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Mother's Day **FOODBOOK**







Recipe ideas to make any Mum feel special!


BREAKFAST & BRUNCH | LUNCH & DINNER | BAKING & DESSERTS

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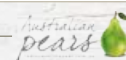


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For more baking tips and recipes visit devondale.com.au

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THE
DAIRY KITCHEN



Amazing Things **TO DO WITH MILK**



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In Season: **PERSIMMONS**



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Breakfast **& BRUNCH**

Whether it's breakfast in bed or a big family brunch, these tasty dishes are the perfect way to start mum's special day.





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Pear & Asparagus TART

 **PREP: 10 MINS + 30 MINS REFRIGERATION**  **COOK: 50-60 MINS**  **SERVES: 4**

Recipe by **Australian Pears** rediscoverthepear.com.au

INGREDIENTS

1 large pre-rolled sheet
butter puff pastry
1 bunch asparagus, trimmed
4 Beurre Bosc pears, halved and
cored
2 eggs, lightly whisked
½ cup thin cream
40g finely grated gruyere
Cracked peppercorns, pink and black

METHOD

1. Preheat oven to 200°C
2. Line the prepared tin, a shallow 20 x 34cm (base measurement) fluted tart tin with a removable base, trim away any excess. Place in the refrigerator for 30 minutes to rest
3. Remove from the refrigerator and cover pastry base with baking paper, fill with pastry weights and blind bake for 10 minutes. Remove paper and weights and bake for a further 10 minutes or until golden
4. Meanwhile, blanch the asparagus in a saucepan of boiling water for 2 minutes. Refresh under cold running water and drain on kitchen paper. Slice the pears. Arrange the pears and asparagus in the base of the pastry case
5. In a medium bowl, whisk the egg, cream and cheese together and pour over the pears and asparagus. Bake in oven for 30-40 minutes or until just set
6. Remove from oven and sprinkle with the peppercorns
7. Serve warm or at room temperature with a crisp salad



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Pumpkin & Bacon

SLICE



PREP: 15 MINS



COOK: 40 MINS



MAKES: 10

Recipe by **Devondale** devondale.com.au

INGREDIENTS

5 eggs, lightly beaten
1 cup self raising flour
1 onion, finely chopped
2 cups grated pumpkin
1 cup grated zucchini
6 rashers short-cut bacon, chopped
¼ cup vegetable oil
1 ½ cups grated Devondale Tasty
All Rounder Shredded Cheese
Salt and pepper, to taste

METHOD

1. Preheat oven to 180°C (160°C fan forced)
2. Combine all ingredients in a large mixing bowl. Season to taste
3. Pour mixture into a baking paper lined 30 x 20cm slice or lamington pan. Bake for 30-40 minutes or until set. Serve warm or cold

TIPS & HINTS

This slice is ideal for freezing. Wrap individual slices in plastic wrap for up to 1 month. Defrost as required. Try using grated carrot or sweet potato instead of pumpkin.



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Cauliflower & Cheddar

FRITTERS WITH KIWI SALSA



PREP: 20 MINS



COOK: 30 MINS



SERVES: 4

Recipe by **The Dairy Kitchen** legendairy.com.au

INGREDIENTS

FRITTERS

1 cup tri-colour quinoa
1/2 medium cauliflower,
cut into florets
1/2 cup rolled oats
4 eggs, lightly beaten
6 spring onions, sliced
1 1/2 cups grated cheddar cheese
Finely grated rind of one lemon
Oil, for shallow frying

KIWI SALSA

250g punnet red and yellow cherry
tomatoes, quartered
2 kiwi fruit, peeled and diced
1 tablespoon olive oil

METHOD

FRITTERS

1. Rinse the quinoa and place in a medium saucepan with 2 cups water. Bring to a boil then immediately reduce heat to a simmer, add a pinch of salt and cover and cook for 15 minutes. Turn off the heat, fluff with a fork and set the lid ajar to rest
2. In a food processor, pulse the raw cauliflower until it resembles cous cous. You will need 2 cups cauliflower crumbs. Remove from the processor. Process rolled oats in the food processor until fine.
3. Combine processed rolled oats, quinoa, cauliflower, eggs, onions, cheese and lemon in the food processor bowl and pulse until just combined. Season to taste and set mixture aside
4. Make salsa by tossing together all ingredients. Set aside
5. Thinly cover the base of a large frying pan with oil and heat over medium-high heat. Drop 1/4 cupfuls of mixture into the pan and fry, in batches, for 3-5 minutes on each side, turning carefully with an egg flip. Cool slightly before serving with salsa

TIPS & HINTS

Tri-colour quinoa is a blend of white, red and black quinoa. Substitute any coloured quinoa if unavailable. If you don't have a food processor try grating the cauliflower, use quick oats and toss everything together in a bowl.



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Pear & Rosemary

SODA BREAD



PREP: 20 MINS



COOK: 40 MINS



MAKES: ONE LOAF

Recipe by **Australian Pears** rediscoverthepear.com.au

INGREDIENTS

500g plain flour

2 teaspoons bicarbonate of soda

1 teaspoon fine sea salt

400ml buttermilk or yoghurt

A little milk, if necessary

4 Corella pears

Olive oil

12 sprigs rosemary

2 teaspoons sea salt flakes

METHOD

1. Preheat the oven to 200°C
2. Sift the flour, bicarbonate of soda and salt into a large mixing bowl
3. Make a well in the centre and pour in the buttermilk, stirring as you go, if necessary, add a splash of milk to bring the mixture together; the dough will be soft but not too sticky
4. Turn the dough out on a lightly floured work surface and knead lightly for 1 minute. You need to move quickly now to get it into the oven while the bicarb is active
5. Place the dough into a lightly greased non-stick loaf pan - 15 x 27cm
6. Slice the pears lengthways and place in a bowl, drizzle with a little olive oil and mix to coat
7. Using a sharp knife, cut evenly placed slits in the top of the dough; insert 2-3 slices of pear and a twig of rosemary into each slit in the dough
8. Sprinkle with sea salt and place in the pre-heated oven for 40 minutes. The bread should sound hollow when tapped on the base
9. Remove from the oven and cool on a wire rack if you like a crunchy crust, or wrap in a clean tea towel if you prefer a soft crust. Soda bread is best eaten while still warm, spread with butter and/or a dollop of your favourite jam

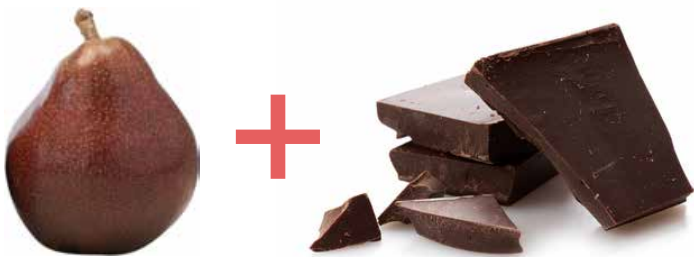


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Perfect PAIRINGS

Pears are not just an ideal nutritious snack on their own, but also delicious paired with other ingredients. Here are some of the best partners for pears.

Pear & **DARK CHOCOLATE**



The subtle sweetness of pears is elevated by the bitter undertones of dark chocolate, creating a flavour combination that is nothing short of irresistible.

Pear & **BLUECHEESE**



Classic for a reason, blue cheese and pear make the ultimate food pairing. The delicate sweetness of the pear tames the pungent blue cheese, ensuring a perfect balance of flavours.

Pear & **ROSEMARY**



The fragrant and piney hint of rosemary is a unique compliment to the subtle sweet pear flavour. A great flavour pairing for autumnal dishes.

Pear & **WINE**



Wine poached pears are the poster-child for autumnal and winter desserts. Infused into the pear's sweet flesh, the fruity undertones of the wine and fragrant woody spices create an aromatic sensation.



For more delicious recipe ideas with pears
visit rediscoverthepear.com.au



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Wholemeal Peanut Butter

CHIA PANCAKES



PREP: 15 MINS



COOK: 35 MINS

Recipe by **Everyday Delicious Kitchen** everydaydelicious.com.au

Try this classic wholemeal pancake recipe with a delicious nutty taste. Relish the amazing flavours with KRAFT Natural Peanut Butter, topped with berries.

INGREDIENTS

½ cup wholemeal SR flour
.....
½ cup SR flour
.....
2 tablespoons caster sugar
.....
¼ teaspoon bicarbonate of soda
.....
1 cup milk combined with
½ teaspoon vinegar or lemon juice
.....
¼ cup KRAFT Natural Peanut Butter
Smooth
.....
1 egg
.....
30g melted butter
.....
2 tablespoons chia seeds
.....
30g butter, extra, melted for cooking
.....
Berries, for serving
.....
Vanilla or natural yoghurt, for
serving
.....
Maple syrup, for serving
.....

METHOD

1. WHISK together the flours, sugar and bicarbonate of soda in a large bowl. In a separate bowl whisk together milk, peanut butter, egg and melted butter until smooth. Pour into flour mixture and whisk until just combined. Stir through the chia
2. HEAT a large non-stick frypan over moderate heat then brush with some of the extra butter. Spoon ¼ cup amounts of batter into the pan without crowding
3. COOK pancakes 2 minutes each side or until golden and puffed. Keep warm. Cook remaining pancakes, brushing pan with butter for each batch
4. SERVE with berries, yoghurt and maple syrup



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Cheesy Chive & MUSTARD SCONES



PREP: 10 MINS



COOK: 15-20 MINS



MAKES: 10

Recipe by **Devondale** devondale.com.au

INGREDIENTS

2 cups self raising flour
50g Devondale Original Butter
1 cup Devondale Tasty All Rounder Shredded Cheese
¼ cup chopped chives
Pinch salt and freshly ground black pepper
¾ cup Devondale Full Cream Milk
1 tablespoon wholegrain mustard
Devondale Full Cream Milk, extra, for brushing
Devondale Original Butter, extra, softened, for serving

METHOD

1. Combine flour and butter in a food processor and pulse until mixture resembles fine breadcrumbs. Add cheese, chives, salt and pepper and pulse in 2 second bursts until just combined
2. Combine milk and mustard in a jug and pour into the food processor. Pulse in 2 second bursts until mixture just comes together into lumps
3. Turn onto a lightly floured bench and knead lightly only until just smooth. Pat mixture into a 3cm thick round. Using a floured 6-7cm round cutter, cut out scones
4. Alternatively cut into 10 squares using a sharp knife. Gently re-roll leftover dough and repeat cutting. Place scones on a baking paper lined tray and brush with milk
5. Bake at 220°C for 15-20 minutes or until well risen and browned. Wrap in a clean towel for 5-10 minutes to keep warm before serving with extra butter



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Hash Brown Stack with LEMON PHILLY & SMOKED SALMON



PREP: 10 MINS



COOK: 30 MINS



SERVES: 4

Recipe by **Everyday Delicious Kitchen** everydaydelicious.com.au

INGREDIENTS

125g PHILADELPHIA Light
Spreadable Cream Cheese
1 tablespoon capers, roughly
chopped
1 tablespoon chopped dill
Finely grated rind of 1 lemon
600g potatoes, peeled and grated
1 onion, peeled and finely grated
2 tablespoons olive oil
Salt and pepper, for seasoning
Extra dill sprigs, for serving
100g smoked salmon slices
Lemon wedges, for serving

METHOD

1. Combine PHILLY, capers, dill and rind and set aside
2. Combine potatoes and onions and squeeze out excess liquid. Heat half the oil in a large non-stick frying pan over medium heat
3. Add potato mixture to frying pan and cook for 8 minutes, stirring half way through cooking. Transfer mixture to a large bowl and allow to cool
4. Season with salt and pepper then divide mixture into 8 and shape into patties. Heat remaining oil in frying pan and cook hash browns for 3 minutes on each side, or until golden
5. Place 2 hash browns onto a serving plate. Top with some PHILLY mixture and dill sprigs. Serve with smoked salmon and lemon wedges. Serve immediately



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Date & Coconut CAKE



PREP: 15 MINS + PLUS COOLING TIME



COOK: 45-50 MINS



SERVES: 12

Recipe by **Devondale** devondale.com.au

This deliciously moist cake is quick and easy to make and the ideal accompaniment to a cup of tea or coffee.

INGREDIENTS

1 ½ cups roughly chopped dates

125g Devondale Unsalted Butter

1 cup water

½ tsp bicarbonate soda

¾ cup brown sugar

2 eggs

1 cup plain flour

¾ cup self-raising flour

½ cup desiccated coconut

METHOD

1. Preheat the oven to 180°C
2. Place dates, butter, water, bicarbonate soda and sugar in a saucepan and bring to the boil, stirring, then simmer uncovered for 2 minutes, cover and cool to room temperature
3. Add eggs, both flours and desiccated coconut, stirring into the mixture, then bake in a 22cm round, lined tin in a preheated moderate oven for 45-50 minutes
4. Check to see if the top is browning too much around the 15-20 minute mark and cover with foil if necessary
5. Test with a skewer and remove the cake from the oven when the skewer comes out clean
6. Cool for 5-10 minutes in the tin, then remove to a cooling rack



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Lunch & DINNER

Give mum a day off from cooking with these delicious lunch and dinner recipes sure to impress.





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Roast Eye Fillet with SHAVED CELERY, APPLE & FENNEL SALAD & BLUE CHEESE DRESSING



PREP: 40 MINS



COOK: 20 MINS + RESTING



SERVES: 4

Recipe by **The Dairy Kitchen** legendairy.com.au

INGREDIENTS

800g-1kg piece beef eye fillet
200ml cream
120g blue cheese
1 bulb fennel, shaved
3 sticks celery, finely sliced on a diagonal
1 red apple, thinly sliced
60g toasted walnuts, chopped

METHOD

1. Truss beef securely with string to keep its shape and season with salt and pepper. Panfry beef on all sides until browned
2. Transfer to a preheated 200°C oven and cook for a further 15-20 minutes until medium-rare or cooked to your liking. Rest for 20 minutes before serving
3. Combine blue cheese and cream in a saucepan over low heat, stirring until blue cheese is nearly completely melted into the cream (there will be some small pieces of blue cheese visible). Season with black pepper and cool completely
4. Combine fennel, celery, apple, walnuts and coat in half the dressing. Slice beef into thick slices and serve with salad and remaining dressing



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Persimmon & Herb

CHICKEN SALAD



PREP: 10 MINS



SERVES: 4

Recipe by **Persimmons Australia** persimmonsaustralia.com.au

INGREDIENTS

SALAD

2 persimmons (Fuyu variety)

4 chicken breasts, chargrilled or
barbequed

1 cup flat leaf parsley leaves

½ cup mint leaves

⅓ cup toasted macadamias, roughly
chopped

Cracked pepper to serve

DRESSING

½ cup Greek yoghurt

1 tablespoon lemon juice

1 tablespoon water

½ teaspoon rosemary, finely
chopped

½ teaspoon thyme leaves, chopped

METHOD

SALAD

1. Cut persimmons in half and thinly slice. Slice chicken breasts
2. In a large bowl toss together persimmons, parsley and mint
3. Divide salad between 4 plates and top with sliced chicken

DRESSING

1. In a small bowl combine all dressing ingredients
2. Spoon over salad, season with cracked pepper and serve



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Chestnut & Mushroom SOUP



PREP: 15 MINS



COOK: 1 HOUR & 15 MINS



SERVES: 4

Recipe by **Chestnuts Australia** chestnutsaustralia.com.au

INGREDIENTS

ROASTED CHESTNUTS

570g uncooked chestnuts to make
400g cooked chestnuts

SOUP

1 tbs olive oil

1 medium leek, trimmed, halved
lengthways and finely sliced

350g button mushrooms, diced

400g roasted chestnuts

5 cups chicken stock

Cream or natural Greek-style
yoghurt, to serve

METHOD

ROASTED CHESTNUTS

1. Preheat oven to 200°C (180°C fan-forced). Cut a shallow cross into the flat side of each chestnut shell
2. Place prepared chestnuts onto a baking tray and bake for 15 to 20 minutes or until the shells split open
3. Once cooked, remove chestnuts from the heat and wrap in a clean tea towel for 5 to 10 minutes. While chestnuts are still warm, quickly peel off the outer brown shell and remove the papery thin skin underneath

SOUP

1. Heat oil in large saucepan over medium heat. Add leek and cook, stirring often, for 3-4 minutes until tender. Add mushrooms and cook, stirring often, for 3 minutes until softening. Stir in chestnuts and stock, cover and bring to the boil
2. Reduce heat and gently simmer, uncovered, for 30-35 minutes or until chestnuts are soft. Remove from heat
3. Using a hand blender, blend soup until smooth. Simmer over low heat until hot. Season to taste. Ladle into serving bowls. Drizzle with cream or top with a dollop of yoghurt and serve. Top with pan-fried sliced chestnuts for a crunchy garnish, if desired

TIPS & HINTS

This soup thickens on standing, if necessary, add extra stock



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How to cook CHESTNUTS

Chestnuts have a sweet, earthy flavour, accompanied by a texture that is both crumbly and velvety smooth. Try them in a roast, tossed into pasta or as a sweet dessert cream.

PREPARING



Before cooking, rinse the chestnuts in cold water and dry them off. Always slit the outer shell of a chestnut, in order to prevent it from bursting, during the cooking process

COOKING



There is a variety of ways to cook chestnuts. They can be oven roasted, pan roasted, boiled or even cooked in the microwave.

PEELING



Once finished cooking, wrap the chestnuts in a tea towel and leave for 10 minutes. Once they are cool enough to handle, peel away the shells and skin.

STORING



Chestnuts should be stored as near as possible to 0°C in plastic bags. Due to their high moisture content (50%) chestnuts can dry out even in a cool room.

Get the full story on cooking with chestnuts at [myfoodblog](https://myfoodblog.com.au)[®]



For more delicious recipe ideas with chestnuts
visit chestnutsaustralia.com.au



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Pear & Blue Cheese

FILO TARTS



PREP: 25 MINS



COOK: 15 MINS



MAKES: 2 x 18cm TARTS

Recipe by **Australian Pears** rediscoverthepear.com.au

INGREDIENTS

1 packet fresh filo pastry
80g butter, melted
4 eggs
200ml cream
2 teaspoon thyme leaves
Salt and pepper
5 Corella pears
120g soft blue cheese

METHOD

1. Preheat the oven to 180°C
2. Place one sheet filo on a flat surface, brush with melted butter. Place another sheet of filo on top and brush with butter, repeat the layering with filo sheets and butter using six sheets
3. Lightly brush the tins with butter and line the prepared tins with filo, trim or scrunch to fit the tins
4. Whisk together the eggs, cream, thyme leaves, salt and pepper
5. Remove the core of 4 pears and thinly slice. Cut the remaining pear in half. Divide the sliced pear between the tarts then place one of the halves in the centre of each tart
6. Pour the egg and cream mixture into the tarts. Place dollops of the blue cheese evenly around the tarts
7. Bake in pre-heated oven for 15 minutes or until golden and set
8. Serve with salad leaves



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Red Curry, Coconut & CORIANDER SALMON



PREP: 20 MINS



COOK: 12-15 MINS



SERVES: 4

Recipe by **Schweppes** schweppes.com.au

Food loves Drink! Schweppes Lemon & Lime Mineral Water is the perfect pairing with this Indian inspired recipe idea.

INGREDIENTS

2 tbsp red curry paste
.....
1/3 cup reduced fat coconut cream
.....
1 1/2 tsps fish sauce
.....
2 tbsp lime juice
.....
4 x 175g thick Atlantic salmon fillets
(skin on), deboned
.....
3 green onions (shallots), trimmed
and thinly sliced
.....
1 cup coriander leaves
.....
Cucumber & tomato salad, steamed
jasmine rice and lime wedges, to
serve
.....

METHOD

1. Preheat oven to 200°C/180°C fan-forced. Combine curry paste, coconut cream, fish sauce and lime juice in a small bowl. Cut 4 x 30cm sheets baking paper and 4 x 30cm sheets foil. Place a sheet of baking paper over each piece of foil
2. Place a salmon fillet onto the centre of each sheet of paper. Evenly top each with curry mixture and sprinkle with half the green onions and half the coriander leaves. Wrap each into a parcel and fold to seal. Place onto a baking tray. Roast for 12-15 minutes (depending on thickness) until almost cooked through
3. Open parcels and sprinkle fish with remaining green onions and coriander leaves. Serve with a cucumber & tomato salad, steamed jasmine rice and lime wedges

TASTING NOTES

A good fish curry is a wonderful treat and one that is ready in less than 30 minutes is perfect for easy weeknight dinners and entertaining. Oven-roasted in paper parcels to retain all its natural flavours, the delicate fresh fish is topped with a spicy red curry mix balanced with coconut milk and served with fragrant steamed jasmine rice. The Schweppes Lemon & Lime Mineral water flavours mesh well with the refreshing citrus and spice tones in this meal.



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Celebrate WITH MUM

It's Mother's Day. This calls for a cocktail! Get mum to sit back and relax while you whip up one...or more of these tasty treats!

THE *Singlet*



THE *Space Invader*



Tap images
**TO GET
RECIPES**



THE *Don't Look Down*



THE *Umpire's Chair*



For more cocktail inspiration
visit cocktailrevolution.com.au



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Chicken PARMIGIANA



PREP: 20 MINS



COOK: 25 MINS



SERVES: 4

Recipe by **Schweppes** schweppes.com.au

Food loves Drink! Enjoy this recipe with Schweppes
Orange & Passionfruit Mineral Water.

INGREDIENTS

4 x 180g chicken breast fillets
2 tbsps olive oil
1 red onion, finely chopped
2 garlic cloves, crushed
400g can crushed tomatoes
1 tsp sugar
150g fresh bocconcini cheese, well
drained, dried on paper towel and
roughly torn
1/3 cup grated parmesan
1/4 cup basil leaves
Crusty bread and a leafy green
salad, to serve

METHOD

1. Preheat oven to 200°C/180°C fan-forced
2. Place chicken between sheets of baking paper. Using a meat mallet, flatten to about 1cm in thickness
3. Heat 1 tbsp oil in a large frying pan over medium-high heat. Cook chicken for 2-3 minutes on each side or until golden. Transfer to a plate and set aside
4. Heat remaining 1 tbsp oil in the pan over medium-high heat. Add onion and garlic. Cook, stirring often, for 3-4 minutes or until softened. Add tomatoes and sugar. Bring to the boil and cook for 1 minute. Season with salt and pepper to taste
5. Pour hot tomato mixture into a 7-cup (about 4-5cm deep) baking dish. Arrange chicken in dish. Scatter chicken with bocconcini and sprinkle with parmesan
6. Bake for 10-12 minutes or until cheese melts and tomato sauce is bubbling. Sprinkle with basil leaves. Serve with crusty bread and a leafy green salad

TASTING NOTES

Far from a dish served at the local pub, this version of Chicken Parmigiana is conventional enough that it can be enjoyed as a family dinner or served up at a dinner party. Creamy bocconcini cheese melts beautifully over seasoned chicken, nestled in a rich sauce of crushed tomatoes enriched with garlic and basil. Working in complete harmony is the crisp flavour that comes from the Orange & Passionfruit Mineral Water which marries particularly well with the tomato base.



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Turmeric & Yoghurt Roasted Chicken, CAULIFLOWER & EGGPLANT



PREP: 15 MINS



COOK: 25 MINS



SERVES: 4

Recipe by **The Dairy Kitchen** legendairy.com.au

INGREDIENTS

1 tablespoon whole cumin seeds
1 tablespoon ground coriander
2 teaspoons turmeric
½ cup natural yoghurt
4 x 150g chicken breast fillets
Chilli flakes, optional
½ cauliflower, cut into small florets
1 medium eggplant, cut into small cubes
½ red onion, cut into thin wedges
2 tablespoons olive oil
1 teaspoon sea salt
1 cup natural yoghurt, extra
¼ cup pistachio nuts, toasted
2 teaspoons sesame seeds, toasted
Fresh coriander, to serve

METHOD

1. Combine spices and divide mix in half. Combine half of the mix with yoghurt and use to coat chicken breasts. Place chicken in a single layer on a large lined baking tray
2. Combine the cauliflower, eggplant and onion in a bowl with oil, salt and remaining spices until well coated. Arrange on the baking tray around the chicken
3. Bake at 200°C for 20-25 minutes or until chicken is cooked through and vegetables are browned and tender
4. Transfer to a serving plate and serve drizzled with extra yoghurt, pistachio nuts, sesame seeds and fresh coriander



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Amazing Things TO DO WITH MILK

Milk's culinary potential goes far beyond the rim of a cereal bowl. This household staple contains a **unique package of 8 essential nutrients** and can be used to create luscious béchamel sauces, smooth custards and aromatic rice puddings, to name a few.

OVERNIGHT OATS



Overnight oats are full of flavour and the perfect make ahead meal. Using milk in oats ensures a velvety, smooth texture, as well as absorbing all the delicious flavours of the other ingredients.

TRY THIS: Banana Date & Walnut Overnight Oats

CUSTARD



Whether it's slathered onto an apple crumble, inside a profiterole or sitting on top of warm pudding, you can't go wrong with rich, velvety custard.

TRY THIS: Thick Homemade Custard

CHAI LATTE



There is nothing more comforting than a warm spice infused chai latte. Add in your favourite spices and create an aromatic sensation that is perfectly suited to your taste.

TRY THIS: Homemade Chai Latte

PASTA BAKE



Add a twist to your family's favourite pasta bake with a creamy Alfredo sauce or delicious béchamel! It is the perfect accompaniment to cheesy pasta, chicken and vegetables.

TRY THIS: Greek lamb & Eggplant Pasta Bake

THE
DAIRY KITCHEN



For more delicious recipe ideas with milk
visit legendairy.com.au



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Asian Slow-Cooked

BEEF SPARE RIBS



PREP: 15 MINS



COOK: 3 HOURS



SERVES: 4

Recipe by **Schweppes** schweppes.com.au

Food loves Drink! Pair this exquisite ribs recipe with Schweppes Orange & Passionfruit Mineral Water.

INGREDIENTS

1/3 cup orange marmalade
1/4 cup hoisin sauce
1 cup beef stock
2 garlic cloves, crushed
2 cinnamon sticks
2 star anise
1 tbsp brown sugar
1kg beef spare or short ribs, cut into portions
Steamed jasmine rice and steamed Asian greens, to serve

METHOD

1. Preheat oven to 160°C/140°C fan-forced
2. Place marmalade, hoisin sauce, stock, garlic, cinnamon, star anise and sugar in a bowl. Whisk to combine
3. Place ribs into a large (8-cup) ceramic baking dish. Pour over marmalade mixture. Cover tightly with 2 layers of foil. Bake, turning once, for 2 1/2 hours
4. Remove foil and roast for a further 30 minutes or until beef is tender and almost caramelised. Serve with jasmine rice and Asian greens. Drizzle ribs with hot pan juices to serve

TASTING NOTES

Soft, melt-in-your mouth short ribs are slow cooked in a bath of citrus and spice that delivers a distinct Asian flavour that will leave you wanting more. The deep, rich and sticky sauce welcomes the refreshing tang from the Orange and Passionfruit Mineral Water making the whole meal a complete joy.



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Sweet Potato & SAGE BAKE



PREP: 15 MINS



COOK: 50 MINS



SERVES: 4-6 AS A SIDE

Recipe by **The Dairy Kitchen** legendairy.com.au

INGREDIENTS

4 medium (1kg) sweet potatoes,
peeled and thinly sliced

1 medium red onion, thinly sliced

1/4 cup finely chopped sage leaves

3 cloves garlic, crushed

1 tablespoon sea salt

1 teaspoon freshly ground black
pepper

1 cup thickened cream

METHOD

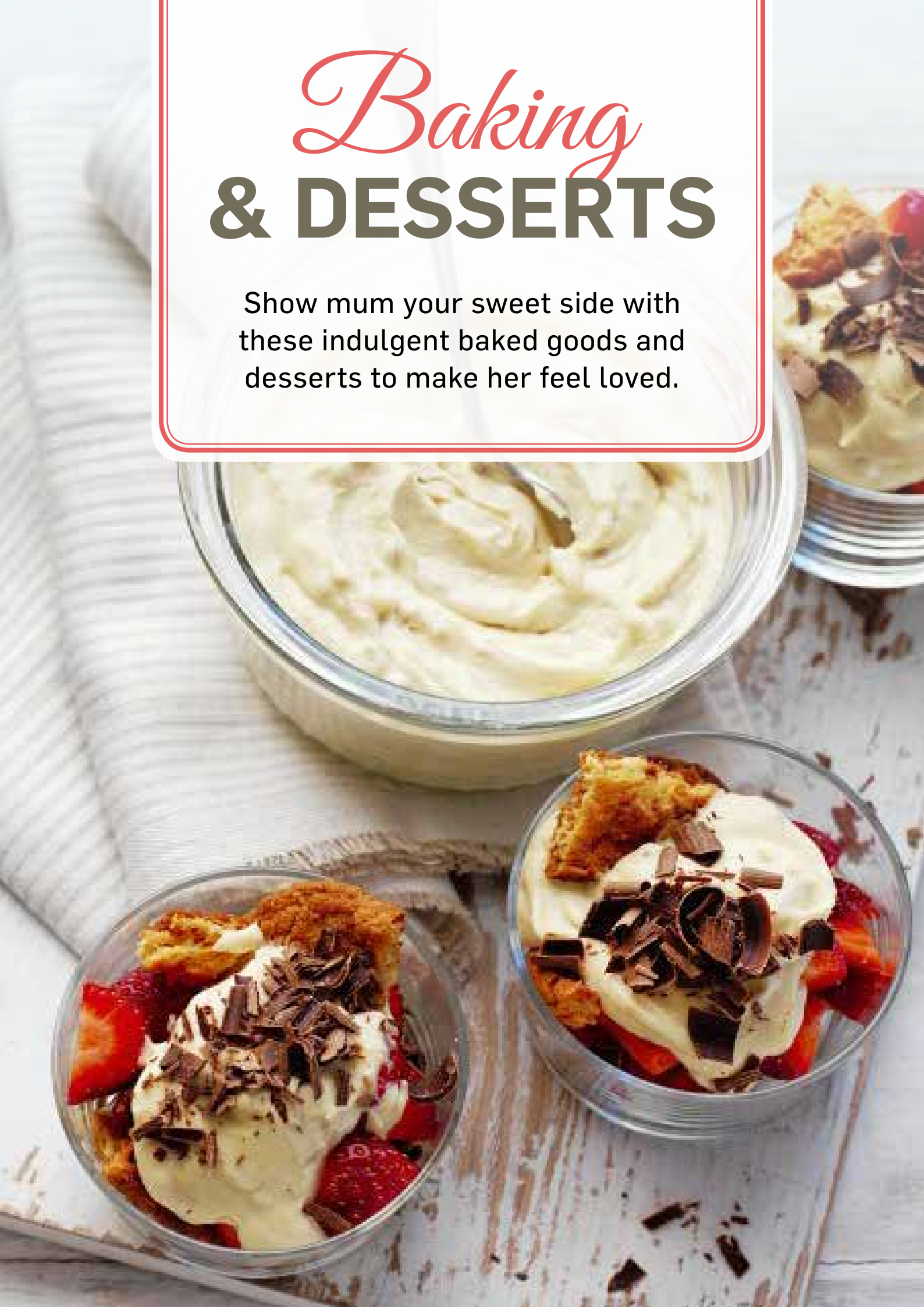
1. Arrange sweet potato, onion, sage and garlic in alternate layers in a buttered 7 cup capacity baking dish. Combine salt, pepper and cream and pour over potato layers.
2. Bake at 200°C for 40-50 minutes or until potato is cooked. Stand for 10 minutes before serving.



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Baking **& DESSERTS**

Show mum your sweet side with these indulgent baked goods and desserts to make her feel loved.





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Lime Poached Persimmons

WITH WHITE CHOCOLATE MOUSSE



SERVES: 4

Recipe by **Persimmons Australia** persimmonsaustralia.com.au

INGREDIENTS

LIME POACHED PERSIMMONS

4 sweet persimmons, peeled and sliced

1 lime, zest and juice

1 knob of ginger, peeled

1 star anise

WHITE CHOCOLATE MOUSSE

1 cup sugar

1 cup water

200g white chocolate

3 eggs

200ml cream

1 tbsp sugar

1 tsp vanilla essence

1 pinch of salt

METHOD

LIME POACHED PERSIMMONS

1. Add sugar to water, add ginger, star anise, lime juice and zest to create syrup for poaching and bring to the boil
2. Add persimmons slices to syrup, bring back to boil, turn off the heat and set aside to cool
3. Once cold place into the refrigerator

WHITE CHOCOLATE MOUSSE

1. Place a saucepan half filled with water onto medium heat and place a heat resistant glass bowl on top of the saucepan
2. Add chocolate to the bowl and slowly melt
3. Separate the egg whites and yolks in separate bowls
4. Add sugar and vanilla essence to the egg yolks and whisk until pale in colour
5. In a separate bowl whip the cream
6. Whisk the egg whites, when almost stiff add salt
7. Remove the chocolate bowl from the saucepan and gradually add the egg yolk mixture, making it fairly firm
8. Gradually fold in the cream and then gently fold in the egg white
9. Place mixture into the refrigerator and chill for at least 2 hours or until mousse is firm
10. Place persimmons onto a plate, top with a generous dollop of white chocolate mousse and garnish with lime zest



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In Season: **PERSIMMONS**

Persimmons are available in autumn and winter (late February to mid June). Ideal when you want to add sweetness to a dish with otherwise salty and sour elements. Enjoy them in salads, cakes, puddings, mousses, or on their own!

VARIETIES



THE SWEET PERSIMMON (NON-ASTRINGENT)

APPEARANCE: The Sweet persimmon is round, with a diameter of around 10cm. The fruit has a slightly flattened top that holds their green stem.

CONSUMPTION: They can be eaten when crisp and crunchy or once they are softened. The softer and more ripe they become, the sweeter they get, so it's up to you!



THE ORIGINAL PERSIMMON (ASTRINGENT)

APPEARANCE: Original persimmons are large, heart shaped fruits, ranging in colour from pale orange to deep red-orange

CONSUMPTION: Original persimmons need to be harvested once fully mature and are ready for eating when the flesh is soft, jelly-like and very sweet. If eaten early, the astringency causes a bitter and unpleasant taste.

Get the full story on cooking with persimmons at **myfoodblog**[®]



For more delicious recipe ideas with persimmons
visit persimmonsaustralia.com.au



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Sweet CHESTNUT CREAM



PREP: 15 MINS



COOK: 1 HOUR & 15 MINS



MAKES: 2 ½ CUPS

Recipe by **Chestnuts Australia** chestnutsaustralia.com.au

INGREDIENTS

BOILED CHESTNUTS

260g uncooked chestnuts to make
200g cooked chestnuts

SWEET CHESTNUT CREAM

200g cooked roasted chestnuts

450ml carton pouring cream

½ cup milk

½ tsp vanilla extract

2 tbs caster sugar

METHOD

BOILED CHESTNUTS

1. Cut chestnuts in half across the width of the chestnut
2. Place prepared chestnuts into a saucepan of cold water and bring to the boil. Simmer for 15 to 20 minutes or until the flesh is tender and easily separates from the shell
3. Remove the chestnuts one at a time from the water. While chestnuts are still warm, quickly peel off the outer brown shell and remove the papery thin skin underneath

SWEET CHESTNUT CREAM

1. Combine chestnuts, 300ml cream, milk, vanilla and sugar in a medium saucepan. Bring to the boil, stirring until sugar dissolves, over medium heat
2. Reduce heat and simmer (do not boil), stirring occasionally, for 30-35 minutes until chestnuts are very tender. Remove from heat and cool slightly
3. Using a hand blender, blend until smooth. Transfer to a bowl, cover and chill until cold
4. Whip remaining cream in a bowl until soft peaks form. Fold cream through chestnut mixture and serve

TIPS & HINTS

Serving suggestions for sweet chestnut cream:

Layer with crumbled Anzac biscuits, diced strawberries and grated chocolate in serving glasses. Use in a filling for sponge cake or butterfly cakes. Spoon over poached pears or quinces. Serve with biscotti and fresh sliced pear

Store chestnut cream in an airtight container in the fridge for up to 4 days.



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White Chocolate & HAZELNUT BALL



PREP: 10 MINS



COOK: 20 MINS



SERVES: 4

Recipe by **Everyday Delicious Kitchen** everydaydelicious.com.au

INGREDIENTS

250g PHILADELPHIA Block
Cream Cheese, softened

100g CADBURY White Chocolate
Melts, melted

1 tablespoon caster sugar

1 cup chopped roasted hazelnuts

Ginger biscuits, to serve

Chocolate chip bread, to serve

METHOD

1. COMBINE PHILLY, chocolate and sugar in a small bowl. Chill for 1 hour or until firm
2. FORM into 2 balls and coat in hazelnuts. Chill until firm. Place onto 2 serving plates and serve with ginger biscuits and chocolate chip bread

TIPS & HINTS

This recipe is great for guests to share with coffee in place of dessert.



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Pear & Vanilla CAKES



PREP: 30 MINS + COOLING TIME



COOK: 1 HOUR



MAKES: 12

Recipe by **Australian Pears** rediscoverthepear.com.au

INGREDIENTS

PEARS

2 litres water
2 ⅔ cups (370g) caster sugar
1 vanilla bean, split and seeds scraped
12 x 125g Beurré Bosc pears, peeled and cored

VANILLA CAKES

125g butter, softened
⅔ cup (150g) caster sugar
2 eggs
1 ¼ cups (190g) self-raising flour, sifted
1 teaspoon vanilla extract
½ cup (125ml) milk

METHOD

PEARS

1. Place the water, sugar and vanilla in a saucepan over low heat and stir until the sugar is dissolved
2. Add the pears, cover with a round of non-stick baking paper and a lid, and cook for 25-30 minutes or until tender
3. Drain on absorbent paper, set aside and allow to cool

VANILLA CAKES

1. Preheat oven to 160°C
2. Place the butter and sugar in the bowl of an electric mixer and beat for 8-10 minutes or until pale and creamy
3. Gradually add the eggs and vanilla, beating well after each addition
4. Fold in the flour and milk
5. Line 1 x 12 cup (250ml) capacity muffin tins with paper cases and spoon ¼ cup (60ml) of the mixture into each case
6. Carefully push in the pears and bake for 30-35 minutes or until cooked when tested with a skewer



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Instant APPLE SLICE



PREP: 15 MINS



COOK: 35-40 MINS



SERVES: 8-10

Recipe by **Devondale** devondale.com.au

We love the simplicity of this Apple Slice recipe. Adding all your ingredients together at once makes it foolproof. Perfect for last minute entertaining and stable enough to easily transport to events and picnics.

INGREDIENTS

2 raw apples, cut into
approx. 2cm cubes
.....
2 beaten eggs
.....
1 cup sultanas
.....
1 ½ cups self raising flour
.....
125g Devondale Unsalted Butter,
melted and cooled
.....
1 cup brown sugar (you can
substitute with white sugar)
.....
2 tsp mixed spice
.....

TO FINISH

1 tsp cinnamon combined with 1 tbsp
golden caster sugar
.....
Devondale All Rounder Thickened
Cream
.....

METHOD

1. Mix all ingredients together thoroughly in a large bowl
2. Place in a greased and lined 18x28cm slice tin
3. Bake in a moderate oven 180°C (160°C fan-forced) for approximately 30-40 minutes
4. When cooked, sprinkle with cinnamon and sugar mixed together
5. Drizzle with Thickened Cream and sprinkle with extra cinnamon sugar

TIPS & HINTS

Serve with a dollop of whipped Devondale All Rounder Thickened Cream. This also makes a great dessert served warm with custard, cream or ice-cream.



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Be your **BEST BAKER**

Even the most seasoned cook can still have huge kitchen mishaps when it comes to baking! Follow our tips to make your baking perfect every time!

#1

To refresh spices for baking, roast them over medium heat until you can smell the spices and remove from heat.

#2

Toast nuts to intensify their flavour and make them stand out in baked goods.

#4

Always start a baked recipe with room temperature eggs and butter.

#3

Add 2 teaspoons of baking powder to 1 cup of flour if you don't have self-raising flour.



For more baking tips and recipes
visit devondale.com.au

Be your **BEST BAKER**

Even the most seasoned cook can still have huge kitchen mishaps when it comes to baking! Follow our tips to make your baking perfect every time!

#5

Always use the correct pan size. If not your baking will cook much faster or slower than specified.

#6

Fill cake tins only $\frac{2}{3}$ of the way up, leaving enough room for the batter to expand and rise as it bakes.

#7

When beating egg whites make sure utensils and bowls are sparkling clean.

#8

To melt chocolate, place in a bowl over a pot of simmering water.

#9

If a recipe calls for whole milk and you only have skim, add 2 tablespoons of melted butter.

#10

To keep lumps out of sugar keep it in an airtight container with an orange peel or marshmallows.



For more baking tips and recipes
visit devondale.com.au



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Carrot & Pecan Cake

WITH CREAM CHEESE FROSTING



PREP: 30 MINS + COOLING TIME



COOK: 1 HOUR



SERVES: 8

Recipe by **Schweppes** schweppes.com.au

A celebration cake to be enjoyed with Schweppes
Apple & Pink Grapefruit Mineral Water.

INGREDIENTS

CARROT AND PECAN CAKE

2 cups plain flour
2 tsp baking powder
1 ½ teaspoons bi-carbonate of soda
2 tsp ground cinnamon
1 ½ cups brown sugar
2 ½ cups grated carrot
(about 2 large carrots)
¾ cup pecan nuts, chopped
4 eggs
1 cup rice bran oil
1 tbsp vanilla extract

CREAM CHEESE FROSTING

250g block reduced fat cream
cheese
1 cup icing sugar
1 tbsp lemon juice

METHOD

CARROT AND PECAN CAKE

1. Preheat oven to 180°C/160°C fan-forced. Grease and line a 22cm round cake pan with baking paper
2. Sift flour, baking powder, bi-carb and cinnamon into a large bowl. Stir in sugar, carrots and 1/2 cup pecans
3. Make a well in the centre. Whisk eggs, oil and vanilla together in a jug until well combined. Using a large metal spoon, stir mixture into dry ingredients until well combined
4. Spoon mixture into prepared pan. Smooth top
5. Bake for 1 hour or until a skewer inserted in the centre comes out clean. Cool in pan for 10 minutes then transfer to a wire rack to cool completely

CREAM CHEESE FROSTING

1. To make cream cheese frosting, using electric hand-beaters, beat all ingredients in a bowl until light and fluffy
2. Smooth frosting over cake. Sprinkle with remaining ¼ cup chopped pecans. Slice and serve

TASTING NOTES

The combination of Schweppes Apple & Pink Grapefruit isn't just visually appealing, it's also very easy to enjoy alongside the nut & spice tones that are derived from this decadent, celebration carrot cake. The sweet, but not too sweet, flavours in the Schweppes Apple & Pink Grapefruit very happily and perfectly balance every bite in a surprising and welcoming way. Oh and just try and stop yourself for taking a finger-full of this classic cream cheese frosting!



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White Chocolate Bistro

CHEESECAKE WITH PINE NUTS & APRICOT GLAZE



PREP: 20 MINS



COOK: 45 MINS



SERVES: 12

Recipe by **Everyday Delicious Kitchen** everydaydelicious.com.au

INGREDIENTS

BASE

1 ½ cups sweet biscuit crumbs

100g butter, melted

FILLING

750g PHILADELPHIA Block Cream Cheese, softened

1 cup caster sugar

3 eggs, lightly beaten

1 cup sour cream

255g CADBURY White Chocolate Melts, melted and cooled slightly

¾ cup pine nuts

GLAZE

2 tablespoons apricot jam

METHOD

BASE

1. COMBINE the biscuit crumbs and butter. Press into the base of a greased and fully paper lined 24cm springform pan.
2. Ensure the paper extends 5cm above the top of the pan. Chill

FILLING

1. BEAT the PHILLY and sugar with an electric mixer until just smooth. Beat in the eggs then stir through the sour cream and chocolate.
2. Pour the filling over the prepared base. Sprinkle over pine nuts
3. BAKE in a moderately slow oven 160°C for 40-45 minutes or until just set. Cool in the oven with door ajar. Chill

GLAZE

1. MELT the apricot jam in a saucepan over a gentle heat and then strain. Brush over the cheesecake before serving

TIPS & HINTS

The secret to a great baked cheesecake is a small ovenproof bowl, half filled with water in the base of the oven.

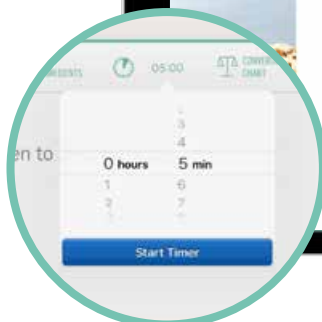
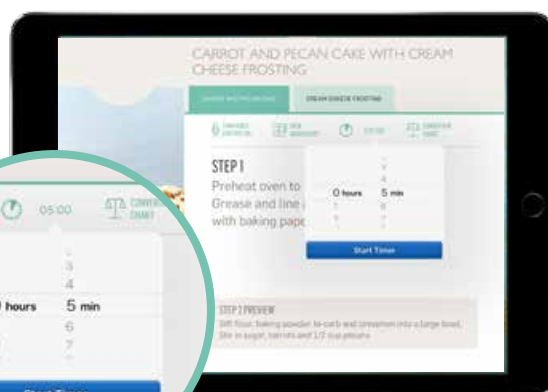
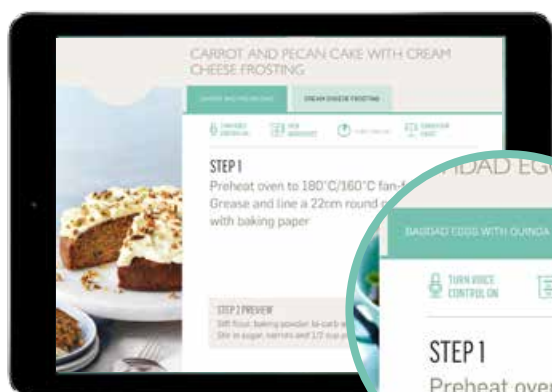


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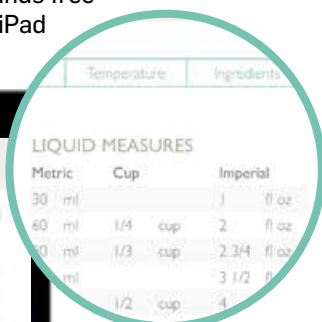
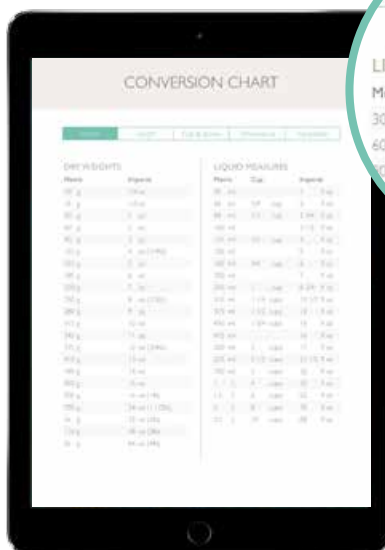


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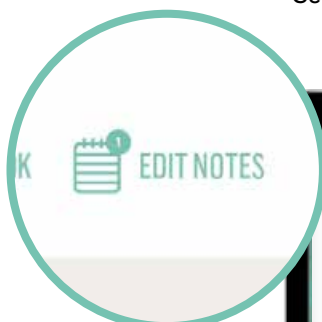


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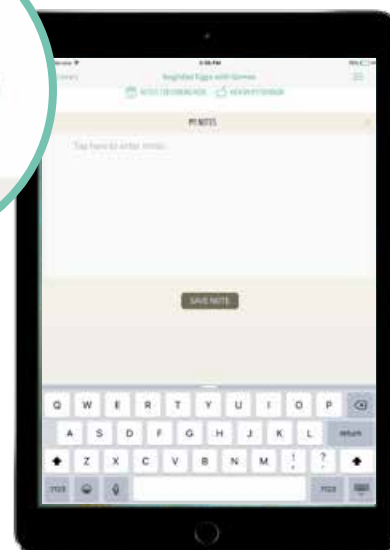
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Set timer to keep track of each recipe step.



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