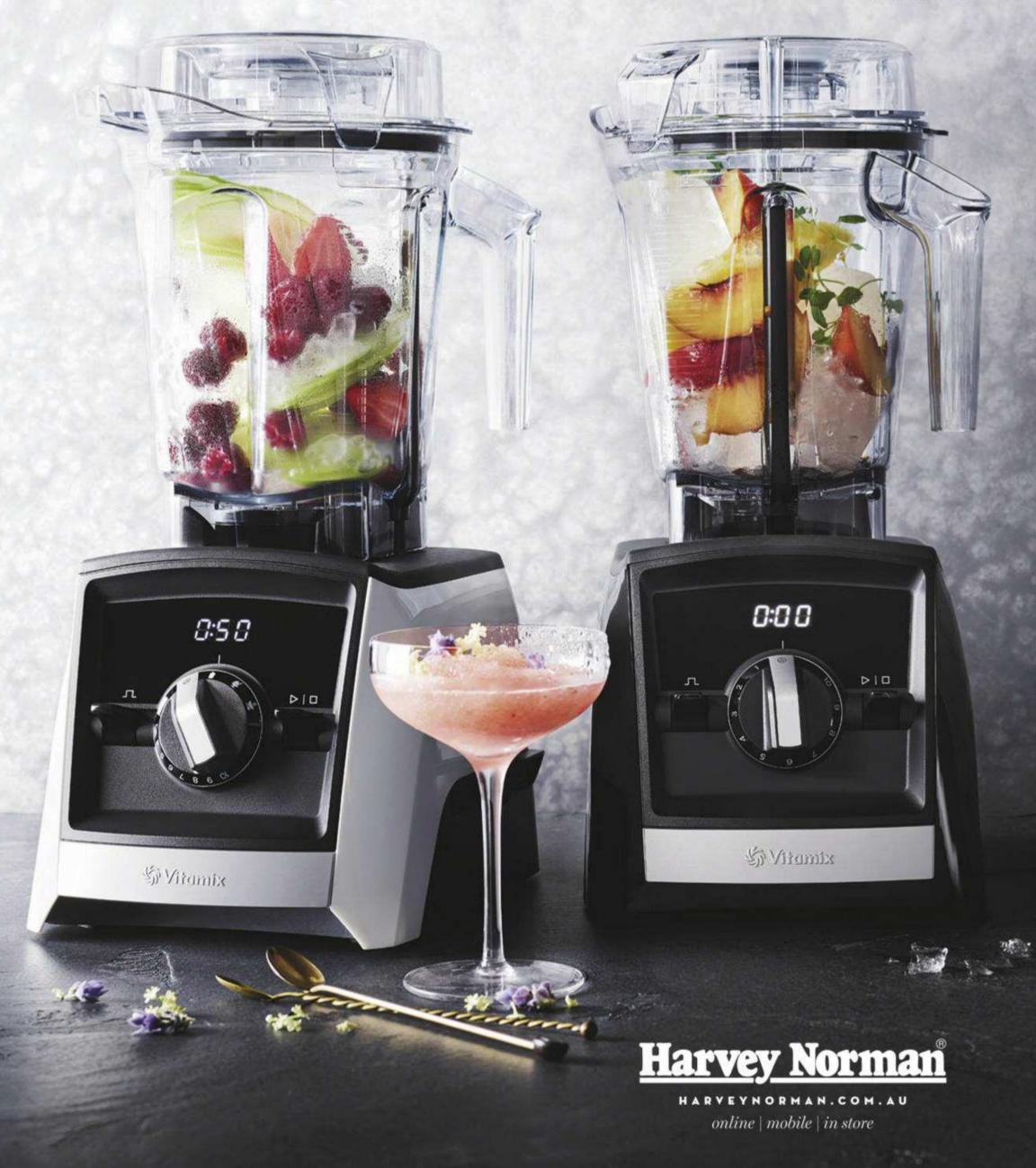
A great way to get your summer party started is with fresh, bright and enticing cocktails that capture all the senses. With programmable settings, variable speed and pulse control, Vitamix Ascent is a blender range perfect for whizzing up a host of creative and cooling crushed-ice delights quickly and easily. And what's extra impressive about them is that they're the first high-performance blenders to offer a complete system of containers with wireless

connectivity. This means the machine reads each container and automatically adjusts blending times. From sparkling frosés made with seasonal fruits and ice, to refreshing non-alcoholic crushes, smoothies and more, Vitamix Ascent blenders give you a great breadth of options for your summer entertaining.

BERRY AND APPLE FROSÉ AND PEACH AND PINEAPPLE FROSECCO

A sublime frosé is always in style in the warmer months and prosecco is most certainly having its moment in Australia right now which makes these two gorgeous, seasonal and fruity combinations perfectly on trend for summer parties.

KEEP YOUR SUMMER CHILLED WITH THE PERFECT MIX OF SEASONAL FRUITS, CRUSHED ICE AND A HIGH-PERFORMANCE BLENDER





CRISP & LIGHT

RADICCHIO PANZANELLA WITH PICKED RADISH AND LEMON AND PARMESAN VINAIGRETTE Salad FOR FULL RECIPE DETAILS, VISIT



NO SUMMER SPREAD IS COMPLETE WITHOUT A COLOURFUL, FRESH AND CRUNCHY SALAD. ADD A TWIST TO YOURS THIS SEASON WITH HELP FROM THE KENWOOD CHEF SENSE ELITE XL

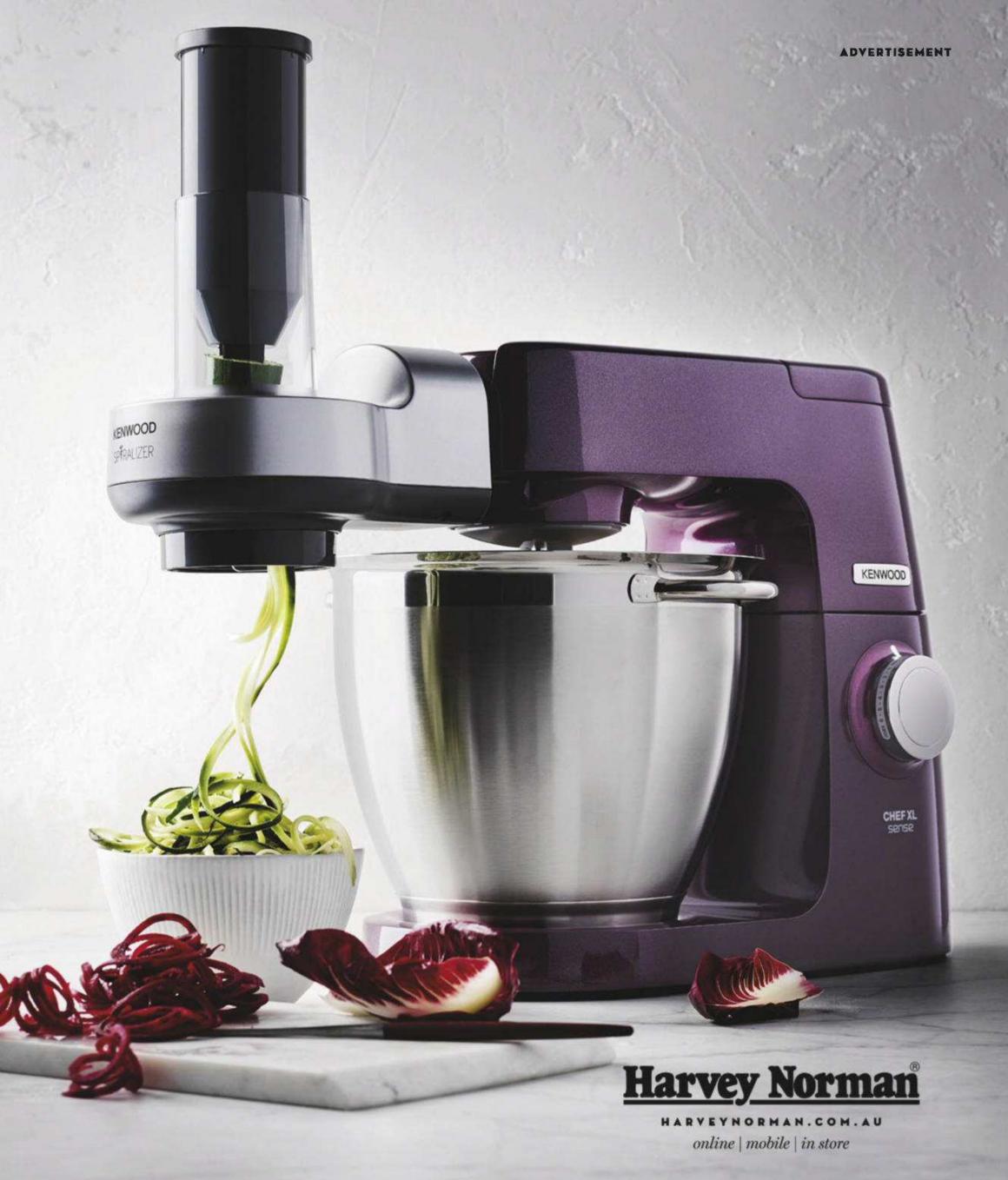
KENWOOD CHEF SENSE ELITE XL MIXER IN PLUM (KQL620OV) \$799; CHEF SENSE ELITE XL SPIRALIZER ATTACHMENT (KAX70OPL), \$199

It's easier than you might think to give your salads a lift with some special touches, and summer is the perfect time to create crisp, light, fragrant and vibrant options. Great salads push the boundaries with unexpected combinations of flavour and texture, and the Kenwood Chef Sense will help you add some deliciously crunchy and colourful twists to the mix. The Chef Sense Spiralizer attachment can turn fruit and vegetables into a variety of ribbons, noodles, zoodles and more texture and tastes that can instantly

transform your dishes. The attachment comes with five different cutting-cone blades Pappardelle, Linguine, Spaghetti, Tagliatelle and Crinkle giving you all the shaping flexibility you need.

RADICCHIO PANZANELLA WITH PICKLED RADISH AND LEMON AND PARMESAN VINAIGRETTE

This salad looks like a work of art and tastes even better. It's simple to prepare, yet is layered with complexity of flavour and texture that brings it crunchiness, tanginess, saltiness, sweetness and bitterness. Its fried, crumbled halloumi and scrolling zoodles are both highly memorable touches.





PEACH MELBA GELATO WITH BURNT MERINGUE

Dessert

FOR FULL RECIPE DETAILS, VISIT HN.COM.AU/ RECIPES

KITCHENAID KSM160 ARTISAN STAND MIXER (5KSM160PSAAC), \$879; KITCHENAID ICE CREAM BOWL ATTACHMENT (5KICAOWH), \$199

Summer is ice cream season and, with the sweltering weather, the temptation is there to indulge with family and friends. Thanks to the Kitchenaid KSMI60 Artisan Stand Mixer, you'll be indulging at every opportunity as it's never been easier to make your own deliciously cool and creamy varieties using the Ice Cream Bowl Attachment. Consisting of four parts Adapter Ring, Rotating Dasher, Drive Assembly and the freezable Ice Cream Bowl

itself, the entire attachment fits together in seconds. You're then ready to get creative with seasonal fruits, nuts, vanilla, chocolate, coffee, green tea and plenty more sublime flavours and combinations. From smooth gelato to zesty sorbets, easily impress your guests by skipping store-bought options this summer and keeping things nice and cool.

PEACH MELBA GELATO WITH BURNT MERINGUE

A smooth, rich, and velvety indulgence that'd make any TV cooking show chef momentarily silent with utter reverence. Its sweetness is beautifully balanced by the tartness of its raspberries and peaches.

IF THERE'S ONE SWEET SUMMERY SAVIOUR TO SATISFY, IT'S GELATO. EVER VERSATILE, KITCHENAID MAKES IT SO EASY TO CREATE YOUR OWN CROWD-PLEASING FLAVOURS

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Kitch

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ingredient enversioner

Short on time during the holiday season? Just take 5 ingredients and in under 15 minutes these colourful creations are ready for the table.



mexican pearl couscous & corn street salad see page 38





hot-smoked salmon & rice salad serves 4 | prep & cook 10 mins GG

- 2 bunches broccolini, trimmed, halved
- 2 x 250g pkts microwave black rice
- 2 x 150g pkts hot-smoked salmon with cracked pepper, skin removed, flaked
- 2 small Lebanese cucumbers, peeled in ribbons (see tip) 60ml (1/4 cup) Kewpie Japanese **Dressing Sesame Soy Sauce**

Place the broccolini in a large heatproof bowl. Pour over boiling water and leave for 1-2 minutes or until tender-crisp. Drain and refresh under cold water.

secret ingredient Hot-smoked salmon all you need to do is flake it. Smoky lavour, perfectly cooked!

2 Heat the rice following the packet directions. Divide the broccolini, salmon, rice and cucumber among serving plates, or arrange on a large platter. Drizzle the dressing over the salad and toss to combine. Season well.

PER SERVE · 24g protein · 14g fat (3g saturated fat) • 59g carb • 5g dietary fibre • 488 Cals (2038kJ)



Use a vegetable peeler to quickly make cucumber ribbons. Stop peeling when you get to the seeds.

As well as adding an exotic touch, black rice has a mild, nutty flavour and is a good source of iron, fibre and antioxidants.







mexican pearl couscous & corn street salad

serves 4 | prep & cooking 15 mins @@

250g pearl couscous

2 chorizo, sliced into rounds 2 corncobs, husks and silks removed 2 small capsicums, deseeded, cut into thick strips

2 tbs chipotle mayonnaise, to serve

Prepare the couscous, following the packet directions.
 Preheat and lightly grease a chargrill pan or barbecue grill.
 Cook the chorizo for 1-2 minutes each side or until golden and lightly charred. Transfer to a board.

secret

ingredient

Chorizo adds a

paprika hit. Get

a spicy one for

added kick.

3 Cook the corn and capsicum for 3-4 minutes each side or until smoky and lightly charred. Remove the corn from the cob.

4 Combine the couscous, chorizo, corn and capsicum in a large bowl and divide among serving plates. Drizzle with dressing.

PER SERVE • 27g protein • 21g fat (6g saturated fat) • 62g carb • 10g dietary fibre • 567 Cals (2372kJ)



Cooking on a barbecue gets the heat out of the kitchen and offers extra smoky flavours. It's quick and easy for entertaining.

butter chicken salad

serves 4 | prep & cooking 10 mins @@@@@

500g chicken breast fillets 250g butter chicken simmer sauce 400g can lentils, rinsed, drained

2 baby cos lettuce,

leaves separated 250g grape tomatoes, halved secret ingredient Lentils add extra protein and are a great way to bulk out your salad.

1 Preheat a chargrill pan or barbecue grill to medium-high. Combine the chicken fillets and 2 tbs butter chicken sauce in a bowl until well coated. Cook the chicken on the grill for 3-4 minutes each side or until cooked through. Set aside to rest.

2 Divide the lentils, lettuce and tomatoes among serving plates. Slice the chicken and place on top. Drizzle with remaining warmed butter chicken sauce.

PER SERVE • 34g protein • 10g fat (5g saturated fat) • 12g carb • 6g dietary fibre • 281 Cals (1176kJ)



Warm the butter chicken sauce in a microwave-safe bowl, in the microwave on High, stirring often, for 1 minute.

These all make easy dinners during busy times, or great last-minute platters for entertaining.

What is SORGHUM?



Sorghum is an ancient cereal grain which originated in Africa. It has an impressive nutrient profile, being packed with fibre, protein and plenty of vitamins & minerals. Additionally it is gluten free, so it is the perfect ingredient to make a new product to add to Real Foods' range of gluten free products. Like corn, sorghum can be popped, but being a much smaller grain it looks like a 'mini-me' of popcorn.

NEW



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Sorghum has a mild grainy, almost nutty flavour, making it a perfect crispbread when the grains are popped and squished into a slice.

Whole Grain Thins Sorghum can be purchased at most Woolworths stores. For more information go to www.cornthins.com

taste

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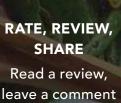


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yunny EASY Guick

"My new book takes super-tasty, super-simple recipes for dinner and whisks you around the world to find yummy, easy and quick ways to cook favourite dishes."

Matt Preston

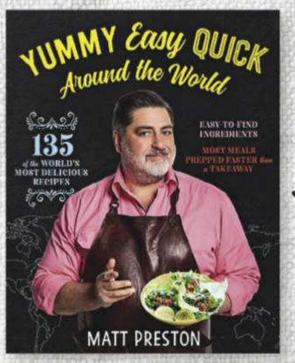
eally, the title of this book should be 'Faking it', because you'll soon realise that by combining certain key ingredients a dish quickly starts to take on the unique feel of another corner of the world.

This is not some dull, cheffy tome loaded with time-consuming and dusty techniques dating back to a time when your nonna's nonna had to spend all day in the kitchen to make dinner, but a book that will show you how to fake unique flavours from around the world, so you can knock up a tasty and thoroughly convincing pad thai or a samosa pie in less time that it takes to find the local takeaway menu or scroll through your choice of takeaway app.

We've added desserts (which might take a little longer to make, but will result in a show-stopping end to a meal) and specific shopping lists that will help give your recipes those hallmark flavours of authenticity if you want to take 'faking it' to another level, even if, when it comes to food, 'authenticity' is a bit of a myth. True authenticity can obviously only exist in the country, village and, perhaps, even the kitchen where an original dish was created, made with exactly the same ingredients and techniques.

These days, everyone is very sensitive to cultural appropriation; however, when it comes to food, almost every country's national cuisine has great swathes that have been appropriated. It's the nature of humans and their kitchens that, wherever we are, we want to make the best dinner we can.

Matt Preston



Yummy Easy Quick Around the World by Matt Preston (Plum, \$39.99). Photography by Mark Roper.

black sesame soba noodle salad

This noodle salad is like the Japanese take on satay noodles but with wasabi peas for some surprise crunch and bite against the veg. If you want to get all purist on me, just dump the veg and serve the chilled cooked noodles with the sesame sauce for dipping.

serves 4 | prep 20 mins | cooking 10 mins @ D @

 bunch broccolini, halved, stalks halved lengthways
 270g soba noodles
 225g frozen edamame, thawed, podded
 bunch asparagus, woody ends trimmed, shaved into ribbons with a vegetable peeler
 4 radishes, very thinly sliced
 50g wasabi peas, crushed
 Black sesame seeds, to serve

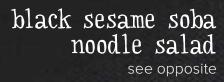
sesame dressing

2½ tbs black sesame seeds
3 tsp black sesame oil or regular sesame oil
1 tsp sea salt
2 tsp very finely chopped ginger
1 tsp wasabi paste
2½ tbs soy sauce
2½ tbs rice wine vinegar
1 tbs mirin

 To make the sesame dressing, place the sesame seeds, sesame oil and salt in a mortar, then bash and grind with a pestle until a rough paste forms. Add the ginger, wasabi paste, soy sauce, rice wine vinegar and mirin and stir until well combined.
 Bring a saucepan of water to the boil over medium-high heat. Add the broccolini and cook for 2 minutes or until just tender. Remove with tongs and refresh under cold running water. Drain. Bring the water back to a simmer, add the noodles and cook for 3-4 minutes or until tender, then add the edamame and asparagus and cook for a further 30 seconds. Drain and refresh under cold water. Drain again and transfer to a large bowl.

3 Add the broccolini to the noodle mixture, then pour the dressing over and toss until well combined. Place in a serving bowl. Top with the radish and wasabi peas and finish with a sprinkling of black sesame seeds.

"Noodles are one of the lead staples in Japanese cuisine."



super easy vegt chilaquiles - chipotle black beans & eggs see opposite



S (

chilaquiles – chipotle black beans & eggs

I spent years trying to work out how nachos could be classed as a suitable breakfast, only to go to Mexico City and discover chilaquiles. Basically, breakfast nachos!! A true Mexican comfort food!! They've been making them there for years!!

serves 4 | prep 15 mins (+ 6 hours soaking) | cooking 2 hours 15 mins

400g dried frijoles negros	1 tsp dried Mexican or
(black beans)	Greek oregano
1 brown onion, coarsely chopped	400g corn chips
2 garlic cloves, unpeeled,	1 avocado, thinly sliced
smashed	$\frac{1}{2}$ red onion, finely chopped
1 fresh or dried bay leaf	4 eggs, fried (or scrambled,
2 tsp sea salt	if you prefer)
250ml (1 cup) tomato passata	1/2 bunch fresh coriander,
2 chipotle chillies in adobo sauce	leaves coarsely chopped
3 tsp sauce from your jar or can of	125g (½ cup) sour cream
chipotle in adobo sauce	2 birdseye chillies, thinly sliced
1 tsp smoked paprika	2 limes, cut into wedges

1 Place the dried beans in a bowl, cover with water and leave to soak for 4-6 hours. Drain (or see tip).

² Place the beans, onion, garlic, bay leaf, salt and 2 litres water in a large heavy-based saucepan and bring to a gentle simmer over medium-low heat. Partially cover with a lid and cook, stirring occasionally, for 1-1½ hours or until nearly all the liquid has been absorbed. Remove from the heat and use a potato masher to crush some of the beans, leaving half of them whole for some textural variation.

3 Return the pan to medium heat. Add the passata, chipotle chillies, chipotle adobo sauce, paprika, oregano and 250ml (1 cup) water and cook, stirring occasionally, for 20-30 minutes or until the liquid has reduced by one-third.

4 Divide the corn chips evenly among four serving plates or spread on a large serving platter. Top with the black bean mixture, avocado, red onion, eggs, coriander and dollops of sour cream. Scatter with sliced chilli and serve with lime wedges.

tip!

If you don't have time to soak the dried beans, rinse 2 x 400g cans of black beans, add to the pan with the onion, garlic and bay leaf and reduce the simmering time to 15-20 minutes or until the onion is cooked. Continue with the recipe.





croque monsieur

The best croque monsieur in the world is sold in Sébastien Gaurdard's tiny and rather delicate tea rooms in the Place des Pyramides, opposite the Louvre in Paris. It is an urbane croque monsieur you feel you could eat with white kid gloves on. This one, however, is a robust, street-fighting croque monsieur where boxing gloves, or even bare knuckles, might be more appropriate.

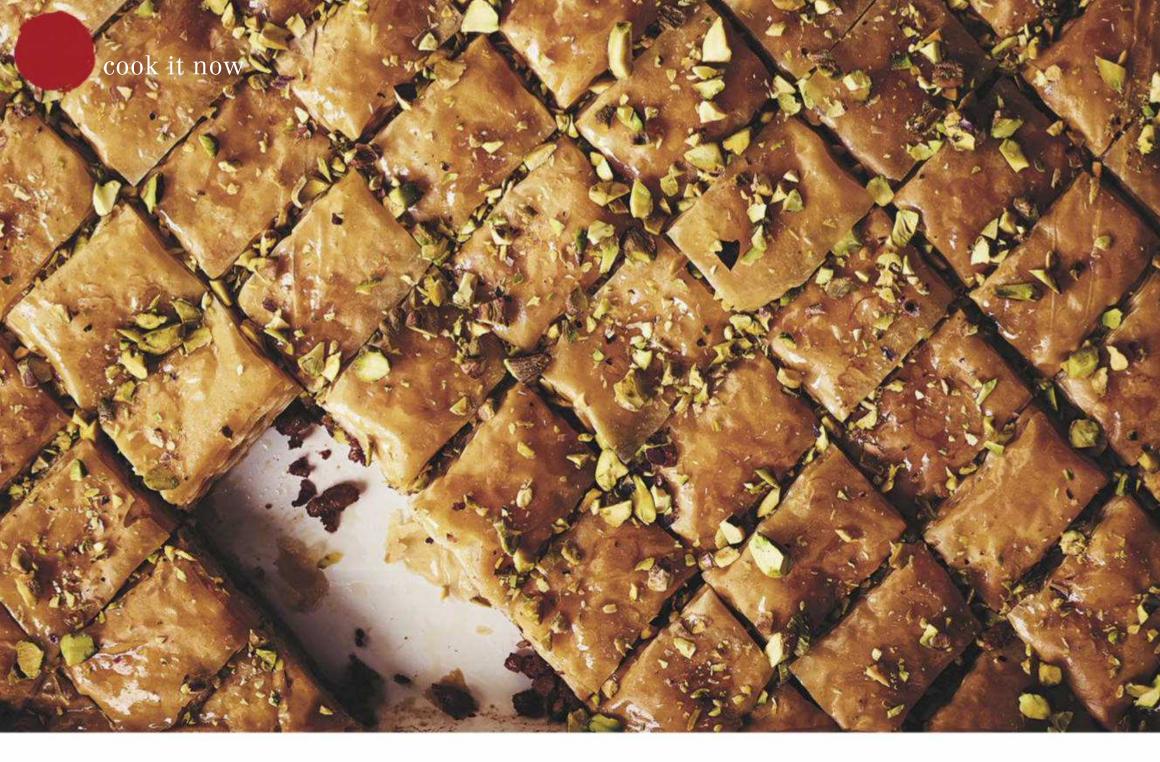
makes 4 | prep 20 mins | cooking 20 mins ()

Butter, at room temperature,	20g plain flour
to spread	2 tsp Dijon mustard
8 thick slices crusty bread	Large pinch of freshly grated
200g finely grated gruyère	nutmeg
8 slices smoked ham	50g finely grated
bechamel	gruyère
250ml (1 cup) full-cream milk	Pinch of cayenne pepper
30a butter	(optional)

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

2 To make the bechamel, heat the milk in a small saucepan over medium heat without letting it boil. Melt the butter in another small saucepan over medium heat until it begins to froth. Add the flour and whisk until smooth and the flour begins to bubble and look puffy. Cook, stirring, for 1 minute. Add the hot milk all at once and continue to stir until the sauce has thickened (this will happen quite fast), then cook, stirring, for another 5 minutes. Stir in the mustard, nutmeg and gruyère. Season with salt and pepper. Add the cayenne, if you like a little kick.

3 Butter the bread slices generously on one side. Lay half the slices, butter-side down, on a baking tray. Top with the gruyère and ham, then sandwich with the remaining bread slices, butter-side up. Bake for about 7 minutes or until the bread is golden brown.
4 Preheat the grill on high. Flip the sandwiches over and evenly spoon the bechamel over the top. Grill the sandwiches until the bechamel is lightly golden. Serve hot!



baklava therapy

This baklava can be easily frozen to keep longer as the recipe does make quite a lot. Wrap it in plastic wrap and foil, then freeze for up to 3 months. When you're ready for that dessert choice, you can cut the prep time down to 2 minutes! **makes** about 40 pieces | **prep** 50 mins (+ 6 hours cooling) | **cooking** 35 mins

500g walnuts

100g caster sugar
2 tbs ground cinnamon
1 whole clove, ground (or a good pinch of ground cloves)
1 lemon, rind finely grated
60ml (¼ cup) orange blossom water
250g clarified butter, melted (see tip)
2 × 375g pkts filo pastry
Finely chopped pistachios, for decorating
honey syrup
300g honey
100g caster sugar
1 tsp lemon juice

1 Preheat the oven to 200°C/180°C fan forced. Blitz the walnuts in a food processor until finely chopped. Transfer to a bowl and add the sugar, cinnamon, clove, lemon zest and orange blossom water. Mix until well combined, then set aside.

2 Use a large ovenproof dish the same size as the filo pastry; if it's a little smaller you can trim the excess filo when you have finished layering. If you have a round baking dish, hang the excess over the side. **3** Brush the bottom of the baking dish with a little of the melted butter. Line the base of the dish with a sheet of filo, brush with butter and top with another sheet of filo. 4 Continue to layer the filo, brushing with butter between each layer until you have a stack of 15 sheets. Spread the walnut filling over the pastry and smooth it out with the back of a spoon. Cover the filling with a sheet of filo, brush it with a little butter and top with another sheet. Continue to layer until you have 20 sheets of filo on top. Trim any excess pastry, if you need to.

5 Use a small knife to score the pastry through the top pastry layers, but not all the way to the base (these score lines will help you cut it into portions later). You can do this in diamonds or rectangles. Sprinkle a little cold water over the top, as it helps to stop the filo curling up while baking. Bake for about 35 minutes or until golden brown. 6 Meanwhile, make your syrup. Combine the honey, sugar, lemon juice and 250ml (1 cup) water in a small saucepan and stir over low heat until the sugar has dissolved. Remove the baklava from the oven and evenly pour the syrup over the top. Set aside for 6 hours before cutting. Sprinkle with chopped pistachios to serve.

tip!

It's not strictly Greek, but you can buy clarified butter (or ghee) at the supermarket.

NATIONAL PRODUCT REVIEW ADVERTISING FEATURE

COOL CONVERT

Ultra-smart design solutions that enable storage flexibility, zoned temperature control and humidity optimisation make the Westinghouse FlexSpace[™] French Door Fridge the ultimate multitasker.



National Product Review's Sofie Formica with the Westinghouse WHE6874SA FlexSpace[™] French Door Fridge.

Today, busy families need more than a big fridge to meet their needs. With 681L capacity, the new FlexSpace[™] French Door Fridge from Westinghouse will certainly hold everything you could want, but where it really shines is through its clever range of storage solutions that make accessing your food and drinks that much easier!

The fridge's FlexSpace[™] Convertible Drawer, for example, is a unique highlight – with just the touch of a button it adapts from fridge to deep freezer. Five pre-defined temperature settings, ranging from -23°C to 7°C, provide an ideal environment for whatever you need to store, whether it's frozen meals or cold drinks.

The main body of the fridge, meanwhile, is optimally designed with SmartSplit Asymmetrical Doors that offer more usable space and room for larger items. Plus, you can quickly and easily access items without opening both doors, saving cold air and energy.

Other great features include the FreshSeal[™] Easy Glide Crispers with humidity control to help keep your fruit and veggies fresh, the super-easy-to-reach SnackZone[™] compartment that's ideal for family favourites, and a filtered ice and water dispenser, which provides chilled water as well as cubed or crushed ice.

NATIONAL PRODUCT REVIEW SEAL OF APPROVAL

National Product Review is a great resource to learn about the Westinghouse FlexSpace[™] French Door Fridge and a whole host of industry-leading products. Find where your product is stocked, either online or in store at your favourite retailer and, through informative videos, let Sofie Formica guide you through full product specs and features. "From freezing meat to chilling wine, the FlexSpace[™] Drawer is an easily customisable storage environment with really fantastic flexibility," says Sofie.

• Visit nationalproductreview.com for full product information.

NATIONAL PRODUCT REVIEW

a sweet Chrissie treat

The festive season is the perfect time to unleash your creativity and bake something special as a gift for family and friends.

gingerbread tree

GINGERBREAD

110g (¹/2 cup) caster sugar 240g ($1^{1/2}$ cups, packed) dark brown sugar 500g (3 cups) Lighthouse Biscuit, Pastry & Cake Plain Flour ³/4 tsp Anchor Double-Acting Baking Powder 3 tsp Spencers Ground Ginger 2¹/₂ tsp Spencers Ground Cinnamon 2¹/₂ tsp Spencers Mixed Spice 70g butter, melted 70ml (3¹/₂ tbsp) water 2 large eggs silver cachous, to decorate **ICING 10g Lion Cornflour** 90g icing sugar ¹/₂ tsp Anchor Imitation Vanilla Essence 50g butter, softened 15ml (3 tsp) milk SUGAR GLUE 220g (1 cup) caster sugar

 Preheat oven to 180°C /160°C fan forced. Line 2 large baking trays with baking paper and set aside.
 In a large bowl, mix caster and dark brown sugar, ensuring the dark brown sugar breaks down into smaller lumps. Add flour, baking powder and spices; whisk until well combined.
 Add melted butter, water and eggs to the mixture. Gently knead by hand to form a dough. If mixture is too dry, add ½ tsp of water and continue to knead until a smooth dough forms.

4. Divide dough into 2 even pieces. Roll each piece out between 2 pieces of baking paper to a 5mm thickness. Use a set of star cookie cutters to cut out stars of various sizes and transfer them to the prepared trays. Collect trimmings into a ball and repeat until at least 22 star shaped pieces are cut.
5. Bake for 12 15 minutes or until slightly browned. Remove the tray from the oven and allow gingerbread to cool for 5 minutes before transferring to a wire rack to cool completely.
6. For the icing, sift together cornflour and icing sugar. Add vanilla essence, butter and milk. Beat with an electric mixer for 3 minutes or until light and fluffy. Transfer to a piping bag and set aside.
7. For the sugar glue, place 1 cup of caster sugar



in a saucepan over medium heat. Use a wooden spoon to stir frequently. Keep heating until the sugar caramelises into a thick liquid. Transfer to a heat resistant ceramic bowl and set aside. 8. To assemble, start with the largest star, piping a dollop of icing on the tip of each arm. Place a silver cachou on each and press down slightly. Repeat process for all stars but the smallest. 9. Place the largest star on a flat surface. Spoon a small amount of the sugar glue into the middle and place the second largest star on top in an alternate position. Gently but firmly press down in the middle to ensure they stick. Repeat this process until all the prepared stars are assembled. If the sugar glue hardens, place the bowl in a microwave for 10 15 seconds to soften. **10.** Pipe a dollop of icing in the centre of the smallest star and decorate with a silver cachou. Complete the gingerbread tree by icing the last layer and placing the prepared star atop.

bake a merry Christmas

Lighthouse Flour is synonymous with expert baking and quality results. Visit lighthousebaking.com.au for a range

of festive recipes, including Christmas spiced cake and a traditional Christmas cake. Whatever festive fare you create, using Lighthouse ensures expert results every time.



christnas

Cook up a fabulous Christmas with these clever festive ideas.



Make ahead and top with chocolate and berries just before serving.

CHEAT'S MINI berry jelly trifle

Individual trifles bring festive cheer no matter the size of the crowd. Make one 85g pkt raspberry jelly following packet directions. Pour into four 350ml glasses. Divide 125g raspberries among glasses. Place in fridge for 2 hours to set. Melt 100g chopped white cooking chocolate and ½ cup thickened cream in a saucepan over a low heat. Cool to room temperature. Whisk chocolate mixture with 250g mascarpone and ½ cup thickened cream until firm peaks form. Crush 75g vanilla melting moments and 50g Charlie's Cookies Mini Melting Moments Raspberry White Choc. Arrange in layers on top of jelly. Top with white choc cream, Raffaellos, a chocolate star and extra raspberries.

MENU

pineapple mojito pistachio & white bean dip with tomato salad caramel-glazed ham risoni pasta salad with tangy herb dressing garlic & herb butter smashed potatoes chicken & roast pumpkin pastry wreath

rum ball cheesecake

modern Inisimas menu

This simple yet impressive take on the traditional Yuletide feast is perfect for a **laid-back celebration** and makes the most of our fabulous Aussie produce.



For mint ice-cubes, place fresh mint in ice-cube trays and top with water. Freeze overnight until set.

pineapple mojito serves 81 prep 10 mins @@

2 large limes, cut into wedges 2-3 tsp caster sugar, to taste 8 fresh mint sprigs 1L (4 cups) soda water, chilled 500ml (2 cups) fresh pineapple juice, chilled 310ml (11/4 cups) white rum Fresh pineapple slices, to serve Mint ice-cubes, to serve (see tip)

1 Squeeze lime wedges into a large punch bowl or serving jug. Add the squeezed wedges, sugar and mint to the bowl. Use the back of a wooden spoon to muddle. Top with soda water, juice and rum. Stir to combine. Add in pineapple and mint ice-cubes just before serving.

Super-refreshing on a hot day, omit the rum for a drink the kids can enjoy, too.

pistachio & white bean dip with tomato salad

serves 8 (as a starter) | prep 20 mins 🕲 🖲

- 140g (1 cup) pistachio kernels, lightly toasted, plus extra, chopped, to serve ½ cup firmly packed fresh coriander leaves, chopped
- 2 garlic cloves, chopped
- 3 tsp ground cumin
- 400g can cannellini beans,
- rinsed, drained
- 1 lemon, rind finely grated, juiced
- 80ml (1/3 cup) extra virgin olive oil, plus extra, to drizzle
- Dukkah, to sprinkle
- Grissini or crackers, to serve

tomato salad

250g tomato medley mix, halved 1/4 red onion, thinly sliced 1/4 cup fresh coriander leaves 1 tbs extra virgin olive oil 1 tbs fresh lemon juice 1/2 tsp caster sugar

1 Process the pistachios in a food processor until finely chopped. Add the coriander, garlic and cumin. Season well. Process until finely chopped. Add the beans. Combine the lemon rind, juice, oil Serve with slices of toasted sourdough instead of grissini, so you can pile on the salad.

and 2 tbs water in a jug. With the motor running, add the lemon juice mixture in a slow steady stream until the bean mixture is smooth and combined. 2 For the tomato salad combine all the ingredients in a glass or ceramic bowl.

Season. Set aside for 10 minutes to allow the flavours to develop.

3 Spread the dip on a serving plate. Top with some of the tomato salad. Drizzle with the oil and sprinkle with dukkah and extra pistachios. Serve with grissini and remaining tomato salad on the side.

caramel-glazed ham with pineapple relish

1//Altreas

serves 8 | prep 30 mins (+ 30 mins resting time) | cooking 1 hour 40 mins 🖲

200g (1 cup, firmly packed) brown sugar 125ml (1/2 cup) fresh pineapple juice 60ml (1/4 cup) dark rum 60ml (1/4 cup) apple cider vinegar 1/2 tsp ground cinnamon 1/4 tsp ground cloves 8 whole cloves 7-8kg whole leg ham, on the bone **pineapple relish** 1/2 small fresh pineapple, peeled, cut into 1cm pieces 1/2 red onion, finely chopped 1 long fresh red chilli, deseeded,

finely chopped 1 lime, rind finely grated, juiced

 Preheat the oven to 180°C/160°C fan forced. Place an oven shelf in the lowest position and remove the other shelves. Line a large roasting pan with baking paper.
 Place the sugar, juice, rum, vinegar, cinnamon, ground and whote cloves in a saucepan over medium heat. Cook, stirring, for 2 minutes or until sugar dissolves. Bring to the boil. Simmer, stirring occasionally, for 6-7 minutes or until syrupy. Transfer to a heatproof bowl and set aside to cool and thicken. Reserve 1 tbs glaze.

3 Use a sharp knife to cut around the ham shank, about 10cm from end. Run the knife around the edge of ham. Gently lift rind off in one piece by running your fingers between the rind and fat.

4 Score fat in parallel lines, about 5mm deep and 1cm apart. Pour 250ml (1 cup) water into the prepared pan, Place ham in pan. Wrap shank in foil. Pour two-thirds of the glaze over the ham. Brush evenly to coat. Bake, brushing with the glaze twice throughout cooking time, for 1½ hours, until golden. Cover loosely with foil and set aside to rest for 30 minutes.

5 Meanwhile, for the relish, combine the pineapple, onion, chilli, lime rind and juice and reserved 1 tbs glaze in a bowl. Season well. Toss to combine.

6 Transfer the ham to a platter. Carve and serve with pineapple relish.

10 1.00



Prepare the glaze up to 1 day in advance and store in an airtight container at room temperature.



See our wine suggestion on page 130

1.1.2

risoni pasta salad with tangy herb dressing

serves 8 (as a side) | prep 25 mins | cooking 10 mins 📵

105g (1/2 cup) dried risoni pasta
3 bunches asparagus, chopped
200g sugar snap peas, trimmed, halved diagonally
200g (11/4 cups) fresh or frozen peas
3 small zucchini, thinly sliced
1/2 bunch fresh chives, chopped
1 cup firmly packed combined fresh mint and dill sprigs
Extra virgin olive oil, to drizzle
Toasted chopped walnuts, to serve

tangy herb dressing

130g (1/2 cup) Greek-style yoghurt
1 cup firmly packed combined fresh mint and dill leaves
2 tbs extra virgin olive oil
2 tbs Moro White Italian Dressing
2 tsp Dijon mustard

1 Cook the risoni in a large saucepan of boiling salted water following packet directions, adding the asparagus, sugar snap peas and peas for the last 2 minutes

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of cooking time. Drain. Refresh under cold running water. Drain well. Transfer to a large bowl.

2 Meanwhile, for the dressing, place all the ingredients in a blender and blend until smooth and combined. Season.

3 Add the zucchini, chives and combined herbs to the risoni mixture. Drizzle with olive oil. Season. Toss to combine.

4 Pour dressing into the base of a shallow bowt. Top with risoni mixture. Drizzle with oil. Sprinkle with walnuts and pepitas.



Cook risoni mixture and make dressing up to 1 day ahead. Store separately in the fridge.

christmas



Pinter Star

1943 - A. M. M. A. S.

Mix up the herbs to suit your taste – try basil, thyme or lemon thyme, instead of parsley.

garlic & herb butter smashed potatoes

serves 8 (as a side) | prep 20 mins cooking 1 hour 🗊 🎯

1.5kg baby potatoes, washed
2 tbs extra virgin olive oil
40g (¹/₂ cup) finely grated parmesan
garlic & herb butter
100g butter, chopped, at room temperature
2 garlic cloves, crushed
1 lemon, rind finely grated
2 tbs chopped fresh continental parsley
1/4 cup chopped fresh chives

Preheat oven to 200°C/180°C fan forced.
 Line 2 large baking trays with baking paper.
 Place potatoes in a large saucepan and cover with cold water. Season with salt.
 Bring to the boil over high heat. Boil for 10 minutes or until just tender. Drain. Set aside in a colander to cool.

3 For the garlic and herb butter, place the butter, garlic, lemon rind, parsley and 2 tbs chives in a bowl. Season. Stir to combine.

4 Divide the potatoes among the prepared trays. Use the palm of your hand to squash slightly. Drizzle with oil and sprinkle with parmesan. Season. Roast for 30 minutes or until golden.

5 Top potatoes with butter mixture. Roast for a further 15-20 minutes or until golden and crisp. Sprinkle with remaining 1 tbs chives.



For a vego option, omit the chicken and increase the pumpkin to 1kg and the ricotta to 500g.

il an

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chicken & roast pumpkin pastry wreath

serves 8 | prep 30 mins (+1 hour cooling & resting time) | cooking 1 hour 25 mins

800g butternut pumpkin, peeled, deseeded, cut into 3cm pieces 1 red onion, cut into thin wedges 11/2 tbs olive oil 400g chicken breast 300g fresh ricotta 1 cup firmly packed combined fresh basil and parsley leaves, finely chopped 2 tbs pine nuts, toasted 1 tsp finely grated lemon rind 1 garlic clove, crushed 80g (1/2 cup) sundried tomato halves, drained 1 egg 445g pkt Carême shortcrust pastry, just thawed Plain flour, to dust Mixed or white sesame seeds, to sprinkle Tomato relish, to serve (optional)

Preheat oven to 210°C/190°C fan forced. Line a large baking tray with baking paper. Place pumpkin and onion on the lined tray. Drizzle with 1 tbs oil. Season. Roast for 25-30 minutes, tossing halfway through cooking time, until golden and tender. Set aside for 10 minutes to cool. Transfer to a tray lined with paper towel to cool completely and absorb excess liquid. 2 Meanwhile, heat the remaining $\frac{1}{2}$ tbs oil in a frying pan over medium heat. Season chicken. Cook, turning, for 10 minutes or until chicken is golden (chicken will not be completely cooked through). Set aside to cool. Cut chicken into 3cm pieces. Set aside on a plate lined with paper towel to drain. 3 Combine ricotta, herbs, pine nuts, lemon rind and garlic in a bowl. Season. Add the chicken and tomatoes to pumpkin mixture. Gently toss to combine.

4. Whisk egg and 1 tsp water in a bowl. Place the pastry sheet, long side facing you, on a lightly floured sheet of baking paper. Spread ricotta mixture lengthways in a 9cm-wide strip down centre of pastry. Top with pumpkin mixture. Brush edges of long sides with egg. Bring pastry sides up and over to enclose filling. Roll tightly and lay seam-side down. Place in the fridge for 15 minutes to chill slightly. Remove from fridge and brush inside of short ends with egg. Bring ends together to form a circle and press to seal. Place in the fridge for 15 minutes to rest.

• Carefully transfer wreath on baking paper to a large baking tray. Brush with egg. Use a small sharp knife to score the top. Sprinkle with sesame seeds. Bake for 40-45 minutes or until golden and cooked through. Cool on the tray for 15 minutes. Transfer to a serving platter. Serve with tomato relish, if you like. We've taken the much-loved rum ball and put those flavours in this impressive cheesecake. Plus, there's a surprise in every slice.

rum ball cheesecake

serves 8 | prep 45 mins (+ 1 hour 30 mins standing & 4 hours chilling time) cooking 1 hour 20 mins

250g pkt Arnott's Nice biscuits

20g (1/4 cup) desiccated coconut

2 tbs dark cocoa powder, plus extra, for dusting

70g unsalted butter, melted

300ml ctn double cream, whipped to soft peaks, to serve

rum balls

35g (1/3 cup) desiccated coconut 50g (1/4 cup) raisins, chopped

2 tbs dark cocoa powder,

plus extra, to coat

120g (1/3 cup) sweetened condensed milk 2 tbs dark rum

filling

750g cream cheese, chopped, at room temperature
395g can sweetened condensed milk
270ml can coconut cream
2 tbs dark rum
1 tbs cornflour
1 tsp vanilla bean paste

3 eggs

 Grease the base and side of a 22cm springform pan and line with baking paper.
 For the base, process half the biscuits in a food processor until finely crushed. Add the coconut, cocoa and butter and process to combine. Place in the prepared pan and press to cover the base. Place in the fridge to chill.

3 For the rum balls, process the remaining biscuits until finely crushed. Transfer to a large bowl. Add coconut, raisins, cocoa, condensed milk and rum. Stir to combine. Roll almost-full tablespoonfuls of mixture into 16 balls. Roll in extra cocoa to coat. Place on a lined plate in the fridge to chill.
4 For the filling, preheat the oven to 150°C/130°C fan forced. Process the cream cheese, condensed milk, coconut cream, rum, cornflour and vanilla until smooth. Add the eggs, one at a time, processing until smooth and combined.

5 Reserve 8 rum balls and return to the fridge. Place remaining rum balls in base of pan. Place pan on a baking tray. Pour cream cheese mixture over the rum balls to cover. Bake for 1 hour 20 minutes or until just set (mixture should wobble slightly in the centre). Turn oven off and leave the cheesecake in the oven, with the door slightly ajar, for 1 hour. Stand at room temperature for 30 minutes or until cool. Place in the fridge for 4 hours to chill. 6 Top the cake with whipped cream and reserved rum balls. Dust with extra cocoa.

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christmas



You can make this up to 2 days ahead. Stand at room temperature for 1 hour before serving.

-

All the TRIMMINGS

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BOURBON, MAPLE AND MUSTARD GLAZED HAM WITH PEACH CHUTNEY AND SIDES

The sweet, piquant and smoky blend of the bourbon, maple and mustard glaze take this succulent ham to another level.

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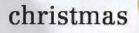


naughty

"Two layers of pav mean double the wow!" Pavlova is the **dessert of the season**. But will James Viles' double-decker delight be the pav of your dreams or will Louise Keats' lightened-up choc pav tempt you?



indulgent







"This pav has a chocolatey base!"

J more Want even more pavlova ideas? Visit taste.com.au/pavlova light

Layers of mascarpone, cream, and berries are irresistible.



ike the Russian ballerina for whom it's named, the pavlova is a light and pretty performer, with its creamy and fruity toppings. I've doubled the layers to give this dessert even more wow (and so there's plenty for seconds). Nailing the meringue base is essential. Make sure you give it time to dry out in the oven - don't rush it. This is critical to being able to stack them at the end. I fold through some extra sugar mixture to get a super-crisp shell with a marshmallowy centre. And, instead of the more traditional vinegar, I've used a small amount of lemon juice, which gives this pav a slight citrus tang. Bake it slowly in a low oven — you can't rush perfection. Add layers of whipped cream and mascarpone and top with seasonal fruits.



berry & mascarpone pavlova

serves 10 | prep 30 mins (+ cooling time) | cooking 1 hour 10 mins 🚳

secret

ingredient

Lemon juice gives

a subtle zing that really brightens

up this pavlova.

2 tbs gluten-free cornflour

3 tsp fresh lemon juice 500g (2¹/₃ cups) caster sugar 6 egg whites topping

125g punnet fresh raspberries
125g punnet blueberries
125g punnet blackberries
90g caster sugar
1 lemon, juiced
400ml thickened cream
250g mascarpone, at room temperature

 Preheat the oven to 150°C/130°C fan forced. Draw a 19cm circle on 2 sheets of baking paper. Turn them over and place on 2 large greased baking trays.
 Stir the cornflour, lemon juice and ½ cup sugar in a small bowl until combined. Set aside. Use electric beaters with the whisk attachment to whisk the egg whites in a bowl until stiff peaks form. Gradually add the remaining sugar, 1 tbs at a time, beating well after each addition, until the meringue is thick and glossy and the sugar is dissolved. Stir a large spoonful of meringue into the lemon mixture until combined and the mixture is looser. Fold the lemon mixture through the rest of the meringue until combined.

3 Divide the meringue mixture between the circles on the prepared trays and use a palette knife to shape into two discs. Bake for 10 minutes and then reduce the oven temperature to 110°C/90°C fan forced. Bake for a further 1 hour or until the pavlovas are dry to the touch. Turn the oven off and leave the pavlovas in the oven to cool.

4 Meanwhile, for the topping, place berries in a bowl.
Sprinkle with sugar and add lemon juice. Set aside for 25 minutes or until the berries release their juices.
5 Use electric beaters to beat the cream and mascarpone in a bowl until stiff peaks form.
6 Place a pavlova on a serving plate. Top with half the cream mixture. Carefully place the remaining pavlova on top. Spread with the remaining cream mixture. Decorate with the macerated berries and drizzle with the berry liquid.

PER SERVE • 4g protein • 27g fat (18g saturated fat)
• 65g carb • 1g dietary fibre • 503 Cals (2103kJ)

There's no need to deny yourself the pleasure of a summer pav.



e have

pavlova every Christmas in my house. It's hard to make it completely sugar-free (I've tried many and they can be truly terrible) but I've cut the sugar back from a traditional pav recipe in this one. You'll still get a perfect texture and proper pavlova flavour, but with less sugar. You can also switch in some granulated stevia if you like, but I prefer the straight natural option. The raw cacao gives it a delicious chocolatey twist – sprinkle over some extra, if you want an additional antioxidant boost. I've also added yoghurt to the cream to cut the richness – try to source one with probiotics for a gut health boost. A range of colourful berries add colour and are a great source of nutrients and antioxidants.



cacao pavlova

serves 10 | prep 30 mins | cooking 55 mins (+ cooling time)

secret

ingredient

Raw cacao and crisp

mint leaves give a

subtle twist to this

classic dessert.

3 egg whites

Pinch of cream of tartar 55g (¼ cup) caster sugar

75g (¹/₃ cup) raw caster sugar 1 tbs raw cacao, plus extra,

for dusting 300ml thickened cream

130g (½ cup) thick Greek-style yoghurt

1 tsp vanilla bean paste 125g punnet raspberries 250g punnet strawberries, sliced

200g red cherries, halved

Fresh mint leaves, to serve

(optional) (see tip)

1-2 tbs olive oil, to fry (optional) (see tip)

 Preheat the oven to 140°C /120°C fan forced. Trace a 20cm circle onto a sheet of baking paper. Turn over and place on a large baking tray.
 Use electric beaters with the whisk attachment to whisk the egg whites in a small bowl. Add cream of tartar. Beat until soft peaks form. Gradually add caster sugar, 1 tbs at a time, beating well after each addition until meringue is thick and glossy and sugar has almost dissolved. Add raw sugar in the same way. Add 2 tsp cacao and beat until smooth. **3** Spread the mixture over the circle on tray. Bake for **55 minutes or until meringue is crisp and pale. Turn oven off and leave the pavlova in the oven to cool. 4** Transfer the pavlova to a plate. Place cream in a large bowl and whip to firm peaks. Fold in yoghurt and vanilla. Sift in the remaining 2 tsp cacao and gently fold through to give a marbled effect. Spoon cream mixture onto the pavlova. Top with berries and cherries to decorate. Scatter with small fried mint leaves, if you like.

PER SERVE • 3g protein • 12g fat (8g saturated fat)
• 19g carb • 2g dietary fibre • 204 Cals (852kJ)

For an unusual crunch, lightly fry mint leaves to scatter over your pavlova. Heat oil in a small frying pan over medium heat. Add mint leaves, a few at a time, and cook for 30 seconds or until transparent. Transfer to a plate lined with paper towel to drain.

Manual Manual

These gorgeous gifts from the kitchen will be a joy to give - and receive.

shortbread pudding balls see page 71

christmas

microwave christmas coconut fudge see page 73

white christmas trees with pretzel stars see page 73

THEN KOBE JAPAN

Best here ! wishere ! to you !

1:10

No need for special moulds to make these trees, just make your own from baking paper.

> white christmas trees with pretzel stars see page 73

RECIPES & FOOD PREPARATION AMIRA GEORGY PHOTOGRAPHY CRAIG WALL STYLING KRISTEN WILSON

shortbread pudding balls

makes 16 | prep 30 mins (+ cooling & setting time) cooking 30 mins (=

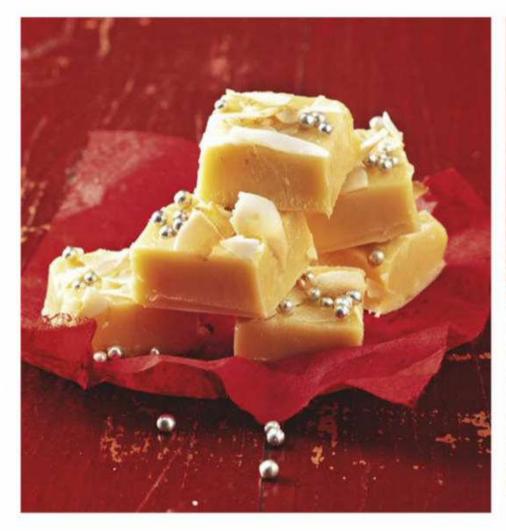
150g (1 cup) plain flour 90g (½ cup) rice flour 150g butter, chopped 80g (½ cup) icing sugar mixture 1 tsp vanilla extract 200g dark chocolate melts Red, white and green sprinkles, to serve

Preheat the oven to 160°C/140°C fan-forced. Line a large baking tray with baking paper. 2 Process the flours, butter, sugar and vanilla until mixture resembles fine breadcrumbs. Transfer to a clean surface. Bring the dough together with your hands. Roll tablespoons of mixture into balls. Place on the prepared tray. Bake for 25 minutes or until bases are light golden. Cool completely on the tray. ${f 3}$ Place the chocolate in a microwave-safe bowl. Microwave on High, stirring with a metal spoon every 30 seconds, for 11/2 minutes or until melted and smooth. Drizzle a teaspoon of melted chocolate over each ball, allowing it to drip down the sides. Top with sprinkles. Set aside for 30 minutes or until set.

microwave christmas coconut fudge see opposite

6

christmas



microwave christmas coconut fudge

makes 48 pieces | prep 15 mins (+ 30 mins standing & 4 hours chilling time) | cooking 15 mins

- 2 x 320g cans sweetened condensed coconut milk 150g butter, chopped 110g (1/2 cup) caster sugar 2 tbs glucose syrup 1 tsp vanilla extract
- ¹/₄ tsp salt
 180g white chocolate, finely chopped
 20g (¹/₃ cup) flaked coconut, toasted
 1 tsp silver cachous

1 Grease an 18 x 28cm slice pan and line the base and sides with baking paper, allowing the edges to overhang.

2 Place the condensed milk, butter, sugar, syrup, vanilla and salt in a large microwave-safe bowl. Microwave on High, stirring every 2 minutes, for 14 minutes or until the mixture thickens slightly.
3 Add the chocolate to the fudge mixture and stir until smooth. Working quickly, pour the mixture into the prepared pan. Smooth the surface with a spoon. Sprinkle with the coconut and cachous. Set aside at room temperature for 30 minutes. Place in the fridge for 4 hours or until set.

Stack fudge squares on a plate, wrap with cellophane and tie on a ribbon to give as a gift, or eat it straight from the tray!



white christmas trees with pretzel stars

makes 16 | **prep** 45 mins (+ 2 hours chilling & 20 mins cooling time) **cooking** 5 mins

450g white chocolate	35g (¼ cup) chopped pecans,
85g ($2^{1/2}$ cups) rice bubbles	toasted
75g ($\frac{1}{2}$ cup) dried cranberries,	16 small star
chopped	pretzels
55g (1 cup) coconut flakes	2 tbs white sprinkles

1 Cut eight 30cm squares of baking paper. Halve diagonally to make 16 triangles. Shape into cones and staple to secure. **2** Place 360g white chocolate in a microwave-safe bowl. Microwave on High, stirring with a metal spoon every 30 seconds, for $1\frac{1}{2}$ minutes or until melted and smooth. Set aside for 10 minutes to cool. f 3 Add the rice bubbles, cranberries, coconut and pecans to the chocolate. Stir until well combined. Spoon the rice bubble mixture into cones, pressing gently to compact. Stand upright in a large bowl or glasses and place in the fridge for 2 hours or until firm. 4 Meanwhile, place remaining 90g chocolate in a microwave-safe bowl. Microwave on High, stirring with a metal spoon every 30 seconds, for $1\frac{1}{2}$ minutes, or until melted. Set aside for 10 minutes. f 5 Line a baking tray with baking paper. Dip a pretzel in melted chocolate, shake off excess and place it on the prepared tray. Repeat with remaining pretzels. Place in the fridge for 15 minutes or until set. Melt the remaining chocolate again, if necessary, and redip pretzels, one by one. Return to tray. Sprinkle generously with the white sprinkles. Place in the fridge for 15 minutes or until set. 6 Remove paper from the cones and lay them down on a tray. Spread a little of the remaining melted chocolate on the back of a pretzel and secure to the tip of a cone, holding for 20 seconds or until set. Repeat with remaining pretzels. Stand cones upright and serve.

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make the perfect

From oh so cute to rich and decadent, these sweets are great for any festive party.

With a basic gingerbread recipe, you can make an endless variety of easy sweet treats just perfect for a hot Aussie summer. Michelle Southan

> gingerbread cheesecake truffles see page 83

aussie summer gingerbread see page 79





let's go!

aussie summer gingerbread

makes about 28 | prep 45 mins (+ chilling & setting time) | cooking 30 mins

- → 50g butter, chopped
- → 100g (1/2 cup) brown sugar
- → 125ml (1/2 cup) honey
- → 1 egg, lightly whisked
- → 300g (2 cups) plain flour
- → **75g** (¹/₂ cup) self-raising flour
- 2 tsp ground cinnamon
- → 2 tsp ground ginger
- I tsp ground cloves
- → 1/2 tsp bicarbonate of soda
- → 2 x 330g pkts Dr. Oetker Royal Icing
- Food colourings of your choice, to tint icing

all-purpose recipe

Use this gingerbread recipe to make stars, discs and slabs to create all of the treats shown on the following pages.



Melt butter with sugar and honey in a small saucepan over low heat. Cool. Combine butter mixture and egg in a bowl. Stir in flours, cinnamon, ginger, cloves and bicarb.



Turn onto a lightly floured surface and knead until smooth. Divide the dough into 2 discs and cover with plastic wrap. Place in the fridge for 1 hour to rest.



Use a lightly floured rolling pin to roll out 1 portion of the dough on a large sheet of baking paper until 4-5mm thick. Preheat the oven to 180°C/160°C fan forced.



Use a 7cm gingerbread man cutter and a 5.5cm round cutter to cut out shapes. Place on baking trays lined with baking paper. Place in the fridge for 15 minutes to chill.



Repeat with leftover dough scraps. Bake for 10-12 minutes or until light golden. Cool for 5 minutes then transfer to a wire rack to cool completely.



6 Make royal icing following the packet directions. Divide into bowls. Tint each bowl a different colour of your choice, leaving one bowl white.



Place icing in piping bags fitted with 2mm round nozzles. Pipe white outlines on discs and outlines and faces on the gingerbread people.



B Decorate gingerbread with coloured icing for clothing. You can also add details with dots. Fill in discs to make beach balls. Allow 15 minutes to set.

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christmas



gingerbread rocky road

makes 24 | prep 30 mins (+ cooling & 4 hours 15 mins chilling time) | cooking 15 mins

1/2 quantity gingerbread dough (see p79)

- 2 x 200g pkts milk chocolate, coarsely chopped
- 2 x 200g pkts dark chocolate, coarsely chopped 100g marshmallows, halved

95g (1 cup) flaked almonds, toasted 75g (½ cup) dried cranberries 20g (⅓ cup) flaked coconut, toasted

Line a baking tray with baking paper. Use a lightly floured rolling pin to roll out the dough on a piece of baking paper until 5mm thick. Cut the dough into nine 5cm squares. Place on the lined tray. Place in the fridge for 15 minutes to chill.

2 Preheat the oven to 180°C/160C°C fan forced. Bake for 10-12 minutes or until light golden. Cool on the tray then coarsely chop.
3 Line a 16 x 26cm slice pan with baking paper, allowing the sides to overhang.
4 Place the milk and dark chocolate in a microwave-safe bowl. Microwave on Medium, stirring every minute, for 2-3 minutes or until melted and smooth. Set aside.
5 Combine the gingerbread, marshmallow, almonds and cranberries in a large bowl.
Pour in the melted chocolate. Stir until everything is well coated. Spoon into the prepared pan. Press with the back of a spoon to level. Sprinkle with coconut. Place in the fridge for 4 hours or until firm. **6** Remove the rocky road from the fridge. Set aside for 10 minutes before using a hot knife to cut into pieces. Store in the fridge.

> Cut the marshmallows with sharp kitchen scissors, if you like. Dip the blades in warm water before each cut, or lightly spray with oil.

gingerbread choc-caramel slice

serves 16 | prep 40 mins (+ cooling & 6 hours chilling time) | cooking 1 hour

1 quantity gingerbread dough (see p79) 200g dark cooking chocolate, finely chopped 2 tsp vegetable oil

50g white cooking chocolate, finely chopped caramel

395g can sweetened condensed milk 45g (¼ cup, lightly packed) brown sugar 60g butter

Preheat the oven to 180°C/160°C fan forced. Grease a square 20cm cake pan and line with baking paper, allowing it to overhang the sides.

2 Divide the gingerbread dough in half. Tear one portion of the dough into chunks and place in the base of the pan. Use the back of a spoon to press the dough evenly into the base. Prick the base all over with a fork. Bake for 15 minutes or until golden. Set aside. 3 Line a baking tray with baking paper. Use

a lightly floured rolling pin to roll out the remaining portion of dough on baking paper until 4mm thick.

4 Use a 3cm star cutter to cut out 16 biscuits from the dough. Place on the lined tray. Place in the fridge for 15 minutes to chill. Bake for 8-10 minutes or until golden. Set aside to cool on the tray. Reduce the oven temperature to 160°C/140°C fan forced.

5 For the caramel, place the condensed milk, sugar and butter in a small saucepan over low heat. Cook, stirring, until the sugar dissolves. Increase the heat to medium and cook, stirring constantly, for 8-10 minutes or

until the mixture thickens and starts to bubble. Pour over the biscuit base and smooth the surface.

6 Bake for 10-15 minutes or until set (there will be small bubbles on the surface). Set aside to cool completely. Place in the fridge for 3 hours or until chilled.

7 Place the dark chocolate and oil in a microwave-safe bowl. Microwave on Medium, stirring every minute, until the chocolate melts. Spread the melted chocolate over the caramel. Place stars on the top. Place in the fridge for 1 hour to set.
8 Melt white chocolate in a microwave-safe bowl on Medium, stirring every minute, until smooth. Drizzle over slice and place in the fridge for 2 hours. Cut into squares to serve.

gingerbread cheesecake truffles

makes 22 | prep 20 mins (+ 61/2 hours chilling time) | cooking 15 mins

1/2 quantity gingerbread dough (see p79)
250g cream cheese, chopped, at room temperature
150g dark cooking chocolate, melted, cooled
375g pkt dark choc melts

Line a baking tray with baking paper.
 Use a lightly floured rolling pin to roll out the dough on baking paper until 5mm thick. Cut nine 5cm squares. Place on prepared tray.
 Place in the fridge for 15 minutes to chill.
 Preheat oven to 180°C/160C°C fan forced.
 Bake for 10-12 minutes, until light golden.
 Cool on tray. Coarsely chop. Process in a food processor until coarse crumbs form.
 Use electric beaters to beat cream cheese in a bowl until soft. Add melted chocolate.
 Beat until combined. Stir in ½ cup biscuit crumbs. Place mixture in fridge for 6 hours or overnight, until firm enough to roll.

4 Line a baking tray with baking paper. Roll tablespoonfuls of cheesecake mixture into balls. Place on tray in fridge for 30 minutes.
5 Place choc melts in a microwave-safe bowl. Microwave on Medium, stirring every minute, for 2-3 minutes or until melted and smooth. Set aside for 5 minutes to cool.

6 Line a baking tray with baking paper. Dip balls in melted chocolate. Drain off excess. Place on prepared tray. Sprinkle with the remaining crumbs. Set aside for 10 minutes.

DOMUS gill

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easy cheat's Gassing a stress-free as possible with this simple menu that takes the hassle out of feeding a crowd.

smoked salmon wreath

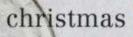
This quick and easy salmon wreath has all the flavours of gravlax, but without the long curing process. serves 8 (as a starter) | prep 30 mins @ [] @

1 large fennel bulb, trimmed, core removed
3 limes
2 green shallots, trimmed
3 large ripe avocados
250g baby cucumbers, peeled into ribbons
200g (1 bunch) radishes, trimmed, washed, thinly sliced
400g sliced smoked salmon
Extra virgin olive oil, to drizzle
Crème fraîche, to serve
Salmon roe, to serve
Fresh dill sprigs and micro herbs, to serve
Gluten-free crackers or crusty bread, to serve (optional)

 Use a mandoline to very thinly slice the fennel lengthways. Place in a large bowl with the juice of 1 lime. Add a large pinch of salt, toss to combine and set aside to pickle.
 Cut shallots into 8cm lengths and thinly slice lengthways. Place in a bowl of iced water for 2-3 minutes or until lightly curled. Drain well. Roughly mash the avocados in a bowl. Add the juice from the remaining limes, season and stir to combine.

3 Drain fennel. Arrange avocado in a heaped circle around the edge of a large plate. Arrange pickled fennel, cucumber, radish, shallot and salmon over the top. Drizzle with oil and season with pepper. Dollop on crème fraîche and salmon roe. Scatter with the dill and micro herbs. Serve immediately with crackers or bread, if you like.

See our wine suggestion on page 130



K.M.

SIMONS STYLING MICHELLE NOERIANTO FOOD PREPARATION CYNTHIA BLACK

JEREMAN

RECIPES LEANNE KITCHEN PHOTOGRAPHY



Make the fennel pickle up to 3 days ahead and store in the fridge until ready to use.

roast pork & gravy with orange & beetroot salad

This Christmas favourite just got easier with our version of roast pork and crackling that's on the table in under an hour. serves 8 | prep 25 mins | cooking 30 mins

400g pork crackling (pork skin) 2 tsp sea salt Olive oil, to drizzle 800g kent pumpkin, deseeded, cut into wedges 2 x (about 800g) boneless pepper and salt pork loin 3 oranges, peeled, pith removed, thinly sliced 2 x 250g pkts cooked beetroot, thinly sliced 5 ripe tomatoes, cut into wedges 2 x 120g pkts baby leaf blend 200ml store-bought beetroot and balsamic dressing 1 pomegranate, arils removed honey-mustard gravy 3 x 165g pkts roast pork gravy 60ml (1/4 cup) honey 2 tbs wholegrain mustard

Preheat oven to 220°C/200°C fan forced. Line a large baking tray with baking paper. 2 Use a sharp knife to score the pork skin. Pat completely dry with paper towel. Sprinkle with salt. Drizzle with olive oil. Use your hands to rub into the skin. Place on an unlined baking tray, rind side up. Place pumpkin on the lined tray and top with pork loins. Drizzle with olive oil. 3 Place the pork skin on the highest oven rack (see tip) and place pumpkin and pork tray underneath. Roast for 20-25 minutes or until the pumpkin is tender. Transfer the pumpkin to a large bowl. Continue cooking the pork for another 5-10 minutes or until just cooked through. Remove the pork, cover tightly with foil and set aside. Roast the crackling for a further 5 minutes or until it is deep golden and crisp. Cut into pieces.

4 Meanwhile, for the honey-mustard gravy, combine all the ingredients in a saucepan. Bring to a simmer, stirring, over medium heat. Reduce heat to low and cover.

5 Add the orange, beetroot, tomato and salad mix to the pumpkin. Drizzle with the dressing, season and toss to combine. Place the salad on a platter.

6 Slice the pork. Place on top of the salad, along with pieces of crackling. Top with pomegranate. Serve with honey-mustard gravy and remaining beetroot and balsamic dressing.



Roast the pork and pumpkin up to 1 day ahead. Reheat, wrapped in foil to keep it moist, in the oven at 180°C/160°C fan forced.





christmas

potato, pea & mint salad with creamy yoghurt dressing

Just take some store-bought ingredients, combined with fresh produce, and this vibrant salad is ready in no time. serves 8 | prep 5 mins | cooking 10 mins @ C

2 x 500g pkts microwave-ready chat potatoes 380g (2½ cups) frozen peas 365g (2½ cups) frozen podded edamame 200g smooth feta, crumbled 2 bunches mint, leaves picked 55g (⅓ cup) chopped pistachio kernels, to serve 250ml (1 cup) Birch & Waite Greek Style Yoghurt, Feta & Dill dressing



1 Cook the potatoes following packet directions. Cool.

2 Meanwhile, bring a saucepan of salted water to the boil. Add peas and edamame. Cook for 2-3 minutes or until just tender. Drain and refresh under cold water. Drain.
3 Cut the potatoes into thick slices. Arrange on a large platter with the peas, edamame, feta, mint leaves and pistachios. Season well and drizzle the dressing over.

Cook the potato, peas and edamame up to 2 days ahead and store in the fridge until ready to dress and serve.

fruitcake ice-cream loaf

Stir a few classic Christmas ingredients into vanilla ice-cream and freeze, for an easy dessert that's sure to wow. serves 8 | prep 25 mins (+ 4 hours freezing time)

600g (2²/3 cups, firmly packed) finely crumbled dark fruitcake (see tip) 1 tbs finely grated orange rind 60ml (¹/4 cup) whisky 2L vanilla ice-cream, softened slightly Whipped cream, to serve Raspberries, to serve Salted caramel chocolate balls, to serve Choc-coated peanut brittle balls, to serve 185ml (³/4 cup) salted caramel sauce Strawberries, halved, to serve .

 Line an 8-cup loaf pan with plastic wrap and place in the freezer to chill.
 Place the cake in a large bowl. Add the orange rind and 1 tbs whisky and stir to combine. Add the softened ice-cream. Workly quickly, use a large metal spoon to mix the cake mixture through the ice-cream. Spoon the mixture into the chilled loaf pan and smooth the top. Place in the freezer for 4 hours or overnight.

3 Dip loaf pan in hot water for 10 seconds and turn out onto a chilled platter. Top with cream and raspberries. Scatter with the caramel and peanut brittle balls. Combine sauce and remaining 2 tbs whisky. Drizzle over loaf. Serve the strawberries on the side.

tip!

A drier fruit cake works best here. Make the ice-cream loaf up to 1 week ahead.



Switch up the flavour: try chocolate cake instead of fruitcake and use Baileys instead of whisky.



MIXING IT UP

The KitchenAid Artisan Stand Mixer delivers an incredible performance every time. With this versatile appliance, beautiful baked goods are just the beginning.

> National Product Review's Sofie Formica with the KitchenAid Artisan Stand Mixer.

Soft and fluffy soufflés, sponge cakes so airy they float off the table, and perfect pavlovas without fail: now you can master the trickiest of baking challenges, when you're armed with a KitchenAid Artisan Stand Mixer.

The unique planetary mixing action – where the beater rotates evenly around the bowl – gives incredible, thorough coverage for fast, complete mixing, while the optional Sifter and Scale attachment is a revolutionary all-in-one baking tool. New to the market, the attachment promises the precision of a master pastry chef as it accurately measures, thoroughly sifts and intuitively adds ingredients directly to your mixer bowl in one step. Variable 10-speed control – from a slow stir to a fast whip – gives you the flexibility to produce everything from crusty loaves of bread to magnificent meringues.

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With its full die-cast metal construction, the KitchenAid Artisan Stand Mixer is a kitchen essential that's made to perform and built to last.

"YOU WON'T KNOW HOW YOUR KITCHEN EVER FUNCTIONED WITHOUT THIS MIXER FROM KITCHENAID."

- Sofie Formica

NATIONAL PRODUCT REVIEW SEAL OF APPROVAL

National Product Review is a great resource for learning about not only the KitchenAid Artisan Stand Mixer but also a whole host of industry-leading appliances. The website features informative videos with Sofie Formica, who can guide you through full product specifications and features. Then, once you've chosen your appliances, you can find out where they're stocked, either online or at your favourite retailer. • For full product information, visit nationalproductreview.com



"A shared table is one of the joys of Christmas with family and friends."

RECIPES MIRANDA PAYNE PHOTOGRAPHY JEREMY SIMONS, GUY BAILEY STYLING MICHELLE NOERIANTO FOOD PREPARATION LUCY BUSUTIL

SUMAN

PA

brunch platter

Start the day with an easy-to-prepare feast of fresh flavours. serves 4

harissa-spiced chickpeas

prep 5 mins | cooking 25 mins @BV 400g can chickpeas, rinsed, drained

2 tsp olive oil 2 tsp harissa paste

Preheat oven to 200°C/180°C fan forced.
 Grease a baking tray and line with baking paper. Dry chickpeas on paper towel. Place in a large bowl with olive oil, harissa and a good pinch of sea salt. Toss to coat well.
 Spread in a single layer on the prepared tray. Roast for 20-25 minutes, until crunchy. Set aside to cool. Make up to 1 day ahead.

spanish baked eggs

prep 15 mins | cooking 40 mins () 2 tsp olive oil

250g chorizo

1/2 red onion, finely chopped 2 garlic cloves, finely chopped 400g can diced tomatoes 1 tsp smoked paprika 125g can four-bean mix, rinsed and drained 50g baby spinach 4 eggs

1 Heat the oil in a frying pan over medium heat. Finely slice half the chorizo and cook for 5 minutes or until golden and crisp. Transfer to a serving platter.

2 Finely chop remaining chorizo. Add the onion to the pan and cook for 3-5 minutes or until softened. Add the garlic and cook for 1 minute. Stir in the tomatoes and smoked paprika and cook for 10-15 minutes or until thickened. Stir in beans, spinach and remaining chorizo. Cover and cook for 2 minutes or until spinach wilts. Season. 3 Divide the tomato mixture between 2 small ovenproof pans or dishes. Make 2 indents in the mixture in each pan and crack an egg into each indent. Place on a baking tray and cook for 7-10 minutes or until the whites are set but the yolk is still runny.

ham-wrapped haloumi

prep 10 mins | cooking 5 mins @ 200g haloumi, sliced 100g Serrano ham or prosciutto

Wrap ham or prosciutto around the haloumi. Spray a frying pan with oil and cook over medium heat for 1-2 minutes each side or until golden.

\$3-

Soak bamboo skewers in water for 30 minutes before threading with Serrano ham or bacon and grilling.

serve with • roasted cherry tomatoes • sliced Turkish bread, grilled • hash browns and potato gems • chargrilled asparagus • green Spanish olives • mango cheeks • chicken chipolatas • avocados • bacon skewers • hummus • rocket leaves and fresh herbs

harissa-spiced chickpeas, see recipe

ham-wrapped haloumi, see recipe

1900

spanish baked eggs, see recipe

dill, mustard & lemon dip, see recipe

No.

scallops in herb butter, see recipe

oysters with japanese vinaigrette, see recipe

100

seafood platter

Who can resist the call of the sea? A fresh seafood platter is certain to be a summer success. serves 6

oysters with japanese vinaigrette

prep 10 mins **C** 12 oysters, in the shell 80ml (1/3 cup) Kewpie Japanese

Dressing Sesame Soy Sauce 1 lime, rind finely grated, juiced 1 long fresh red chilli, finely chopped 2 green shallots, finely chopped Pink Himalayan salt, to serve

1 To make the Japanese vinaigrette, combine the dressing, lime rind and 1 tbs juice in a bowl. Add the chilli and shallot. Transfer to a serving jug. **2** Arrange oysters on pink salt. Top oysters with the Japanese vinaigrette and serve remaining dressing in the jug.

scallops in herb butter

prep 5 mins I cooking 5 mins @C
12 scallops, roe removed, shells reserved
40g herb and garlic butter (available from the seafood counter)

1 Lightly spray a frying pan with oil. Heat over medium-high heat. Cook scallops for 30 seconds to 1 minute each side or until golden and just cooked through. Transfer to their shells.

2 Melt the butter in the pan for 2-3 minutes.

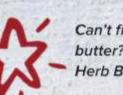
Drizzle over the scallops. Drizzle any leftover butter over lobster or oysters.

dill, mustard & lemon dip prep 10 mins ©@@

185ml (³/₄ cup) whole egg mayonnaise 65g (¹/₄ cup) sour cream 1 lemon, rind finely grated 3 tsp Dijon mustard 2 tbs finely chopped dill

1 Whisk mayo, sour cream, lemon rind, mustard and dill in a bowl until smooth and combined. Season.

serve with • 12 cooked king prawns • avocados • seafood cocktail sauce • cooked lobster, halved, cleaned • smoked salmon • baby capers and baby cornichons (sweet spiced gherkins), drained • lemons and limes, for squeezing • cherry tomatoes • baby radishes • baby cos lettuce leaves • baby cucumbers, halved



Can't find herb and garlic butter? Use the Garlic & Herb Butter from p57.

meatlovers' platter

A quick trip to the deli counter and minimal fuss in the kitchen is the way to a meatlover's heart. serves 6

spicy portuguese chicken nibbles

Contraction of the Contract

prep 10 mins (+ 30 mins marinating)
cooking 40 mins (*)
60ml (1/4 cup) olive oil
1 tbs Portuguese chicken seasoning
2 garlic cloves, crushed
1 lemon, rind finely grated, juiced
750g chicken wing nibbles, trimmed

1 Preheat the oven to 200°C/180°C fan forced. Grease a baking tray and line with baking paper. Combine the oil, Portuguese seasoning, garlic, lemon rind and 1 tbs juice in a glass or ceramic dish. Season. Add the chicken and toss to coat. Set aside for 30 minutes to marinate.

2 Arrange chicken in a single layer on the prepared tray. Bake for 30-40 minutes, turning occasionally, until chicken is cooked.

lamb with chimichurri sauce

prep 10 mins | cooking 15 mins @@@@
1 bunch fresh continental parsley, leaves picked
½ bunch fresh coriander, leaves picked
1 bunch fresh chives, chopped 2 garlic cloves, crushed 3 tsp red wine vinegar 1⁄2 tsp chilli flakes 80ml (1⁄3 cup) extra virgin olive oil 8 lamb cutlets, frenched

 To make the chimichurri, process parsley, coriander, chives, garlic, vinegar and chilli flakes until finely chopped. Gradually add olive oil until well combined. Season well.
 Season lamb. Heat a barbecue or chargrill plate over medium-high heat. Spray with oil.
 Cook lamb for 2-3 minutes each side for medium rare. Transfer to a plate, cover and rest for 5 minutes before serving with sauce.

serve with • stuffed bell peppers • assorted salami and spicy sausage • kalamata olives
 wholemeal toasted pita chips • blue cheese • beetroot dip • duck & orange paté • marinated artichoke hearts, drained, halved • thinly sliced ham • crusty sourdough bread, sliced • fresh figs
 red and green grapes • mixed salad leaves • rosemary sprigs



lamb with chimichurri sauce, see recipe

え

Chicken wings and lamb cutlets are ideal finger food – they have a built-in handle!

> spicy portuguese chicken nibbles, see recipe



dessert platter

Nothing could be easier than this selection of store-bought sweets. Serve with fresh fruit and homemade dips for extra wow factor! serves 6 | prep 20 mins | cooking 5 mins @@

chocolate-dipped cherries

prep 15 mins | cooking 5 mins @E
50g chocolate melts (white, milk or dark)
250g fresh cherries, washed, dried

1 Line a tray with baking paper. Melt the chocolate in a microwave-safe bowl in the microwave, stirring every 30 seconds, until melted. Allow to cool slightly.

2 Holding a cherry by the stem, dip it into the melted chocolate, then place it on the prepared tray. Repeat with the remaining cherries. Transfer to fridge for 5 minutes for the chocolate to set.

baileys dip

prep 10 mins @E@
250g cream cheese, chopped, at room temperature
125g (1/2 cup) sour cream
11/2 tbs brown sugar
60ml (1/4 cup) Baileys Irish Cream liqueur 1 Use electric beaters to beat cream cheese until smooth. Add sour cream, brown sugar and liqueur and beat until smooth. Spoon into a serving bowl.

chocolate brownie dip

prep 10 mins | cooking 5 mins GG
200g dark chocolate, finely chopped
125ml (½ cup) pouring cream
100g store-bought chocolate brownies, broken into small chunks
1 tbs chopped pecans or walnuts
Melted white chocolate, to drizzle

 Place chocolate and cream in a heatproof bowl over a saucepan of simmering water (make sure the bowl doesn't touch the water). Stir until smooth.
 Arrange the brownie pieces in the base of a serving bowl. Sprinkle with half the pecans or walnuts. Spoon chocolate sauce over the top. Drizzle with melted white chocolate and top with remaining nuts.

serve with • white chocolate biscuits • filled French meringues • iced doughnuts • strawberry and chocolate cream wafer straws • individual chocolates • mini jam doughnuts and mini cinnamon doughnuts • Mr Kipling Angel Slice • waffles and mini pikelets • macarons • mini cream wafers • Arnotts Iced VoVos • nougat • mini red velvet cupcakes • fresh berries • apples and pears



Ready-made pikelets and waffles from the supermarket are a great shortcut – or make your own, if you have time!

black forest choc-mousse roll see page 109

(B)

When the weather turns hot, bring out the **ice-cream cakes**! We give these traditional festive favourites an Aussie summer twist.

chill

easy freezy mango & blueberry trifle cake see page 106

RECIPES &

white christmas ice-cream sandwiches see poge 110 4.

easy freezy mango & blueberry trifle cake

serves 10 | prep 40 mins (+ 1 hour chilling & overnight freezing time)

460g ready-made round double unfilled sponge cake
80ml (¼ cup) coconut-flavoured liqueur or pineapple juice
500ml mango sorbet, softened slightly (see tip)
1L tub vanilla custard ice-cream, softened
125g punnet blueberries
160ml (⅔ cup) passionfruit pulp (about 8 passionfruit)
100g pkt mini meringues
180ml (⅔ cup) thickened cream, whipped
1 small mango, peeled, thinly sliced
1 cing sugar, to dust

1 Remove the sponge cake from the plastic packaging and reserve to use as a mould.

no-bake layer Cut 2 x 50cm lengths of baking paper. Spray 1 sheet with oil and place other sheet on top. Fold in half lengthways. Line plastic mould, allowing paper collar to extend above rim. 2 Use a large serrated knife to level the tops of both cakes. Place 1 cake in mould, cut-side up. Drizzle with 2 tbs liqueur or pineapple juice. Spoon mango sorbet over cake layer and smooth the top. Place in the freezer for 30 minutes.

3 Scoop half the ice-cream into a blender or food processor. Add half the blueberries and puree until smooth. Spoon on top of mango layer and smooth the top. Place in the freezer for 30 minutes.

4 Scoop remaining ice-cream into a large bowl. Fold through 1/3 cup passionfruit pulp.

Arrange half the meringues over blueberry layer. Spoon over passionfruit mixture and smooth top. Add second cake, cut side up, and gently press down. Drizzle with remaining 2 tbs liqueur. Place in the freezer for 4 hours or overnight, until firm.

5 Use scissors to make 4 cuts down the outside of the plastic mould. Fold down flaps and transfer cake to a serving platter. Peel off paper collar. Spread whipped cream over the top. Decorate with sliced mango and remaining meringues, passionfruit pulp and blueberries. Dust with icing sugar.



To soften sorbet and ice-cream, remove from the freezer 15 minutes before using.



Fresh blueberries too expensive? Use frozen ones instead, or swap them for other in-season fruit, such as raspberry and nectarine or cherry and peach.





Water Control Designer of the state of the s

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softened chocolate ice-cream.

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black forest choc-mousse roll

serves 10 | prep 40 mins (+ cooling & 2 hours freezing time) | cooking 20 mins

3 eggs 110g (1/2 cup) caster sugar 75g (1/2 cup) self-raising flour 2 tbs cocoa, plus 2 tbs extra, to dust 2 x 200g tubs store-bought chocolate mousse 30g Cadbury Flake chocolate bar **cherry filling** 350g fresh cherries 220g (3/4 cup) cherry jam 125ml (1/2 cup) cherry-flavoured liqueur **ganache** 150g dark chocolate, finely chopped 80ml (1/3 cup) pouring cream

1 Preheat the oven to 180°C/160°C fan forced. Grease a 26 x 32cm swiss roll pan and line the base and sides with 2 large sheets of baking paper.

2 For the cherry filling, place 12 cherries, with stems attached, in the freezer for decorating. Pit the remaining cherries and coarsely chop. Place in a small saucepan with the jam and 80ml liqueur. Bring to a simmer and cook for 5 minutes or until thickened. Pour into a bowl. Place in the fridge for 15 minutes or until cool. **3** Use an electric mixer to beat the eggs in a bowl until frothy. Gradually add the sugar, 1 tbs at a time, and beat for about 6 minutes or until very thick and pale, and the beaters leave a ribbon pattern when lifted. Gently fold in the combined sifted flour and cocoa, followed by 2 tbs just-boiled water. Pour into the pan and spread to the edges. Bake for 15 minutes, until risen and dry to touch.

4 Place a clean tea towel on a clean work surface and place a sheet of baking paper over the top. Sprinkle with the extra sifted cocoa. Turn out the warm cake onto the cocoa. Peel away the paper from the base of the cake. Use the tea towel to help you roll up the warm cake from 1 long side. Place the cake, seam-side down, on a wire rack to cool completely.

5 Unroll the cooled cake, with a long side facing you. Drizzle with the remaining 45ml liqueur. Spread mousse evenly over cake, leaving a 2cm edge on long side away from you to seal. Spoon cherry filling down middle. Roll up the cake to enclose the filling and transfer to a plate, seam-side down. Cover with plastic wrap. Place in the freezer for 2 hours or overnight, until firm.

6 For the ganache, place the chocolate in a heatproof bowl. Place the cream in a saucepan over medium heat and bring just to the boil. Pour the cream over the chocolate and let stand for 1 minute. Stir until smooth. Cool for 15 minutes.

7 Remove roll from the freezer. Spoon the ganache over the top of the sponge roll, allowing it to drip down the sides. Top with frozen cherries and shards of Flake.

white christmas ice-cream sandwiches

makes 12 | prep 35 mins (+ 5 hours freezing time)

60g (24) natural ice-cream wafers 375m (1½ cups) thickened cream 395g can sweetened condensed milk 270ml can coconut cream 70g (2 cups) rice bubbles 160g (1½ cups) frozen raspberries, plus extra, to serve 290g pkt white chocolate melts, melted 20g (¼ cup) shredded coconut, toasted 40g (¼ cup) chopped pistachio kernels

Line a 20 x 30cm slice pan with 2 layers of plastic wrap, extending 10cm over the sides. Arrange 2 rows of 6 wafers, side by side in the pan, leaving a 2cm gap down the middle of the pan. 2 Use an electric mixer to beat the cream, condensed milk and coconut cream on high for about 8 minutes or until the mixture thickens and triples in volume. Fold in the rice bubbles and frozen raspberries until just combined. Carefully spoon over the wafers and smooth the surface. Cover with rows of remaining wafers to line up with the base wafers, leaving a 2cm gap in the centre. Fold over the plastic wrap. Place in the freezer for 4 hours or until firm. **3** Use the plastic wrap to lift the ice-cream slab out of the pan and onto a chopping board. Trim off the excess ice-cream around the wafers and down the 2cm centre gap. Working from the centre, carefully slice the

slab into 12 wafer-sized sandwiches. Place the sandwiches on a tray lined with baking paper and return to the freezer for at least 1 hour or until you are ready to decorate. **4** Taking one ice-cream sandwich from the freezer at a time, dip one end into the melted chocolate to come 2cm up the sides. Sprinkle half the sandwiches with coconut and half with pistachio. Return each sandwich to the tray in the freezer. Repeat for remaining sandwiches. Place in the freezer for 1 hour or until firm.

> easy make ahead

Trade Date of



These can be made up to 3 days ahead. Also, try different flavour combos to suit your taste.



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eatreal Minutes

Slice the watermelon to a thickness of about 1cm, so the stars don't break up.

watermelon SALAD STARS

F00D PREPARATION

PHOTOGRAPHY JEREMY SIMONS STYLING MICHELLE

MIRA

RECIPE

This combo of fresh watermelon and salty feta is a summer starter you can serve with a dry rose. Use a small star cutter to create star shapes from slices of seedless watermelon. Arrange the stars to form a Christmas tree on a large platter. Crumble over smooth feta, drizzle with extra virgin olive oil, sprinkle with mint leaves and pepper.



Check out what's in season right now.

BEST OF DECEMBER

fruit

apricots blackberries blueberries grapes pink grapefruit mangoes nectarines peaches raspberries strawberries watermelon

vegies

asparagus butter beans capsicum cucumbers eggplants tomatoes zucchini

herbs

basil chives mint oregano

cheat's mango cheesecake dessert cups

Beat 250g room temperature cream cheese in a bowl until smooth. Add 1 cup thickened cream, 125ml double cream, 1⁄4 cup caster sugar and finely grated rind of 1 lemon. Beat for 2-3 minutes, until thick and creamy. Stir through 1 tbs lemon juice until combined. Dollop some cream cheese mixture in the base of four 250ml glasses. Top with sliced mango. Continue layering and finish with mango slices. Top with passionfruit pulp, mint leaves and edible flowers, if you like. RECIPE MIRANDA PAYNE PHOTOGRAPHY GUY BAILEY STYLING MICHELLE NOERIANTO FOOD PREPARATION MAX ADE)

CHERRY KNOW-HOW

You know summer has really arrived when these juicy little bombs of sweetness hit the fruit aisle!

choose Large, plump and shiny cherries with stems attached. Avoid any that are dull, browned or split. **Store** Place them in a plastic bag in the fridge without delay – they'll keep for 3-5 days. Do not remove the stems and only wash them just before eating. COOK Delicious and juicy when eaten fresh. You can also pickle cherries with vinegar and aromatics to serve with glazed ham or roast turkey. Or poach them in a sugar syrup with a splash of brandy to serve over ice-cream or fold through whipped cream to layer in cakes. eat with • cream • cream cheese • dark chocolate • duck • goat's cheese • ham • pastry • yoghurt

earthly delights

May your Christmas be vegie and bright with nutritionist Chrissy Freer's gorgeous, healthy vegetarian mains for the table.

elegant tart

What's more Christmassy than roast veg? Plus, they make a hearty filing for tarts and pies, which are perfect for feeding a crowd. We've used roast parsnip and carrot to top this easy dish. Carrots are sweet, full of fibre, tow in kilojoules and rich in antioxidants. Orange carrots contain beta-carotene, while purple ones get their hue from anthocyanins, which may assist memory, protect against cardiovascular disease and have anti-ageing properties:

roasted root vegetable & goat's cheese filo tart see page 119

lovely layers

For a vegie main that's sure to be a centrepiece on any table, try this layered pie. With a rainbow of vegies, each colour offers something unique. Tomatoes are rich in lycopene, which may provide protection against some cancers, orange vegies have beta-carotene for growth and immunity, while kale also has anti-cancer properties.

and the second

For this dish, we swapped regular cheese with ricotta for a protein-rich, low-fat, heathier cheese sauce.

> vego gluten free

layered vegetable pie

the new roast

The hero of this impressive vegan main is the humble cauliflower. It's packed with dietary fibre and rich in potassium and vitamins C and K. Pair it with hummus for extra goodness. Chickpeas are an excellent plant source of protein, while tahini is loaded with heart-healthy fatty acids and the antioxidant vitamin E.

whole roasted cauliflower with hummus & green herb dressing see page 120

> Mote Keen for more vegie-packed Christmas mains? Visit taste.com.au/vegmains

roasted root vegetable & goat's cheese filo tart

serves 6 | prep 30 mins cooking 1 hour 10 mins 🖲 🚱 🎯

5 small parsnips, peeled 700g baby carrots, scrubbed, trimmed 1 tbs honey 2 tsp fennel seeds, crushed 150g baby spinach 400g reduced-fat fresh ricotta 100g soft goat's cheese, crumbled 2 eggs, lightly whisked 2 tbs chopped fresh chives 1 tbs chopped fresh thyme, plus extra sprigs, to serve 2 tsp finely grated lemon rind 6 sheets filo pastry 1 tbs olive oil

Preheat the oven to 200°C/180°C fan forced Line a large baking tray with baking paper. Cut the parsnips and any large carrots in half lengthways, reserving one of each. Leave small carrots whole. Place parsnip and carrot on the prepared tray. Drizzle with honey, sprinkle with fennel seeds and lightly spray with oil. Bake, turning halfway through cooking time, for 30-35 minutes or until tender and golden. 2 Meanwhile, place spinach in a large heatproof bowl and pour over enough boiling water to cover. Blanch for 30 seconds. Drain and refresh under cold running water. Drain, squeezing out excess water with hands. Finely chop. **3** Combine ricotta, goat's cheese, egg, spinach, chives, thyme and rind in a large bowl. Season. 4 Spray oil over base and sides of a 20 x 30cm fluted tart tin with removable base. Place on a baking tray. Spray one sheet of filo lightly with oil, top with another filo sheet and repeat process until all used. Line the prepared tin with filo, allowing excess to overhang sides. Spoon ricotta filling into the base and use the back of a spoon to smooth the surface. Roll edges of filo over to form a border. Lay roasted vegies over

ricotta filling and sprinkle with extra thyme sprigs. Bake for 30-35 minutes or until set. **5** Meanwhile, thinly slice reserved parsnip and carrot into discs. Heat olive oil in a large frying pan over medium-high heat. Cook parsnip and carrot, stirring, until crisp. Drain on paper towel. **6** Serve tart topped with vegetable crisps.

PER SERVE • 15g protein • 14g fat (5g saturated fat) • 30g carb • 9g dietary fibre • 329 Cals (1377kJ) easy low-cal tast

eat real





serves 6 | prep 30 mins | cook 2 hours 5 mins () () ()

2 tsp olive oil

- 1 large red onion, thinly sliced,
- plus extra, to serve
- 375g button mushrooms, sliced
- 2 garlic cloves, crushed
- 2 zucchini, coarsley grated, squeezed of excess moisture
- 375g fresh ricotta
- 2 eggs, lightly whisked 20g (¼ cup) finely grated
- parmesan

- 2 tbs chopped fresh
- continental parsley
- 2 tsp finely grated lemon rind150g trimmed kale, coarsely
- chopped
- 600g peeled butternut pumpkin, thinly sliced
- 6 vine-ripened tomatoes, sliced 300g peeled sweet potato,
- thinly sliced Watercress leaves, to serve

 Preheat the oven to 190°C/170°C fan forced. Lightly spray a 24cm springform pan with oil and line side with baking paper.
 Heat oil in a frying pan over medium heat. Cook onion, stirring, for 5 minutes. Increase heat to medium-high. Add the mushrooms

and garlic. Cook, stirring, for 7-8 minutes or until all the liquid has evaporated. Set aside to cool.

3 Meanwhile, combine the zucchini, ricotta, egg, parmesan, parsley and lemon rind in a bowl. Season.

4 Place kale in a large microwave-safe bowl. Cover and microwave on High for 1 minute or until wilted. Season and set aside.

5 Place half the pumpkin, slightly overlapping, in base of pan. Top with half the kale, half the ricotta mixture and half the tomato. Top with sweet potato, slightly overlapping, mushrooms, remaining kale and pumpkin. Top with remaining ricotta mixture and tomato. Cover with foil and place on a baking tray. Bake for 1 hour. Remove foil and bake for a further 40-50 minutes, until pie is tender. Set aside for 20 minutes before serving. Top with watercress and extra onion.

PER SERVE • 17g protein • 11g fat (5g saturated fat) • 22g carb • 9g dietary fibre • 280 Cals (1170kJ)



roasted cauliflower with hummus & green herb dressing

serves 6 | prep 30 mins | cooking 1 hour 40 mins 00000

1 tsp cumin seeds, crushed 1 tsp ground coriander 1 large head of cauliflower, base trimmed, a few leaves intact 400g can chickpeas, rinsed, drained 2 tbs tahini 60ml (1⁄4 cup) fresh lemon juice 60ml (1⁄4 cup) extra virgin olive oil

1 garlic clove, crushed 1/3 cup firmly packed fresh mint leaves, plus extra, to serve 1/3 cup firmly packed fresh continental parsley leaves, plus extra, to serve 1/3 cup firmly packed fresh coriander leaves 55g (1/3 cup) pistachio kernels 2 tbs pomegranate arils

Preheat the oven to 180°C/160°C fan forced. Combine the crushed cumin seeds and coriander. Place cauliflower in a baking dish. Pour 375ml (1½ cups) water in the base of the dish. Spray cauliflower with oil. Rub with spices. Cover dish with foil and bake for 1 hour. Remove foil and bake for a further 30-40 minutes or until golden and tender.
 Meanwhile, process the chickpeas, tahini, 2 tbs lemon juice, 1 tbs olive oil, garlic and 1-2 tbs warm water in a food processor until thick and creamy. Season. Transfer to a bowl.

3 Clean processor. Add the mint, parsley, coriander and 2 tbs pistachios and process until finely chopped. Add the remaining 1 tbs lemon juice and 2 tbs olive oil. Process until mixture is smooth, adding 1-2 tbs water if necessary. Season.

4 Spread hummus over a large serving plate. Top with the roasted cauliflower and drizzle with herb dressing. Sprinkle with extra herbs, pomegranate and remaining 1 tbs pistachios to serve.

PER SERVE • 11g protein • 20g fat (3g saturated fat) • 12g carb • 10g dietary fibre • 295 Cals (1234kJ)

CRACKING GOOD!

A classic Indonesian-style egg and rice dish made with ABC Sweet Soy Sauce Kecap Manis.

EGG LETTUCE CUPS WITH COCONUT PANDAN RICE

serves 4 | prep 15 mins | cooking 20 mins

400g (2 cups) jasmine rice, rinsed
125ml (1/2 cup) coconut milk
2 pandan leaves, tied into a knot
8 eggs, at room temperature
125ml (1/2 cup) ABC Sweet Soy
Sauce Kecap Manis
1 lime, rind finely grated, juiced
200g (1 cup) fried shallots
2 tbs shredded coconut, toasted
1 kaffir lime leaf, finely shredded

1 long fresh red chilli, thinly sliced

8-12 butter lettuce leaves

1 Lebanese cucumber, sliced into batons Thinly sliced green shallot and fresh coriander leaves, to serve

1 Place rice, coconut milk, pandan and 560ml (21/4 cups) water in a saucepan over high heat. Bring to the boil, cover, reduce heat to low and cook for 12 minutes or until the rice has absorbed most of the liquid. Remove from heat and stand, covered, for 5 minutes to steam. Fluff with a fork. 2 Meanwhile, cook eggs in a saucepan of boiling water for 81/2 minutes. Drain, transfer to a bowl of iced water. Peel. 3 Place kecap manis and lime juice in a large non-stick frying pan over high heat. Boil for 1 minute or until reduced slightly. Add eggs and stir gently to coat. Remove from heat and sprinkle with fried shallots, coconut, lime rind, kaffir lime leaf and chilli. 4 Divide rice and eggs among bowls. Serve with lettuce, cucumber, green shallot and coriander to make individual cups.

SAUCY MIX

Kecap manis is a syrupy, aromatic sweet soy sauce that's an Indonesian staple. ABC Sweet Soy Sauce Kecap Manis is made with palm sugar – an essential and authentic ingredient for sweet sauces – and can be used to add flavour to a range of savoury dishes. It's available at your local supermarket. • For more information and recipes, visit: asianinspirations.com.au/exploreindonesia

ABC

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wait, you mean i can eat that?

Make the most of summer's bounty with this delicious combo of mouth-watering fruits and native nuts on a **better-for-you** base. Tuck in!



Make the tart ahead of time and top with fruit just before serving.

macadamia, mango & coconut tart

serves 10 | prep 30 mins (+ chilling time) | cooking 15 mins

145g (1 cup) roasted salted macadamias 50g (1/2 cup) rolled oats 30g (1/2 cup) moist coconut flakes 1 tbs coconut sugar 75g butter, melted 2 mangoes, peeled, thinly sliced 2 passionfruit, halved Toasted flaked coconut, to serve filling 170g ctn vanilla quark-style yoghurt 250g light cream cheese, at room temperature 11/2 tbs fresh lemon juice 1 tsp gelatine powder 1 tbs maple syrup 2 tsp vanilla bean paste

> only 15 mins baking

 Preheat the oven to 180°C/160°C fan forced. Grease a 22cm fluted tart tin with removable base with olive oil spray. Place macadamias, oats, coconut and sugar in a food processor. Process until finely chopped. Add the butter and process until the mixture just comes together. Wipe the bowl of the food processor clean.
 Press the mixture firmly into the base and side of the prepared tin. Place in the fridge for 10 minutes. Place the tin on a baking tray. Bake for 10-15 minutes or until the base is lightly golden. Use the back of a spoon to flatten the base and side of the pastry case evenly. Set aside to cool.

3 For the filling, process the quark and cream cheese until smooth. Pour the lemon

juice into a small heatproof bowl. Sprinkle gelatine over the lemon juice. Place the bowl inside a larger heatproof bowl. Pour boiling water into the larger bowl until it reaches halfway up the side of the smaller bowl. Use a fork to stir to dissolve gelatine. Add to the cream cheese mixture and process until smooth. Add the maple syrup and vanilla. Process to combine. Pour into the cooled tart base and smooth the surface. Place in the fridge for 1-2 hours or until just set.

4 Remove the tart from the tin. Curl mango slices and place on top of the tart. Drizzle over the passionfruit pulp and scatter with the toasted coconut.

PER SERVE • 7g protein • 26g fat (11g saturated fat) • 16g carb • 3g dietary fibre • 322 Cals (1344kJ)

NEXT ISSUE On sale 27 December */

1-das

KICKSTART

Dive into the new year with our 7-day menu plan created by top-selling author and nutritionist Chrissy Freer

PLAN

- ✓ easy to follow
- I healthy and delicious
 - ✓ low calorie
 - ✓ family friendly

Keep in touch









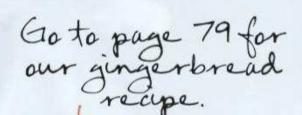




SNAP



Where food meets life in your kitchen and shopping trolley.



gingerbread CARAVAN

Let's all go on a summer holiday with this sweet caravan. Roll out 1 portion of gingerbread dough (makes about 6 caravans) to 4mm thick, as in step 3 on p79. Cut out 2 caravan shapes and 1 base using the template. Chill and bake as in steps 4 and 5. Once cooled, pipe white icing as an outline around vans. Pipe white icing for doors and windows. Pipe white icing on short ends of base and black icing around the wheel. Allow to set for 20 minutes. Decorate with white and coloured icing and

cachous. Set aside until set completely. Pipe a little melted white chocolate at one end of base and stand one caravan piece upright. Hold until set. Repeat at other end of base with remaining caravan.



Discover Christmas gifts and party pleasers this **festive season**.

Make your once-a-year catch-up with friends hassle free with Patties party pies, pasties and sausage rolls from supermarkets. Made with 100% Aussie beef wrapped in golden-brown pastry, these bite-size snacks will disappear faster than the ice in your Christmas cocktail.







Socks, jocks and chocs are the great standard Christmas gifts, and Cadbury's new gift boxes are sure to please anyone who finds them in their stocking on Christmas morning. Available from major supermarkets, Cadbury Chocolate Coated Almonds or Fruit & Nut Gift Boxes are \$12 for 225g. Go nuts and add them to your wish list now.

all wrapped



Calbury

Almonds

FARM TO TABLE

From the people who brought us farm-made jams, chutneys and sauces comes a new range of easy meal helpers that will make weeknight cooking a cinch. Beerenberg Meal Bases, \$6, mean that dinner can be on the table within 30 minutes and the whole family will love the flavours of Miso Maple Pork, Chicken Chorizo Paella, One Pot Mexican and more. The recipe, for four to six people, is right on the label. Buy them online at beerenberg.com.au or in good supermarkets. The hard work is all done for you.



cracked it

In a supermarket first, Coles is introducing the new Sow Stall Free Crackling Ham Roast, \$16 per kilogram. The mouthwatering flavours of glazed Christmas ham and crispy, crunchy roast pork crackling combine for the ultimate mash-up of Chrissy cheer. Good luck with any leftovers!





EW TEALAND

Whittakers

100,



Our Kiwi friends know a thing or two about good food, so when we heard that New Zealand's Whittaker's Artisan Collection were hitting our shores, we bought in bulk. Expertly crafted using produce from the region for which they're named, there's a delicious selection of flavours to choose from, such as Marlborough Sea Salt and Caramel Brittle. Just \$5 each. Choice bro!

CAN YOU KEEP A SECRET?



T2's Advent calendar, The Big Book of Secret Teas & Brews to Please, offers 24 days of sipping pleasure for just \$35. With a surprise behind each door, you might find anything from Christmas Breakfast to Twinkle Berry tea in your cup. Every tea book is different, and there's a chance that you'll find one of the 20 hidden golden tick**ets** for an extra reward.







top dropps

Drinks editor Jane Thomson picks and pairs wines for festive cheer.





Pizzini 2017 Prosecco, \$21.50

Bubbly, crisp but fruity, and ultra-refreshing, this Australian prosecco is a wonderful sparkling to serve over the hot summer. Perfect with your fave Christmas nibbles, as well as fruit-based desserts. **DRINK IT WITH** charcuterie platters, finger **sandwiches, pavlova**.



Blue Pyrenees NV Sparkling Shiraz, \$32

It's not Christmas unless there's a bottle of sparkling shiraz on the table! It's a perfect match for traditional foods, such as ham. And this one has notes of spice and plums. **DRINK IT WITH** turkey, ham, roast meats, **Christmas leftovers.**

BUUE PYRENEES SPARKLING SHIRAZ



Caramel-glazed ham **p54**



Morris Classic NV Liqueur Topaque, \$26

When it comes to Christmas desserts, this toffee-flavoured topaque is the ultimate match. Made from the muscadelle grape, it's rich, luscious and decadent. Serve chilled. **DRINK IT WITH** mince pies, Christmas cake, **plum pudding.**



Gingerbread cheesecake truffles **p83**



we're here to help

Want more insider tips? Our foodies offer their **best festive hacks** for easy entertaining.



Michelle

For turkey and stuffing without hours in the kitchen, make stuffing muffins. Prepare your stuffing mix and bake it in muffin pans. Use quicker-cooking turkey cuts, such as boned breast pieces, to cut cooking time down by hours. You can even cut down on oven time by cooking turkey breasts on the barbecue. And haven't made a pudding in advance? Don't panic. Grab a jar of fruit mince and stir through some softened vanilla ice-cream. Add a few candied nuts for crunch, and refreeze. Serve scoops of ice-cream in tall glasses or set in a loaf pan, like the recipe on p92. Decorate with extra toppings, if you like.

need a little help? If you have a question for one of our foodies, send it to tastemag@ news.com.au



Miranda

Crispy roast potatoes are a must for Christmas lunch – but how do you get the ultimate crunchy coating? Instant polenta is the answer. Par-boil your potatoes first, then drain and return to the saucepan with a little dried polenta, some crushed garlic and sea salt. Shake the pan to coat the potatoes. Place on a baking tray, drizzle with olive oil or duck fat and sprinkle with rosemary sprigs. Bake in a hot oven until golden and crisp. Also, if you don't have a rack to cook your turkey on, make your own from chopped vegetables, such as onion and carrot, and chopped turkey off-cuts (such as the wings and neck). Not only does this help the whole turkey skin crisp up, it also makes for a very flavoursome gravy.



Marion

Surviving party season is all about preparation. I love to stock my freezer full of all manner of Asian goodies that can be baked, grilled or fried at a moment's notice. The usual suspects for me are vegetarian spring rolls, pork money bags, crumbed prawn cutlets and Thai fish cakes. They don't even have to be homemade if you don't have the time (no-one needs to know!). For something a little more substantial, I'll freeze a batch of chicken satay skewers that can be defrosted the day before. And I always have a batch of homemade seafood sauce in the fridge because there's nothing easier than laying out a cold seafood platter for everyone to dig into (see ours on p99).



Chrissy With a few tweaks, your menu can be delicious and good for you! Opt for 2-3 vegie salads, rather than energy-dense pasta or rice salads. Drizzle with citrus, vinegar or yoghurt dressings rather than heavy mayo versions. When it comes to the main event, grilled seafood, roasted turkey breast or lean leg ham are all great choices (flavour with fresh herbs, dried spices, garlic and lemon). And in-season summer fruits are a must, served with natural yoghurt and nuts.



Alison

This simple pumpkin hummus is so easy to make and skips a few corners to make a starter in no time at all. Roast wedges of pumpkin with the skin on then peel and mash or blend until smooth. Transfer to a bowl. Stir in a tub of store-bought hummus. Serve with your favourite crackers. And to make your punch feel a little more special, place berries, herbs, edible flowers or even wedges of citrus in ice-cube trays and fill with water then freeze. Pureed fruit can also be frozen, to match with cocktails.





Fill your kitchen with this month's selection of great products. For all advertising enquiries, call (02) 8045 4734.



▲ GO WITH THE GRAIN

Sorghum is a gluten-free grain that pops just like corn. With a mild nutty flavour, it's the star ingredient in Real Foods' tasty new Whole Grain Thins Sorghum. You'll find it in the biscuit aisle at Woolworths. Visit cornthins.com.au



NUTS FOR COCONUT

It's the same great quality and the same great taste you know – the only change to McKenzie's iconic coconut range is the packaging. Bring your sweet and savoury dishes to life with various cuts of coconut. Rest assured McKenzie's has you (and your lamingtons) covered. Visit mckenziesfoods.com.au



▲ EASY AS 123

ABC Sweet Soy Sauce gives an instantly authentic Indonesian flavour to your dishes. 'Manis' means sweet, and this rich, syrupy, caramel-coloured sauce lives up to its name. It is naturally sweetened with sun-dried palm sugar. Visit asianinspirations.com.au/ exploreindonesia



THE ENTERTAINERS

Putting on a do has never been easier, thanks to Patties. These party pies and sausage rolls – made using 100% Aussie beef and wrapped in golden pastry – are always crowd pleasers, while the mini quiches Lorraine will add a touch of sophistication to any party. Visit pattiesfoods.com.au

SAY CHEESE ►

Indulge yourself with Castello Double Cream Brie. It's carefully crafted to mature over time into a distinctive soft cheese with a smooth texture and a rich, creamy flavour. It's perfect with a glass of bubbles or your favourite white wine. For recipe ideas, visit castellocheese.com



OF GOOD STOCK ►

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FLOUR POWER

The possibilities are endless with Lighthouse's Cake, Sponge & Steamed Bun Self Raising Flour. For recipes, go to lighthousebaking.com.au





▲ SPICE UP THE FESTIVE SEASON

Christmas is just around the corner, so freshen up your spice rack to prepare for the festive baking frenzy to come. Vanilla, ginger, cloves and cinnamon are among the spices of the season that'll fill your home with scrumptious scents as you get your bake on. Visit masterfoods.com.au



USE YOUR NOODLE >

Hakubaku Organic Somen are thin noodles made from premium wheat that cook in 2 minutes, have a beautiful texture and are 98 per cent fat free. For a light, simple meal, serve the noodles in a salad or with a dipping sauce. For recipe ideas, visit hakubaku.com.au





≺SURPRISE PACKAGE

Not just an accompaniment for sushi and sashimi, S&B Wasabi is also perfect for pepping up steak and grilled chicken. Plus, it adds a burst of heat to mayo dressings. Visit oriental.com.au

CHECK OUT THIS MONTH'S GREAT GIVEAWAYS!

To enter, visit taste.com.au/win

kitchen

wishes

grantee

pan-tastic duo

You'll never have to buy a new frying pan again with this Solidteknics prize pack, valued at \$288.95. Like all Solidteknics pans, the 17cm Nöni stainless steel skillet and 22cm AUS-ION wrought iron sauteuse pan are beautifully crafted and built to last. Designed to work on any heat surface, stainless steel is perfect for slow cooking and acidic sauces, while the non-stick pan is great for frying and grilling. *For more info, go to solidteknics.com*



gift giving

Make someone's Christmas extra special with an e-gift card from KitchenAid, valued at \$150. They can choose to put the gift card's value towards anything from bakeware to blenders. But if you covet a new stand mixer or need to update your electric kettle, you might decide to keep it for yourself! For more info, go to giftcards.kitchenaid.com.au

[[mina



versatile

skillet

carve it up

Your Christmas ham is no match for this Messermeister Oliva Elité 2-piece carving set, valued at \$384. Handcrafted with a super-sharp blade and an olive-wood handle, the set consists of a 20cm carving knife and a 15cm straight carving fork for a perfect slice every time. *For more info, go to messermeister.com.au*

bakeme **Nappy**

Make the most of summer stone fruit with this starry pie!

spiced peach & cherry pie

serves 12 | prep 1 hour (+ 1 1/2 hours chilling & overnight cooling time) | cooking 1 hour 15 mins

300g unsalted butter, chilled, chopped 45g (1/4 cup) pure icing sugar 1/2 tsp salt 450g (3 cups) plain flour. 125ml (1/2 cup) iced water 2 tbs apple cider vinegar 600g ripe firm peaches, cut into 2cm chunks 300g fresh or frozen cherries, pitted

- 155g (3/4 cup) caster sugar, plus 2 tbs, extra 45g (1/3 cup) arrowroot
- (tapioca) flour
- 2 tsp mixed spice 1 egg, lightly whisked

Store-bought vanilla custard. to serve

Process butter, sifted icing sugar, salt and 2 cups flour until mixture resembles breadcrumbs. Add remaining 1 cup flour. Pulse to combine. Add water and vinegar. Process until dough just comes together. Bring dough together on a lightly floured surface. Wrap two-thirds of the dough in plastic wrap. Repeat with remaining. dough. Place in fridge for 1 hour to chill. 2 Grease a 4cm-deep, 19cm fluted tart tin with removable base. Roll out large pastry portion on a lightly floured surface to a 3mm-thick disc. Line tin and trim edges. Reserve pastry scraps. Roll out smaller pastry portion on baking paper to a 3mm-thick disc. Use a 3.5cm star cutter to cut out stars in centre of pastry. Reserve stars. Place all pastry in the fridge for 30 minutes. 3 Preheat oven to 200°C/180°C fan forced. Combine peaches, cherries, caster sugar, arrowroot and mixed spice in a bowl. Spoon into pie shell. Cover with pastry lid. Press edges to seal. Trim edges. Reroll pastry scraps and cut out stars to decorate edges. Brush with egg. Sprinkle with extra sugar. Place on a baking trau. Loosely cover border with foil. Bake for 30 minutes. 4 Reduce the oven to 180°C/160°C fan forced. Remove the foil. Bake for 45 minutes, until golden. Cool in the tin for 4 hours or overnight. Serve with vanillo custard.

PHOTOGRAPHY INNENS *TESSA* PREPARATION

HELLE NOERIANTO

DNITALS

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← low fat

KEY: Q



← quick

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did you know?

Our iPad app puts all of our recipes at your fingertips for easy reference. See page 74 for more information.







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