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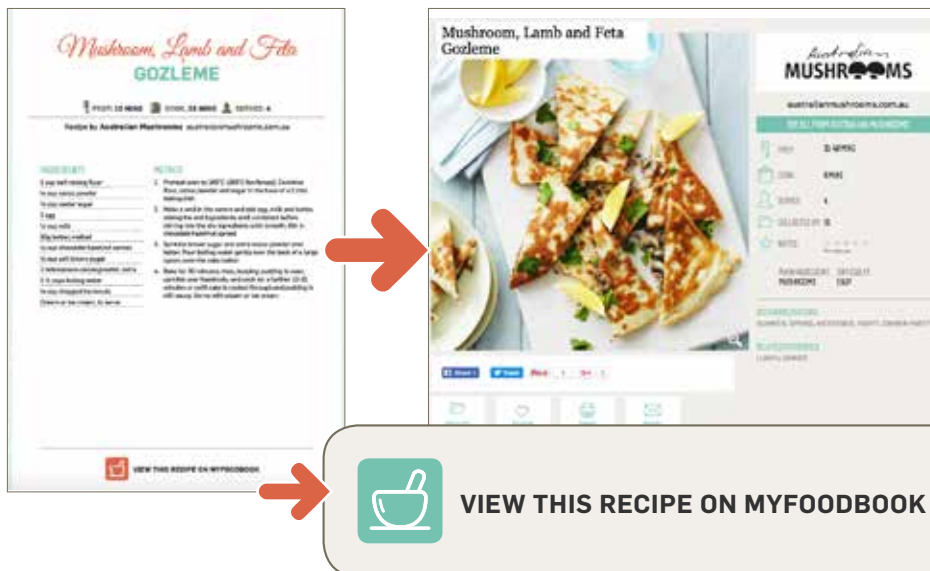
Summer Entertaining **FOODBOOK**



Meals Made to Share **BURGERS & PIZZAS**
REFRESHING COCKTAILS SUMMERY DESSERTS

How to use THIS COOKBOOK

VIEW RECIPE ON THE MYFOODBOOK WEBSITE



Mushroom, Lamb and Feta GOZLEME

Recipe by Australian Mushroom australianmushrooms.com.au

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Maple Roasted Mushroom & Carrot Salad 10



Turn Dinner
INTO DINING



28



5 TOP TIPS
for making perfect
homemade pizza



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Chocolate Pavlova
with Chilli Plums 50



Meals **MADE TO SHARE**

From Turkish-inspired gozleme to a crowd-pleasing terrine, these recipes always taste better, when shared with a friend.





SHARE THIS COOKBOOK



Mushroom, Lamb & Feta

GOZLEME



PREP: 25-40 MINS



COOK: 6 MINS



SERVES: 4

Recipe by **Australian Mushrooms** | australianmushrooms.com.au

INGREDIENTS

1 tsp caster sugar
.....
½ cup (125ml) warm water
.....
2 tsp dried yeast
.....
3 cups (420g) plain flour
.....
½ tsp salt
.....
½ cup (125ml) warm milk
.....
2 tbsp olive oil
.....
1 brown onion, thinly sliced
.....
1 garlic clove, crushed
.....
400g lamb mince
.....
1 tsp ground cumin
.....
1 tsp dried oregano
.....
½ cup (20g) flat leaf parsley,
chopped
.....
½ cup (20g) mint leaves, chopped
.....
200g Button Mushrooms, sliced
.....
200g feta, crumbled
.....
Lemon wedges, to serve
.....

METHOD

1. Combine sugar, water and yeast in a jug. Stand for 10 minutes
2. Place flour and salt in a large bowl. Add yeast mixture and milk and combine to make a soft dough. Turn onto a lightly floured board and knead gently until smooth. Divide dough into four portions. Place on a lightly floured board, cover with plastic and stand in a warm place for 20 minutes or until dough has doubled in size
3. Meanwhile, heat half of the oil in a large non-stick frying pan over medium heat. Add onion and garlic and cook, stirring often for 5 minutes or until onion is soft
4. Increase the heat to high, add mince, cumin and oregano and cook, stirring to break up the lumps, for 10 minutes until browned. Transfer to a bowl. Cool 5 minutes, add parsley and mint
5. Heat remaining oil in same frying pan. Add the mushrooms and cook a further 5 minutes or until browned lightly. Remove from heat
6. On a lightly floured surface roll dough into a 30cm x 40cm rectangle. Place one-quarter of the mince mixture, mushrooms and feta on one half of each rectangle season with salt and pepper. Fold dough over to enclosed filling. Press edges together to seal
7. Preheat a barbecue plate or frying pan on medium until hot
8. Brush both sides of dough with oil and cook, for about 3 minutes or until golden, then turn and cook for a further 3 minutes. Serve with lemon wedges



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Easy FLATBREADS



PREP: 25 MINS



COOK: 20 MINS



SERVES: 8

Recipe by **Breville** | breville.com.au

INGREDIENTS

2 ½ cups of plain flour, plus extra for dusting

½ teaspoon baking powder

½ teaspoon sea salt

1 ¼ cup natural Greek yoghurt

Olive oil spray

METHOD

1. For best results, use the Breville Bakery Boss® Stand Mixer.
2. Add flour, baking powder, salt and yoghurt to Glass Bakery Boss Mixing Bowl. Using the DOUGH HOOK, mix on FOLDING/ KNEADING setting, until dough is formed (4-5 minutes)
3. Dust a chopping board with flour. Tip dough out and knead by hand for a minute, to bring mixture together. Cut dough into 6-8 even sections and roll into balls
4. Get 2 pieces of baking paper and place your dough ball in the middle. Roll out with rolling pin. Repeat this process
5. Heat a fry pan. Lightly spray flatbread with olive oil and place into hot pan. Wait until bubbles begin to form, then flip. Repeat process

TIPS & HINTS

Serving suggestion: Top with sliced heirloom tomatoes, mixed medley grape tomatoes, crumbled feta, rocket and a drizzle of extra virgin olive oil



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Maple Roasted Mushroom & CARROT SALAD



PREP: 10 MINS



COOK: 35 MINS



SERVES: 4

Recipe by **Australian Mushrooms** | australianmushrooms.com.au

INGREDIENTS

- ¼ cup (50ml) maple syrup
- 2 tbsp olive oil
- 1 ½ tbsp red wine vinegar
- ½ tsp chilli flakes
- 2 bunches (375g each) baby (Dutch) carrots, peeled and trimmed, leaving 1.5cm stalk
- 1 bunch (375g) baby purple carrots, peeled, halved and trimmed, leaving 1.5cm stalk
- 400g Swiss Brown Mushrooms, trimmed
- ¼ cup (40g) roughly chopped hazelnuts
- ¼ cup (10g) mint leaves

TO SERVE

- ½ cup Greek-style yoghurt
- 1 - 2 tbsp lemon juice

METHOD

1. Preheat oven to 200°C fan forced. Combine maple syrup, oil, vinegar and chilli in a small bowl and whisk to combine
2. Place carrots in a large roasting pan, drizzle with 2 tablespoons maple syrup mixture and toss to combine. Roast 10 minutes
3. Add mushrooms and hazelnuts on a baking tray. Drizzle with remaining maple syrup mixture and season with salt and pepper. Roast for 20-25 minutes or until purple carrots are tender

TO SERVE

1. Combine yoghurt and lemon juice in a small bowl. Drizzle yoghurt dressing over carrots and serve with mint leaves

TIPS & HINTS

Serves: 4 as a side salad. Add rocket leaves and goat curd for a substantial salad.



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All Spice Chicken Fila Cups

WITH CREME FRAICHE & ORANGE ZEST



PREP: 20 MINS



COOK: 40 MINS



SERVES: 8

Recipe by **Lilydale** | freerangechicken.com.au

INGREDIENTS

4 filo pastry sheets
40g butter, melted
1 tblsp olive oil
1 small brown onion, thinly sliced
½ tsp ground allspice
1 garlic clove, crushed
Grated zest and juice of ½ large orange
300g Lilydale Free Range Chicken breast fillets, cut into 1cm pieces
2 tblsp chopped flat-leaf parsley
¼ cup creme fraiche
Extra grated orange zest
Extra 8 flat-leaf parsley leaves

METHOD

1. Preheat oven to 180°C (160°C fan-forced). Grease 8 holes of a 12-hole, 1/3 cup capacity muffin pan. Place 1 sheet filo on a flat surface. Brush with butter. Cut crossways to form two squares. Fold each square in half and then in half again. Place in prepared holes; brush with more butter. Repeat with remaining sheets and butter. Bake for 12 minutes or until golden. Stand in pan for 2 minutes
2. Meanwhile, heat oil in a large frying pan on medium-high heat. Add onion; cook, stirring for 5 minutes or until just softened. Add chicken; cook for 3 minutes or until browned. Add allspice and garlic; cook for 30 seconds or until fragrant. Add orange zest and juice; cook for 2 minutes or until chicken is cooked though and liquid has almost evaporated. Stir in parsley
3. Transfer filo cups to a serving platter. Fill with chicken mixture. Top with creme fraiche, extra orange zest and parsley



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Chicken, Pistachio & Cranberry Terrine

WITH PICKLED CHERRIES



PREP: 20 MINS



COOK: 90 MINS (plus cooling & refrigeration)



SERVES: 8

Recipe by **Lilydale** | freerangechicken.com.au

INGREDIENTS

CHICKEN PISTACHIO

18 pieces (500g) streaky bacon
2 x 500g Lilydale Free Range
Chicken Mince
4 garlic cloves, crushed
2 tsp mixed spice
¼ cup chopped fresh flat-leaf
parsley
2 tblsp lemon thyme leaves
¼ cup brandy
2 eggs, lightly beaten
¼ cup dried cranberries
½ cup shelled pistachios
Extra lemon thyme leaves, to serve

PICKLED CHERRIES

⅓ cup caster sugar
3 stems rosemary
2 fresh bay leaves
½ cup red wine vinegar
⅓ cup water
300g cherries with stems

METHOD

CHICKEN PISTACHIO

1. Preheat oven to 180°C (160°C fan-forced). Grease an 8cm deep, 13cm x 23cm (1.7-litre capacity) terrine dish or loaf pan. Line loaf pan with 14 slices bacon allowing slices to over hang around the sides
2. Chop remaining bacon coarsely. Place bacon in bowl with remaining ingredients. Season very well with salt and pepper; mix well to combine. Press mince mixture into terrine, packing down mixture as much as you can. Cover with overhanging bacon. Cover top with baking paper and foil
3. Place terrine in a large roast roasting pan. Pour enough boiling water into roasting pan to come halfway up the sides of terrine. Cook for 1 hour 30 minutes. Transfer terrine out of roasting pan. Cool completely. Weigh top of terrine with food cans. Refrigerate overnight

PICKLED CHERRIES

1. To make pickled cherries, stir sugar, rosemary, bay leaves, vinegar and the water in a small saucepan over medium heat until sugar dissolves. Add cherries; bring to a simmer. Remove from heat. Cool 30 minutes. Chill until required
2. Turn terrine out onto serving dish; top with extra thyme. Slice and serve with pickled cherries



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Burgers & PIZZAS

Burgers and pizzas are the ultimate entertaining food. Loved by all and fuss-free, they are a must-have on the summer menu.





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Herbed Chicken Sliders

WITH CUCUMBER & RED ONION RELISH



PREP: 20 MINS



SERVES: 4

Recipe by **Lilydale** | freerangechicken.com.au

INGREDIENTS

CUCUMBER AND RED ONION RELISH

1 large cucumber, thinly sliced into lengths

½ red onion, thinly sliced

1 tblsp chopped dill

3 tsp sumac

1 tblsp white wine vinegar

2 tsp olive oil

¼ tsp salt

SLIDERS

350g leftover Lilydale Whole Chicken, shredded

4 brioche slider buns

½ iceberg lettuce, shredded

1 carrot, grated

METHOD

CUCUMBER AND RED ONION RELISH

1. Combine all ingredients in a bowl. Cover and chill for at least 15 minutes

SLIDERS

2. Cut slider buns in half, horizontally. Place 1/4 of the shredded leftover Lilydale Whole Chicken, onto the bottom half of each half slider.
3. Top with 1 tablespoon of relish, then lettuce and carrot as desired
4. Put on the top half of the bun and serve



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Chilli Prawn & TOMATO PIZZA



PREP: 10 MINS



COOK: 15 MINS



SERVES: 4

Recipe by **Perfect Italiano** | perfectitaliano.com.au

INGREDIENTS

1 large (30cm) pizza base

3 tbsp tomato passata or paste

250g Perfect Italiano Pizza Plus

8 raw king prawns, peeled and
deveined

8 cherry tomatoes, halved

1 long red chili, thinly sliced

5-6 basil leaves

METHOD

1. Preheat the oven to 250°C
2. Spread the pizza base with tomato passata and sprinkle over Perfect Italiano Pizza Plus to evenly cover the base
3. Cut prawns in half lengthways, and place on base along with cherry tomatoes, chili and basil, then season with salt and pepper
4. Place the pizza in the oven for 10-15 minutes or until the cheese is melted and base is crispy. Remove from the oven and serve immediately



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Mushroom

VEGGIE BURGERS



PREP: 10 MINS



COOK: 10 MINS



SERVES: 4

Recipe by **Australian Mushrooms** | australianmushrooms.com.au

INGREDIENTS

1/3 cup (50ml) thick Greek-style yoghurt

1 tablespoon lemon juice

1 tablespoon finely chopped mint leaves

2 garlic cloves, crushed

3 tablespoons olive oil

200g Button Mushrooms, trimmed and halved

1/2 teaspoon ground cumin

1/2 teaspoon ground coriander

400g can chickpeas, rinsed and drained

1 carrot, peeled and coarsely grated

1/4 cup (10g) parsley leaves

Plain flour, for dusting

4 (80g each) Ciabatta rolls, halved

4 canned, baby beets, sliced

1 Lebanese cucumber, sliced into ribbons

4 butter lettuce leaves

METHOD

1. Combine yoghurt, lemon juice, 1 garlic clove and mint in a small bowl, set aside
2. Heat 1 tablespoon olive oil in a medium frying pan over medium high heat, add mushrooms. Cook for 4 minutes, add remaining garlic, cumin and coriander and cook for a further 1 minute or until mushrooms are fragrant and golden. Allow to cool slightly
3. Place chickpea, carrot, parsley and mushroom mixture in the bowl of a food processor and blend until just combined. Shape into 4 patties, dust in flour
4. Heat remaining oil in a large frying pan. Cook patties for 3-4 minutes each side or until crisp and golden
5. Place base of rolls on serving platter, spread evenly with yoghurt, top with lettuce, mushroom patty, cucumber and top of roll to serve

TIPS & HINTS

Drizzle with chilli oil for an extra kick!



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**IF YOU LIKE
WHAT WE
STAND FOR,
YOU'LL LOVE
HOW WE TASTE.**

*Why not turn dinner into dining tonight
with Kombucha and Green tea
Roast Chicken with Spring Vegetables.*





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Asian Style Chicken & SLAW BAGUETTES



PREP: 15 MINS



SERVES: 4

Recipe by **Lilydale** | freerangechicken.com.au

INGREDIENTS

CHICKEN BAGUETTES

350g leftover Lilydale Whole Chicken

½ wombok cabbage, shredded

¼ red cabbage, shredded

1 carrot, shredded

3 shallots, cut diagonally

1 cup coriander leaves

½ cup mint leaves

1 cup slivered almonds, roasted

1 sourdough baguette, cut into 4

Mayonnaise and sweet chilli, to serve

DRESSING

2 tblsp caster sugar

¼ cup rice vinegar

2 tblsp fish sauce

1 clove of garlic, crushed

½ cup lime juice

1 long red chilli, deseeded and finely chopped

METHOD

CHICKEN BAGUETTES

1. In a large bowl combine shredded cabbages and carrot. Add shallots, coriander, mint and leftover Lilydale Whole Chicken pieces.
2. Pour dressing over salad, add almonds and toss to combine
3. Slice each baguette in half. Fill with salad, a dollop of mayonnaise and a splash of sweet chilli sauce

DRESSING

4. Use a bowl to dissolve caster sugar in rice vinegar. Then add fish sauce, garlic, lime and chilli. Stir to combine

TIPS & HINTS

To really spice things up, add extra slices of fresh chilli.



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Margherita Pizza

WITH PESTO RICOTTA



PREP: 10 MINS



COOK: 15 MINS



SERVES: 4

Recipe by **Perfect Italiano** | perfectitaliano.com.au

INGREDIENTS

50g basil pesto

100g Perfect Italiano Ricotta

1 large (30cm) pizza base

3 tbsp tomato passata or paste

1 sprig flat leaf parsley, chopped

250g Perfect Italiano Pizza Plus

1 vine ripened tomato, sliced

1 sprig fresh basil leaves

METHOD

1. Pre-heat oven to 250°C
2. Mix pesto and Perfect Italiano Ricotta in a small bowl
3. Spread pizza base with 2 tbsp tomato passata sauce, chopped parsley and Perfect Italiano Pizza Plus. Then top with sliced tomatoes and remaining 1 tbsp of passata sauce
4. Cook pizza in the oven for 10-15 minutes or until the cheese has melted and base is crispy
5. Finish pizza with dollops of pesto Ricotta mix, freshly torn basil leaves and a sprinkle of salt and pepper

TIPS & HINTS

Replace basil pesto with sun dried tomato pesto or caramelised onion.



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5 TOP TIPS

for making perfect homemade pizza

1

CHOOSE THE RIGHT BASE

For a mid-week pizza fix, Lebanese bread works wonders as a thin and crispy base. For the days where time is on your side, why not make your own!

2

USE THE RIGHT CHEESE

Using the right cheese is key to creating a great homemade pizza. For a delicious melt, authentic stretch, and a topping that does not go oily, opt for a perfect blend of mozzarella, parmesan and cheddar.

3

MAKE HOMEMADE SAUCE

Whether it is a traditional red sauce or a creamy white base, everything tastes that little bit better when made from scratch.

4

TOPPINGS - LESS IS MORE

Simple combinations like those used in a classic Margherita are renowned for good reason. When using fresh, good quality ingredients - let the flavours speak for themselves.

5

COOK ON A PIZZA STONE

Combat that un-desirable soggy pizza base by cooking your homemade pizza on a pizza stone.





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Cauliflower, Chorizo & RICOTTA PIZZA



PREP: 10 MINS



COOK: 15 MINS



SERVES: 4

Recipe by **Perfect Italiano** | perfectitaliano.com.au

INGREDIENTS

1 large (30cm) pizza base
80g Perfect Italiano Ricotta
1 sprig flat leaf parsley, chopped
250g Perfect Italiano Pizza Plus
¼ small cauliflower, broken into
florets and thinly sliced
1 chorizo sausage, thinly sliced
2 tbsps pine nuts
1 sprig thyme

METHOD

1. Pre-heat oven to 250°C
2. Spread pizza base with Perfect Italiano Ricotta. Top base with chopped parsley, Perfect Italiano Pizza Plus, cauliflower florets, chorizo and pine nuts
3. Cook pizza in the oven for 10-15 minutes or until the cheese has melted and base is crispy
4. Finish pizza with a sprinkle of thyme before serving



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How to prepare **PORTABELLA MUSHROOMS**

Essentially a Swiss Brown left longer to grow so it opens out flat, exposing dark, fragrant gills, Portabella mushrooms are dense with a firm, meaty texture and deep, rich flavour.

1



CLEAN

There is no need to wash or peel mushrooms. Simply lightly clean mushrooms with a brush or damp cloth.

2



PREPARE

Portabella mushrooms can be sliced or left whole for cooking. If slicing, first cut off the stem and then place flat to slice into long thick strips. They are also a great variety for blending into meat-based meals.

3



*Get the
RECIPE!*

The Ultimate Beef and Mushroom Burger

PERFECT FOR

Portabella mushrooms are perfect cooked whole on the grill or BBQ. Add them to burgers, sandwiches and salads or use them as a base for a variety of savoury fillings. Their rich flavour also make them great sliced and added to sauces and soups.



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The "Ultimate"

BEEF & MUSHROOM BURGER



PREP: 10 MINS



COOK: 35 MINS



SERVES: 4

Recipe by **Australian Mushrooms** | australianmushrooms.com.au

INGREDIENTS

350g beef mince

150g Button Mushrooms, chopped

2 tablespoons chopped tarragon

2 tsp Dijon mustard

1 egg, lightly whisked

100g aged cheddar cheese, sliced

4 (100g) rindless bacon rashers

4 Portabella Mushrooms

4 (80g) burger rolls

4 iceberg lettuce leaves, torn

2 vine ripened tomatoes, sliced

¼ cup whole egg mayonnaise

¼ cup tomato chutney

METHOD

1. Place mince, mushrooms, tarragon, mustard and egg in the bowl of a food processor and blend until combined. Remove from the bowl, season with salt and pepper and form into 4 patties
2. Pre-heat an oiled char-grill pan or BBQ over medium high heat. Cook burger patty for 3-4 minutes, turn and top with sliced cheese. Cook for a further 3-4 minutes or until cheese is melted and patty is cooked to your liking. Set aside to keep warm
3. Cook bacon for 2-3 minutes each side or until golden and crisp, set aside to keep warm
4. Add mushrooms to pan or BBQ, turning until mushrooms are grilled on both sides and warmed through. Remove from the heat
5. Spread base of mushrooms with mayonnaise, top with iceberg lettuce, tomato, beef patty, bacon and drizzle with tomato chutney to serve



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Mixed Mushrooms & PANCETTA PIZZA



PREP: 10 MINS



COOK: 20 MINS



SERVES: 4

Recipe by **Perfect Italiano** | perfectitaliano.com.au

INGREDIENTS

2 tbsp olive oil

300g mixed mushrooms

2 cloves garlic, finely chopped

3 tsp thyme leaves

½ packet Perfect Italiano Pizza Plus

1 large (30cm) pizza base

4 slices pancetta, roughly torn

METHOD

1. Preheat the oven to 250°C
2. Heat the oil in a large frypan over a medium-high heat. Add the mushrooms and fry for 6-8 minutes or until golden brown. Remove from the heat, season and stir through the garlic and thyme. Set aside
3. Meanwhile, sprinkle over Perfect Italiano Pizza Plus to evenly cover the pizza base. Top with the pancetta, and place the pizza into the oven for 4-5 minutes until cheese is melted
4. Once the cheese has melted, remove the pizza from the oven and top with the mushroom mixture. Return to the oven for another 8-10 minutes or until the base becomes crispy
5. Remove from the oven and serve immediately



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Refreshing **COCKTAILS**

Bursting with flavours of zesty citrus and seasonal fruit, no summer soiree is complete without a refreshing, bubbly cocktail.





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The CHOP CHOP



SERVES: 1 STANDARD DRINK

Recipe by **Schweppes** | cocktailrevolution.com.au

Join the Schweppes Cocktail Revolution
"Just paid off your credit card"
This calls for a cocktail!

INGREDIENTS

50ml PIMM's

100ml Schweppes Lemonade

1 passionfruit

4 mint leaves (optional)

Ice

METHOD

1. Gently crush passionfruit pulp and mint leaves together in a tall glass with a wooden spoon
2. Add PIMM's and ice
3. Stir and top with lemonade (1 standard drink per serve)



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The MELTED THONG



SERVES: 1 STANDARD DRINK

Recipe by **Schweppes** | cocktailrevolution.com.au

Join the Schweppes Cocktail Revolution

"It's seriously hot"

This calls for a cocktail!

INGREDIENTS

30ml Tanqueray Gin

100ml Schweppes Lemonade

Lemon juice

Mint

Sugar

Cucumber

Ice

METHOD

1. Combine gin, sugar and lemon juice in a tall glass, stir to combine
2. Add chopped cucumber, mint leaves and ice
3. Top with lemonade (1 standard drink per serve)



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THE SECRET
INGREDIENT IS LIME.
YES, LIME.

SCHWEPPERVERESCENCE®

Let it out.





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The BOOYAH



SERVES: 1 STANDARD DRINK

Recipe by **Schweppes** | cocktailrevolution.com.au

Join the Schweppes Cocktail Revolution

"Bass left for holidays"

This calls for a cocktail!

INGREDIENTS

50ml PIMM's

100ml Schweppes Dry Ginger Ale

2 lemon slices

Mint

Ice

METHOD

1. Pour PIMM's into a short glass over ice
2. Top with dry ginger ale
3. Add slices of lemon and mint to garnish (1 standard drink per serve)



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The 13TH MAN



SERVES: 1 STANDARD DRINK

Recipe by **Schweppes** | cocktailrevolution.com.au

Join the Schweppes Cocktail Revolution

"Summer. Cricket. Couch."

This calls for a cocktail!

INGREDIENTS

30ml Johnnie Walker Red Label

Scotch Whisky

100ml Schweppes Dry Ginger Ale

Lime wedge

Ice

METHOD

1. Pour scotch whisky over ice in a short glass
2. Top with dry ginger ale, then stir
3. Garnish with lime wedge (1 standard drink per serve)



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Summery **DESSERTS**

Fruity, fresh and full of flavour, these colourful desserts make the perfect end, to a perfect summer get-together.





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Pink Marble

MERINGUES

 **PREP: 20 MINS**  **COOK: 60 MIN COOKING + 90 MIN COOLING**  **SERVES: 8-10**

Recipe by **Breville** | breville.com.au

INGREDIENTS

8 large egg whites
.....
2 cups caster sugar
.....
Pink food colouring
.....
Wooden skewer
.....

METHOD

1. For best results, use the Breville Bakery Boss® Stand Mixer
2. Pre-heat oven to 150°C (130°C fan forced). Place egg whites into Glass Bakery Boss Mixing Bowl. Using the BALLON WHISK, beat the egg whites on the AERATING/WHIPPING setting, until they have doubled in volume and hold a peak
3. Add sugar a tablespoon at a time, ensuring that it incorporates completely before adding the next. Whisk until egg whites are glossy
4. Place meringue mixture into 4-5 circles on a baking paper covered oven tray. Repeat using a separate baking tray until mixture is used up
5. Using a tablespoon, shape the meringues using a swirling motion
6. Dip skewer into food coloring and gently swirl pink dye into each meringue to create a marble effect. Using the back of a tablespoon, continue to swirl dye, to create a more blended effect
7. Place meringues in the oven. Bake for approx. 1 hour* until they are crisp, lift off the paper easily and make a hollow sound when tapped. Leave in the oven with door slightly opened, to cool completely (about 1 hour - 1 hour 30 minutes). Serve



TIPS & HINTS

*Cooking times may vary depending on oven



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No need to stop and scrape down the bowl with a spatula

Breville's revolutionary double scraper beater wipes the sides and bottom of the bowl with every turn, cutting mixing time and leaving ingredients smoother and better aerated.



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Chocolate Pavlova

WITH CHILLI PLUMS



PREP: 45 MINS



COOK: 60 MINS



SERVES: 8-10

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

INGREDIENTS

3 egg whites, at room temperature

Pinch salt

1 cup caster sugar

¼ cup CADBURY BOURNVILLE
Cocoa, sifted

½ teaspoon cinnamon

¾ cup sugar

¾ cup water

1 large red chilli, sliced

4 green cardamom pods

2 strips of lemon rind

10-12 red plums, halved and stoned

250g PHILADELPHIA Block Cream
Cheese, softened

1 cup pure icing sugar, sifted

1 teaspoon vanilla

1 cup thickened cream

METHOD

1. **BEAT** the egg whites and salt until stiff peaks form. Continue beating, whilst gradually adding the sugar, until mixture is thick and glossy. Fold through the cocoa and cinnamon
2. **SPREAD** a 1cm thick layer of meringue in a 24cm circle on a paper lined baking tray. Spoon meringue around the edge of the circle to form the walls of the pavlova. Bake in a slow oven 140°C for 45-60 minutes. Turn off oven and cool completely in the oven. Store in an airtight container until required
3. **COMBINE** sugar and water in a saucepan and bring to boil, stirring occasionally until the sugar has dissolved. Add the chilli, cardamon and lemon rind and boil for 5 minutes. Add the plums, cover with a cartouche and simmer for 10 minutes, turning once. Remove from heat and cool to room temperature. Chill covered, until required
4. **BEAT** together the PHILLY, icing sugar and vanilla until light and smooth, add the cream and continue beating until whipped
5. **TOP** the Pavlova with PHILLY cream, plums and a little syrup. Serve immediately

TIPS & HINTS

A cartouche is a piece of baking paper that has been wet to soften, then used to closely cover the food being cooked to keep it submerged and to minimize evaporation of the cooking liquid.



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Magic CUSTARD CAKE



PREP: 20 MINS



COOK: 1 HR 15 MINS



SERVES: 8-10

Recipe by **Breville** | breville.com.au

INGREDIENTS

CAKE

- 4 eggs, separated
- 1 ¼ cups caster sugar
- 1 teaspoon vanilla extract
- 1 tablespoon water
- 125g butter, melted
- ¾ cup plain flour
- 2 cups (500 ml) full cream milk, lukewarm

TOPPING

- Strawberries, cut into quarters
- Icing sugar

METHOD

CAKE

1. For best results, use the Breville Bakery Boss® Stand Mixer.
2. Preheat oven to 160°C (140°C fan forced). Using baking paper, line a 20cm round cake tin, leaving 2cm of excess paper above the rim
3. Place egg whites in Glass Bakery Boss Mixing Bowl. Beat on AERATING/WHIPPING setting with BALLOON WHISK, until firm peaks form. Set aside
4. In a separate glass mixing bowl, add egg yolks, sugar, vanilla and water. Beat on LIGHT MIXING setting with SCRAPER for 5 minutes until the mixture is pale and fluffy
5. Gradually add in melted butter until combined
6. Reduce speed to FOLDING/KNEADING setting. Add flour and mix until combined. Slowly add lukewarm milk until incorporated. Gently fold in egg whites with a large spoon
7. Pour mixture into prepared tin and transfer to the oven for 1 hour and 10 minutes. Bake until the top is golden and there is a slight wobble in the centre. Leave in tin until completely cool. Remove cake by lifting the baking paper out of the tin

TOPPING

1. Dust with icing sugar and top with fresh strawberries



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Quick Philly

PINK & WHITE PARFAIT



PREP: 20 MINS



SERVES: 6-8

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

INGREDIENTS

250g PHILADELPHIA Light
Spreadable Cream Cheese
.....
2 tablespoons caster sugar
.....
200g vanilla flavoured yoghurt
.....
2 teaspoons rosewater
.....
4 cups chopped watermelon
.....
2 punnets strawberries, halved
.....
Turkish delight, sliced, for decorating
.....
Pistachio nuts, chopped, for
decorating
.....

METHOD

1. BEAT together the PHILLY and sugar to combine, then fold through the yoghurt and rosewater. Chill briefly
2. LAYER in serving glasses with fruit and decorate with Turkish delight and pistachio nuts. Serve immediately



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Creamy SALTED CARAMEL ICE CREAM



PREP: 15 MINS



COOK: 15 MINS + CHILLING TIME



MAKES: 1L

Recipe by **Breville** | breville.com.au

INGREDIENTS

1½ cups (375ml) milk

7 egg yolks

¾ cup (165g) white sugar

300ml pouring cream

¾ teaspoon fine sea salt

METHOD

1. For best results, use the Breville Bakery Boss® Stand Mixer
2. Place milk into a medium heavy-based saucepan. Heat until milk just starts to simmer
3. Meanwhile, turn mixer to CREAMING/BEATING setting and beat egg yolks for 2 minutes, until pale and thickened. Once milk is hot, slowly whisk the milk into the eggs. Set aside
4. Combine sugar and water in a saucepan and stir over low heat until the sugar has started to dissolve. Increase heat to a medium-high heat. Using a pastry brush dipped in clean water, brush down sides of saucepan with a clean, wet pastry brush to dissolve any sugar crystals and cook without stirring until the toffee starts to turn a rich golden colour. Remove from heat and carefully pour in cream (Mixture may splatter at this stage)
5. Return mixture to a low heat and stir until any lumps have dissolved. Add egg mixture and salt and cook, stirring until mixture coats the back of a wooden spoon
6. Pour mixture into a heat proof bowl, cover and refrigerate until well chilled
7. Once chilled pour into ice cream bowl. Set ice cream maker to desired setting and churn. Once mixture is frozen transfer to a freezer safe container and freezer for up to 1 week

THIS RECIPE USES
**the Breville
Bakery Boss®**
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Nectarine & RASPBERRY TART



PREP: 30 MINS



COOK: 65 MINS



SERVES: 6-8

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

INGREDIENTS

1 ½ cups sweet biscuit crumbs

80g butter, melted

250g PHILADELPHIA Spreadable
Cream Cheese

100g CADBURY White Chocolate
Melts

¼ cup caster sugar

2 eggs, lightly beaten

1 teaspoon vanilla

2-3 nectarines, stoned and cut into
1cm thick wedges

125g raspberries

Icing sugar, for dusting

Cream, for serving

METHOD

1. COMBINE crumbs and butter and press into the base of a greased 33cm x 9cm rectangular fluted tart pan with a removable base. Chill
2. MELT the PHILLY and chocolate together in a bowl over simmering water, stirring occasionally until smooth. Stir in the sugar, cool slightly, and then stir in the eggs and vanilla
3. PLACE the tart shell on a baking tray. Pour over the PHILLY mixture and arrange the nectarines and raspberries in it. Bake in a moderately slow oven 160°C for 50-60 minutes or until golden and set. Cool in the pan before removing. Dust with icing sugar and serve, warm or cool, with cream



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3 *Delicious ways* to cook stone fruit

Summer-time sings the song of fresh fruit - and what better way to remind you that the air is warm, than delicious stone fruits like peaches, nectarines and apricots. While wonderful eaten by hand, the delicate aromas of stone fruit come alive when cooked.

Grilled

Grilling stone fruit creates a smoky caramelised sensation like no other. Either on the bbq or using a pan, stone fruit is best grilled over a moderate heat.

Poached

Poaching intensifies stone fruit's subtle sweetness, softening it's flesh just enough to soak up the aromatic flavours in which it has been bathed. The flavour combinations are endless.

Roasted

Roasting is an easy and fuss-free way to bring the perfumed flavours of stone fruit to another level. It is also a great way to make the most out of fruit that is slightly underripe.



For more information on Everyday Delicious Kitchen
visit everydaydelicious.com.au



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White Chocolate & COCONUT MOUSSE



PREP: 30 MINS



COOK: 10 MINS



SERVES: 4-6

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

INGREDIENTS

250g PHILADELPHIA Block Cream
Cheese, chopped and softened

225g CADBURY White Chocolate
Melts

½ cup coconut cream

2 egg whites

2 tablespoons caster sugar

Tropical fruits eg. cantaloupe,
kiwi fruit, mango, passionfruit, for
decoration

METHOD

1. COMBINE the PHILLY, chocolate and coconut cream in a bowl and whisk over simmering water until melted and smooth. Remove from the heat and allow to cool
2. BEAT the egg whites until stiff peaks form, and then gradually beat in the sugar until dissolved to make a light meringue. Lightly stir a third of the meringue into the chocolate mixture, then fold through remaining meringue
3. DIVIDE mixture between serving glasses. Refrigerate for at least 1 hour. Decorate with tropical fruit. Serve immediately



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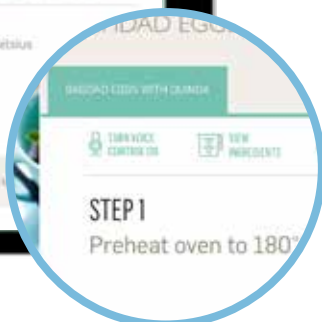
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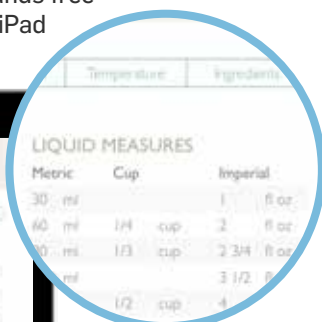
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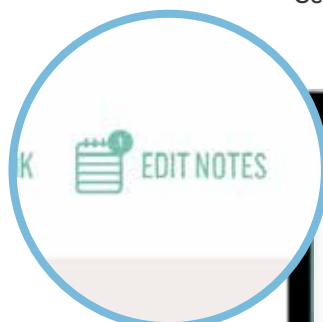
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