



Recipes from
Australia,
India, Italy
and more!

2024

THE SHARE TABLE

The Nine holiday cookbook.
A collection of recipes from Nine staff

Not every dish comes with a golden retriever's seal of approval. Kylie Blucher's Blucher Christmas pudding on page 45 does, a beloved cake recipe the family cooks annually. "Unfortunately one year it was also a favourite of our golden retriever Jerry, who happened to steal the leftovers and wolfed it down without anyone realising." Go Jerry.

It's these cute antidotes that help bring to life the beautiful dishes that Nine staff cook to celebrate, in the second edition of *The Share Table: Feasting across the Globe*.

Like the first book, this annual collection, created by Nine's Cultural Diversity Community, includes recipes for appetizers, mains, desserts and side dishes on rotation in the lives of some Nine staff.

The recipes come from all corners of the globe. From Northern India there's a versatile palak panner, a lush spinach and cottage cheese curry by Sandy Tomar (page 26). Larissa Miller channels the beaches and sand of Central American with her zesty (and very quick) ceviche (page 7). "Making ceviche keeps... Honduras close to my heart, no matter how far away I am," she writes. And from Malta, something my family used to make, we have Torta Tal Qara, or as Pauline Grech calls it, Nunna's Maltese Pumpkin and Rice Pie (page 24).

There's lots of love and beautiful memories in this book. We hope you feel that as you flick through and enjoy discovering the food that brings joy to the lives of our colleagues. Perhaps one of these recipes will become something you cook for your family and friends, too.

Happy cooking (and eating),

Sarah Norris

Head of Good Food

APPETIZER **PAGE 05**

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The background features a repeating pattern of stylized, hand-drawn food items in shades of orange and brown. The items include what appear to be bread rolls, pastries, and possibly small sandwiches or appetizers, rendered in a sketchy, artistic style. The overall color palette is warm and monochromatic, dominated by various tones of orange and brown.

APPETIZER



1 Lemon

Can of chickpeas

Garlic 2 cloves

Tahini (2 tbsps)

Olive Oil ¼ cup - ½ cup (depending on thickness)

Salt and pepper to taste

1 tsp of cumin

Tip:

You can add more or less of each ingredient depending to your taste (I like extra lemon and garlic).

Hummus

Middle Eastern | By Ella Gocher | Serves 2-3 | Time 5-10min

My dad used to make hummus before dinner and feed it to my brother and I when we couldn't wait any longer for food. Trying to get this recipe off him was the hardest thing I've ever done. When listing off the ingredients I would ask him "how much should I put in?" he'd say 'I don't know, a good amount I guess'. Thanks for the love of food and sharing recipes you wing!

Drain the can of chickpeas (keep the chickpea water for later) and put the chickpeas into a blender.

Cut a lemon in half and juice both sides into the blender.

Put ¼ cup of olive oil into the blender (you can put a little extra for a runnier hummus).

Put two tablespoons of tahini into the blender.

Peel and throw two cloves of garlic into the blender.

Grind some salt and pepper into the blender (depending how salty you want your hummus).

Put one tablespoon of cumin into the blender.

Grab some of the leftover chickpea water and put ¼ cup into the blender.

Blend all ingredients!



Chimol

- ½ each of green and red capsicum diced
- 1 white onion finely diced
- 1 ripe tomato diced
- 1 handful coriander finely chopped
- Juice of ½ lemon
- 1 clove garlic crushed - optional
- Red chilli finely diced to taste or some Tabasco sauce
- 1 pinch sea salt, pepper and cumin

Ceviche

- 500g skinless sea bass, cod or any firm white flesh fish or prawns. Cut into 1cm cubes.
- 500g green prawns finely diced

Optional

- ½ cup lemon

*Chimol, also referred to as chirimol or chirmol, is a common Honduran condiment traditionally made with tomato, onion, bell pepper, radish, and herbs with a citrus dressing. There are modifications to the recipe throughout the cuisines of Central America.

Honduran Ceviche

Honduras | By Larissa Miller | Serves 4-6 | Prep 10-15mins | Marinating 3hrs or overnight

Honduran ceviche is more than just a dish for me—it's a taste of home, family, and the tranquil beaches of Honduras. Being born and raised in Australia, my mother would often make this fresh, zesty ceviche, and each time, it brought me closer to my roots and to each other. The recipe itself is simple but bursting with vibrant flavours of lime, coriander, and tender shellfish, marinated to perfection. Whenever I make it, I am transported to the white sandy beaches of Honduras and the times I travelled there as a kid with my family! My mother recalls growing up and sharing ceviche with her family, in the sand, enjoying the warm tropical sun. Now, making ceviche keeps that part of Honduras close to my heart, no matter how far away I am. It's a cherished tradition, reminding me of the love, warmth, and connection I'll always carry from those beachside afternoons. Each bite is a way to honor my roots and keep those memories alive.

To make the chimol

Add the capsicum, white onion, tomato, coriander, lemon juice, garlic and salt, pepper, cumin and Tabasco to a bowl and mix well.

For the ceviche

In a bowl mix the fish, prawns finely diced, add 1/2 cup lemon juice and marinate it for

at least 3 hours or overnight.

Drain liquid and add the chimol. Mix well and then season, adjusting if necessary. Cover the bowl and put the ceviche in the fridge until ready to serve. Serve with corn chips, crackers or salted biscuits.

1 cup of rice noodles
200g of seasoned shredded chicken
½ avocado
½ cucumber
½ capsicum
1 carrot
½ cup Kimchi
Fresh chilli
Coriander
1 tsp of sesame seeds

For the sauce

3 tbsps of hoisin sauce
2 tbsp of peanut butter
1 tsp of sesame oil
1 clove of minced garlic

Deconstructed Vietnamese Fresh Spring Bowl

Vietnam | By Natalie Elliott | Serves 2 | Prep 15min | Cook 30min

My father worked as a chef in hotels across the south of England, the majority of the food he would cook would be, let's call it 'Modern British' so on his days off, he and I would love to cook recipes from his place of origin and one of my favourite travel destinations, Vietnam. Well, he would cook and I would assist. Having lived in Sydney for almost 14 years now, one of the things I miss most from home is my dad's cooking! With him still back in England and his response to my texts asking for cooking advice being "buy from supermarket, make easy life" I tasked myself to find my own Vietnamese inspired recipes and I must be honest here, most of this recipe is stolen out of an e-book I downloaded online but it is one that I come back to time and time again. It doesn't necessarily take me back to my travels in Vietnam but it does take me back to days in the kitchen spent with my dad.

Season the chicken with your preferred spices, I like to use paprika and turmeric. Place in the oven and cook until cooked through.

Prepare noodles as per packet instructions.

Thinly slice vegetables (long ways).

To make the sauce, heat a saucepan over medium heat and add the sesame oil, garlic, peanut

butter and hoisin sauce. Once sauce starts to thicken, add small amounts of water until it reaches your desired consistency.

Once cooked, shred or slice the chicken.

Assemble all ingredients in a bowl and drizzle over sauce. Sprinkle with coriander, sesame seeds, chilli and crushed peanuts.



Shallow cooking pot
2 cups chana dal or split chick peas
1 medium onion finely chopped
2-3 fresh green chillies finely chopped (optional)
½ inch ginger root grated
3-4 tbsps fresh coriander leaves finely chopped
1 tsp cumin seeds
1 tsp red chilli powder optional
2 tbsps rice flour
Salt to taste
Oil for frying
2 tps chaat masala

Chana Dal Pakora (Bengal Gram or Split chick pea Fritter)

Southern India | By Sandy Tomar | Serves 3 | Prep 10min | Cook 25min

This quick and easy appetizer has become a favourite among my family and friends, always a hit at every get-together. Growing up in a North Indian family, I developed a quiet admiration for South Indian cuisine, drawn to its unique flavours and comforting dishes. It wasn't until I moved to Australia I truly embraced this love. A South Indian friend generously shared this recipe with me, and it instantly became a staple in my kitchen. Since then, it's been a must-have at all our gatherings, a dish that perfectly blends my love for both cultures and brings everyone together over delicious food.

Keep the chana dal soaked in water for around 2-3 hours.

Drain and add it to a mixer jar. Grind to a coarse paste without adding any water.

Add 2-3 tbsps of water and whisk the ground chana dal using your hands until the batter feels light.

Add the remaining ingredients in the batter (except the oil and

garnishing ingredients) and mix well.

Heat oil in a pan. Once hot lower the flame to a medium heat and add the chana dal mixture in roundels to it.

Fry well on both sides until golden brown.

Server chana dal pakoras hot with coriander or tamarind chutney.





500g lamb mince

1 cup breadcrumbs (any are fine but panko or make-your-own are particularly good)

Handful of ripped up mint or Gourmet Garden lightly dried mint

200g coarsely grated halloumi

2 tps Worcestershire sauce

3 sheets frozen puff pastry - cut in halves

1 egg

Black poppy seeds & sesame seeds to coat

Salt & pepper

Lamb & Halloumi Sausage Rolls

Greek Inspired | By Leah Beadman | Serves 6-8 | Prep 15min | Cook 30min

This recipe is always a treat for gatherings – both in the office and with friends & family. A fun fact about it is that I submitted it to the NEFF Appliances “Best Home Cooks” competition in 2019 and was awarded in the Top 50, with it published in their cookbook!

Preheat oven to 180 and line a few baking trays.

Combine everything except the egg, seeds and pastry into a bowl and mix with your hands.

Divide mixture into 6 portions (although sometimes I do 5 thicker ones) and roll / pat out into long sausages on the pastry.

Roll pastry around the sausages and seal edges with a fork.

Cut into whatever size you want to serve them.

Beat the egg and brush over the pastry then sprinkle with the seeds.

Oven for approx 30 mins.

500g Beef Mince
4 Medium potatoes, diced finely
2 Medium swedes, diced finely
1 Large carrot, grated
1 ½ cups of peas
6 sheets of puff pastry
Salt & pepper to taste
Water to seal pastry
1 egg, beaten for egg wash

Pasties

Australia | By Geoff Osborne | Makes 12 Pasties | Prep 40min | Cook 30-40min

Combine the beef, potato, swede, carrot and peas in a large mixing bowl and mix well.

Best to try and get an even ratio of all the ingredients for an even mixture, season with salt and pepper.

Separate the pastry sheets and allow them to come to room temperature to allow ease when cutting, using a 5 inch or 12.5 cm bowl. Cut 4 rounds in each pastry sheet.

Place approximately 1 - 1.5 tablespoons of the mix in the middle of rounded pastry sheets.

Dip finger into water and run around the edge of each rounded pastry sheet.

Bring the edges of the pastry to the top and pinch together, making a fluted edge.

Place pasties on a tray lined with baking paper and brush with the egg wash.

Bake in an oven at 180/200c oven for 30-40 minutes or until golden brown.

My good wife and son have been making these pasties for over 10 years and the family absolutely love these.





2 cups good quality fresh ricotta
¾ - 1 cup pure icing sugar, sifted
⅛-¼ tsp cinnamon,
ground, to taste

Optional

Cannoli shells, broken in medium size pieces

Candied fruit, chopped

Dark chocolate, grated

Pistachios, chopped

Nutella (warm slightly in the microwave to make it easier to blend. Do not overheat)

Choc chips

Keeps: 5 days, refrigerated

Cannoli Dip

Italy | By Vanessa Tilocca | Serves 2 | Prep 10-15min

Growing up as an Italian Aussie, summer holidays always meant weekend picnics by the beach with the whole extended family. BBQs were lit and everyone bought a dish, it was like Christmas every weekend. The day was spent swimming, chatting, kids vs oldies football, bocce and eating!! This is a perfect way to bring a little dessert in your esky!

In a mixing bowl whip 2 cups of ricotta on medium speed to achieve a creamy consistency, approx 1-2 minutes.

Add ¾ cup sifted icing sugar and whip again until incorporated.

Add cinnamon and mix by hand until blended well. At this point you can mix in other ingredients.

Taste and adjust for sweetness by adding more icing sugar and/or

cinnamon. (Ricotta brands vary in saltiness and sweetness).

Fill your serving dish or container with the dip, add pistachios, grated chocolate and refrigerate until needed.

Serve with broken cannoli shells, waffle cones, chocolate sticks, fruit etc.

1 cup chopped spinach (palak)
(packed, rinsed)
½ cup green peas (fresh or frozen)
¼ cup chopped cilantro
(fresh coriander leaves)
2 tsps chopped green chillies
1 tsp peeled and chopped ginger
1 cup peeled and grated boiled potatoes
2 tbsps chickpea flour
2 tbsps cornstarch
¼ cup bread crumbs
1 tsp salt
2 tsps dry mango powder (amchoor)
½ tsp garam masala powder
6-7 cashew nuts (halved)
Oil for frying



Hara Bhara Kabab - Veg Kabab

India | By Sandy Tomar | Serves 4-5 | Prep 10min | Cook 30min

This dish brings out my love for veg food. The story of Hara Bhara Kabab is one rooted in the rich and diverse culinary traditions of India. The name itself, "hara" meaning green and "bhara" meaning full or packed, signifies the key ingredients—vegetables, herbs, and spices—that make this dish both flavourful and nutritious. Kabab is a major part of Mughlai cuisine, which is famous for its rich, aromatic, and often meat-heavy dishes. Over time, as vegetarianism became more prevalent, chefs began innovating with plant-based alternatives to create equally delightful snacks, and thus the hara bhara kabab was born as a meatless alternative to kebabs. Beyond its flavours, the dish also represents the balance of taste and health.

Blanch the spinach and peas.

Heat 2-3 cups of water in a pan over medium-high heat.

Add spinach and green peas to the pan and cook for 2 minutes.

Remove the pan from the heat and strain the spinach and peas in a mesh strainer.

Run them under cold water to stop the cooking process.

Drain well.

Make The Green Paste

Add the blanched spinach and peas to a blender, along with cilantro, chillies, ginger, and 1 tablespoon of water, and blend to make a smooth paste.

Scrape the sides of the blender a few times while blending.

Do not add more water otherwise the kabab mixture will become pasty.

Make The Kabab Mixture

Transfer the green paste to a medium mixing bowl.

Add potatoes, chickpea flour, cornstarch, breadcrumbs, salt, dry mango powder, and garam masala powder, and mix well.

Take a small lime size mixture and shape it to make a smooth ball. Gently press the ball and press a cashew half in the center.

Apply oil on your palms if the mixture is sticking while shaping.

Shape all the kababs in the same manner.

Fry The Kabab

Heat 3-4 cups of vegetable oil in a pan over medium-high heat.

Once the oil is hot, reduce the heat to medium.

Drop 5-6 kababs in the hot oil and fry until they turn golden brown, flipping a few times in between.

Drain on a plate lined with kitchen tissues.

Fry the remaining kabab in the same manner.

Serve hot.

1 cup of rice noodles
200g of seasoned shredded chicken
½ avocado
½ cucumber
½ capsicum
1 carrot
½ cup Kimchi
Fresh chilli
Coriander
1 tsp of sesame seeds

For the sauce

3 tbsp of hoisin sauce
2 tbsp of peanut butter
1 tsp of sesame oil
1 clove of minced garlic

Deconstructed Vietnamese Fresh Spring Bowl

Vietnam | By Natalie Elliott | Serves 2 | Prep 15min | Cook 30min

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Prepare noodles as per packet instructions.

Thinly slice vegetables (long ways).

To make the sauce, heat a saucepan over medium heat and add the sesame oil, garlic, peanut

butter and hoisin sauce. Once sauce starts to thicken, add small amounts of water until it reaches your desired consistency.

Once cooked, shred or slice the chicken.

Assemble all ingredients in a bowl and drizzle over sauce. Sprinkle with coriander, sesame seeds, chilli and crushed peanuts.

Shallow cooking pot
2 cups chana dal or split chick peas
1 medium onion finely chopped
2-3 fresh green chillies finely chopped (optional)
½ inch ginger root grated
3-4 tbsp fresh coriander leaves finely chopped
1 tsp cumin seeds
1 tsp red chili powder optional
2 tbsp rice flour
Salt to taste
Oil for frying
2 tsp chaat masala

Chana Dal Pakora (Bengal Gram or Split chick pea Fritter)

Southern India | By Sandy Tomar | Serves 3 | Prep 10min | Cook 25min

Keep the chana dal soaked in water for around 2-3 hours.

Drain and add it to a mixer jar. Grind to a coarse paste without adding any water.

Add 2-3 tbsp of water and whisk the ground chana dal using your hands until the batter feels light.

Add the remaining ingredients in the batter (except the oil and

garnishing ingredients) and mix well.

Heat oil in a pan. Once hot lower the flame to a medium and add the chana dal mixture in roundels to it.

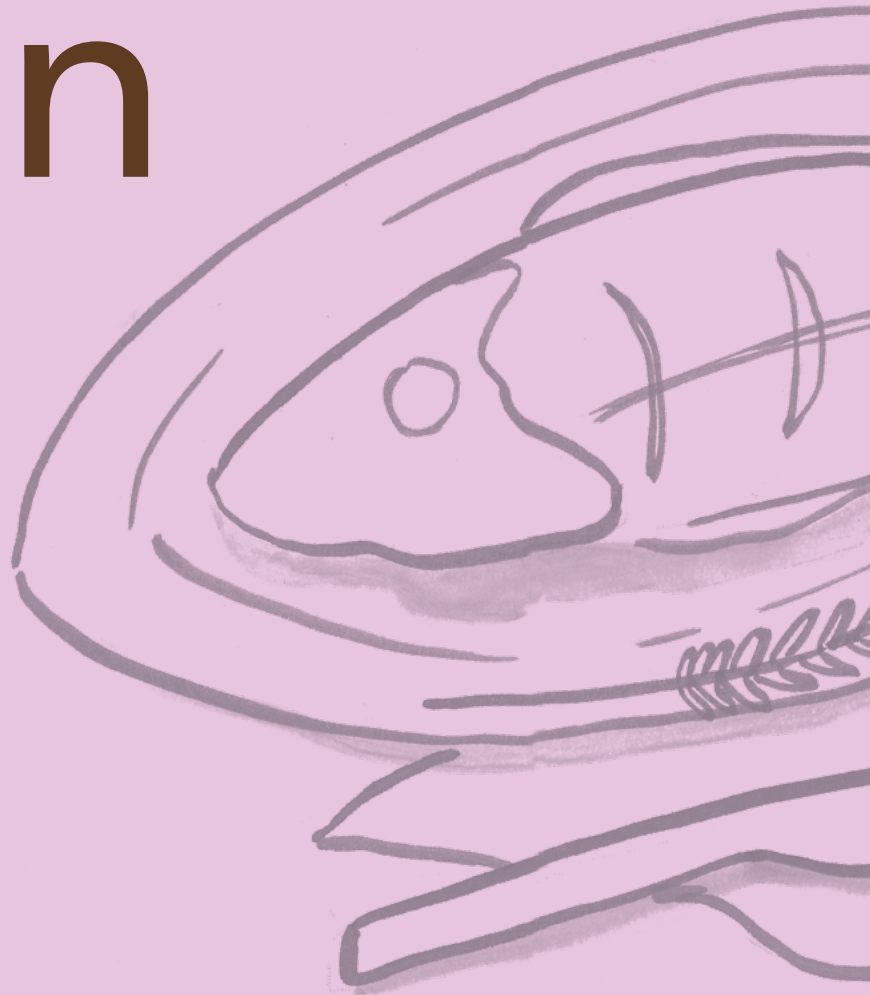
Fry well on both sides until golden brown.

Server chana dal pakoras hot with coriander or tamarind chutney.





Main





1 Birds Eye Chilli (finely chopped)
2 cloves garlic (crushed)
1 onion (halved and then cut into thin strips)
3 chorizo sausages
1 small container sun dried tomatoes (supermarket deli ok)
1 zucchini (sliced and halved)
1 capsicum (sliced into strips)
Parmesan cheese (to taste)
Toasted pine nuts (half cup)
Penne pasta (half bag)
Small jar pesto
Fresh basil (to dress)

Chorizo Pesto Pasta with Sundried Tomatoes

Italy | By Jenny Webber | Serves 4 | Time 30min

My butcher makes the best chorizo. It's very spicy and I thought basil, tomatoes and pesto would blend beautifully. I didn't have a recipe and seriously made this up. It was a fluke and now a firm family favourite. You can substitute the chorizo with broccoli if looking for a yummy vegetarian meal. Just don't mix all the ingredients like a cake - more of a lifting method.

In a large fry pan add a splash of olive oil, fry off chilli, garlic and onion. Once cooked remove from pan and set aside.

Fry off chorizo sausages and set aside.

Fry off zucchini, capsicum and sun dried tomatoes and set aside.

Cook pasta.

Chop chorizo into bite size pieces.

Return everything to the pan, light fry off together.

Pop everything into a large mixing bowl with the pasta.

Spoon through pesto, adding some Parmesan and toasted pine nuts along the way (save some to dress the meal).

A little cracked pepper.

Spoon into bowls and dress with more Parmesan, pine nuts and basil.

Yummo! Enjoy

Salt

500 grams penne pasta

4 anchovy fillets, drained

2 cloves of garlic

2 tbsps extra-virgin olive oil

2 tbsps unsalted butter

2 or 3 large tomatoes, peeled, seeded, and chopped (canned tomatoes work too—Mutti's Pelati or baby Roma are good options)

½ cup pitted black olives, finely chopped

1 tbsp capers, drained

¼ cup minced Italian parsley

The above ingredients can be adjusted to your own taste buds.

Penne alla Puttanesca

Italy | By Tina Di Meglio | Serves 2-4 | Prep 5min | Cook 15min

This recipe was passed down to me by my mother, who was a working woman and often got home very late. She always looked for quick and easy dishes to cook for us, and Penne alla Puttanesca was one of her go-to meals. The name "penne" refers to the quill-shaped pasta, while "puttanesca" comes from Neapolitan dialect. This dish is all about bold flavours and simplicity.

Bring a large pot of salted water to a boil and cook the pasta until al dente.

In a mortar, pound the anchovies and garlic into a paste using a pestle, or finely chop them.

Heat the olive oil and butter in a pan over medium heat, then add the anchovy-garlic paste and

sauté for 1 to 2 minutes.

Add the tomatoes, olives, and capers to the pan and cook for 15 minutes, stirring occasionally.

Once the pasta is ready, drain it and toss it with the sauce.

Sprinkle with minced parsley and serve.





150g pork belly, skin remove and thinly sliced
200g chicken thigh, cut into bite-sized pieces
3 garlic cloves, finely chopped
1 onion, finely chopped
1 cup shredded carrot
½ cup finely sliced Chinese cabbage
50g snow peas
2 cups chicken stock
2 tbsps soy sauce
1 tbsp dark soy sauce
1 tbsp oyster sauce
1 tsp sugar
180g dried vermicelli rice noodles (bihon noodles)
Black pepper
2 spring onions, sliced
Lime wedges or calamansi to serve, optional is boiled eggs

Pancit Bihon

Philippines | By Georgia Serrano | Serves 4 | Prep 15min | Cook 15min

Pancit (pronounced as pan•sit) is made with fine rice vermicelli noodles mixed with boneless pork, skinless chicken and mixed veggies. The sauce is usually chicken broth, black pepper, garlic and soy sauce. To garnish we usually top this with either boiled eggs or calamansi.

Place the pork belly and chicken into a large pan. Turn the heat on high so the pork and chicken start sizzling, continue to stir until the meat pieces are golden. Transfer the pork and chicken to a plate (leave the fat behind in the pan).

Add the garlic and onion to the same frying pan. Stir-fry over high heat for half a minute.

Add carrot, cabbage and snow peas. Stir-fry for another minute. Then add the chicken stock, soy sauce, dark soy sauce, oyster sauce and sugar. Stir to combine.

Then place the noodles into the sauce and use your tongs to toss the noodles as they cook in the sauce. Continue cooking until the noodles are tender and have soaked up all of the sauce.

Add the pork and chicken back into the pan along with a pinch of pepper and the spring onions. Toss until combined. Divide among serving bowls. Serve with either a lime wedge or calamansi.

Optional is adding boiled eggs. Enjoy!



Growing up and up to this day one of the million ways my mum would show her love to my sisters and I would be cooking pancit for our birthdays. Before digging into the birthday cake, my mum would dish up the pancit and say "eat this for a long life!". In the Philippines eating pancit during birthdays is rooted in the belief that long noodles will give you a long and prosperous life. I grew to appreciate her intentions behind this dish and I hope to continue this beloved tradition by sharing it with everyone.



For the Meatballs

500g ground lamb

1 cup rice (preferably short-grain)

1 onion, finely chopped

¼ cup fresh parsley, chopped

¼ cup fresh dill, chopped

1 tsp salt

½ tsp black pepper

1 tsp dried mint (optional)

4 dried sour plums (or more if making smaller meatballs)

For the Soup

2 tbsps vegetable oil or butter

1 large onion, chopped

2 carrots, sliced

1 potato, diced

2-3 tomatoes, peeled and chopped (or 1 can of diced tomatoes)

1 bell pepper, chopped

7 cups beef or lamb broth

Salt and pepper to taste

½ tsp turmeric

½ tsp saffron

Fresh herbs for garnish (parsley and dill)

1 cup dried chickpeas (pre-soaked and boiled until tender) or 1 can of chickpeas

This hearty soup combines the flavours of meatballs, chickpeas, and vegetables, making for a comforting dish. Enjoy your delicious Kufte Bozbash!

Kufte Bozbash

Azerbaijan | By Leyla Ahmadzada | Serves 4 | Time 45min

In Baku, Azerbaijan, during the Second World War, a young girl named Tamilla Ismayilova was born into a family of seven children. Poverty and the horrors of war surrounded them, but comfort came from their cozy kitchen, which overlooked a garden of vibrant daffodils.

Winter brought biting cold, often dropping temperatures to -5 degrees. With no central heating, Tamilla found warmth in cooking alongside her mother. Together, they transformed simple ingredients into traditional Azerbaijani dishes, but her favourite was always kufte bozbash. As they cooked, her mother guided her hands to shape the meatballs, each filled with a sweet dried sour plum.

Those afternoons were a refuge from the chaos outside. The kitchen filled with laughter, the aromas of spices, and stories of resilience that her mother shared. When the hearty soup was finally ready, the family gathered around the table, where each bowl held not just food, but love and togetherness. Tamilla Ismayilova is my grandmother, and her story is a precious part of my heritage. It reminds me of the strength found in family and the comfort that cooking together can bring, even in the darkest times.

Soak the Rice: Rinse and soak the rice in water for about 30 minutes, then drain.

Mix Ingredients: In a large mixing bowl, combine the ground lamb, soaked rice, chopped onion, parsley, dill, salt, pepper, and dried mint (if using). Mix thoroughly with your hands until well blended.

Shape Meatballs: Wet your hands to prevent sticking and shape the mixture into 4 large meatballs (or 8 smaller ones). Make a hole in each meatball and place a dried sour plum inside, then reshape to ensure they are tightly packed. Set aside to rest.

Prepare the Broth

Cook the Vegetables: In a large pot, heat the vegetable oil or butter over medium heat. Add the chopped onion and sauté until golden. Add the carrots and cook for a few more minutes.

Add Tomatoes and Spices: Stir in the chopped tomatoes, turmeric, saffron, and season with salt

and pepper. Cook for another few minutes. Add Broth: Pour in the broth and bring to a boil.

Cook the Meatballs

Drop in Meatballs: Gently drop the meatballs into the boiling broth, one by one. Cook uncovered for about 10 minutes without stirring to prevent them from breaking.

Add Potatoes and Chickpeas: Once the meatballs are set, add the diced potatoes and cooked chickpeas. If using canned chickpeas, add them now. Bring to a boil, then reduce heat to medium-low, cover, and simmer for about 40 minutes until the potatoes and meatballs are cooked through.

Serve

Ladle and Garnish: Serve the soup in individual bowls, ensuring each has a meatball, some potatoes, and broth. Garnish with crushed dried mint and fresh herbs. Enjoy with bread!



Best served
with a Maltese
Kinnie!

Salted Tuna

Fresh tuna steak/fillet(s)

Rock salt

Plastic or glass container (with a lid) - big enough to hold the tuna steak(s) with a cover

Torta Tal Qara Ahmar

Jap Pumpkin - 410g (0.9lb) (weight with skin on and seeds removed)

Brown Onions - 2 large

Stuffed Spanish Green Olives – 180g (drained weight) (the type you get in jars in brine)

Tomatoes (seeds & all) - 4 medium to large

White Rice - 350g (1½ cups)
- medium grain

Sea Salt - ½ tsp

Olive Oil – 2 tbsps

Butter or Olive Oil to grease baking dish

Frozen puff pastry (try to choose the type made with butter – it tastes better)

Salted Tuna (prepared as described above) – 40g

Nanna tells me that some Maltese use anchovies instead of salted tuna. So if you like use 40g (drained weight) of jarred anchovies.

Baking Dish (metal or earthenware – a non stick metal one works well)
– about 23 x 30cm (9 x 12 inches)

Food Processor (or a Good Knife and cutting board)

Torta tal Qara Hamra” literally translates to “Pie of the Red Pumpkin”. This is a traditional dish that my Nanna (pronounced Nun-na) would make each year on Good Friday.

It was a shared effort, whereby my Uncle would grow the pumpkins, and my Nanna would spend 2 days making pies for the entire family! One day dedicated to making the pastry from scratch, and another for the filling. There was a lot of love baked into these pies. This is a savoury vegetarian dish.

Torta Tal Qara Ahmar – Nanna’s Maltese Pumpkin and Rice Pie

Malta | By Pauline Grech | Serves 4 | Prep 2 weeks | Cook 35–45min

Salted Tuna

Place the salt and tuna in the container. Ensure there is a good thick layer (at least 1cm) of salt covering the tuna top, bottom and sides.

Put a lid on the container place in fridge for at least 2 weeks before using. The longer the tuna is left in the salt the better!! This should keep for a few months.

Torta Tal Qara Ahmar

Preheat oven to 250 degrees C.

Peel pumpkin and discard skin and chop into big chunks. Blitz pumpkin to fine pieces in a food processor & place in a bowl.

Peel and quarter onions. Blitz onion to fine pieces using the food processor and add to pumpkin in mixing bowl. Blitz olives in food processor to a fine dice and add to mixing bowl. Quarter the tomatoes, blitz in the food processor & add to other ingredients in the mixing bowl.

Rinse salt off tuna, dice into small pieces, about 5mm (0.2inch) dice, as it is quite salty.

Rinse rice with running water until water runs clear. Add the rice, tuna and sea salt to bowl with other ingredients and mix everything well.

Grease a baking dish with olive oil or butter (use a bit of kitchen paper or brush to help you here).

Cut pastry so it is roughly the

size (or a little bigger) than will cover the base of the baking dish and the sides. Carefully place the pastry into the baking dish so the pastry covers the base and the sides of the dish. Using a knife (or scissors) cut off any excess pastry. If there are any holes in the pastry, patch it up using some excess pastry. Brushing the pastry with water will help it stick to the pan.

Strain the rice mixture of excess liquid – just tilt the bowl over a sink holding the mixture back with a large spoon. Don’t squeeze the mixture, you just want the excess liquid removed. Spoon the rice mixture into the pastry laid out in the baking pan – spreading mixture evenly and filling to the top.

Drizzle olive oil all over the rice mixture – about 2 to 3 tablespoons.

Cut another piece of pastry to size. A little larger than the size of the baking pan. Drape over the baking dish. Trim pie of excess pastry.

Crease edges of pie with a fork to seal the pie. A brush and some water can help seal the pie.

Prick the top of the pie all over with a fork to allow hot air to escape.

Bake pie in the oven until pastry is golden (approx 35 to 45 minutes).

Allow to cool a little and slice it up and serve.



Sauce

Olive Oil

1 small brown onion (finely chopped)

2 garlic cloves crushed

2 tbsps tomato paste

400g can diced tomatoes

2 cups beef stock

Meatballs

500g mince - I like pork/veal combo or pork/beef

1 small brown onion (chopped)

1 egg

½ cup breadcrumbs

¼ cup Parmesan cheese

¼ cup chopped parsley

1 tbsp chopped mint

S&P

Spaghetti and Meatballs

Italy | By Sally Stevens | Serves 4 | Prep 15min | Cook 45min

This recipe was passed on to me by my Mother in law, Irene. It's my Daughter, Ava's, favourite meal. I've also passed it onto many Nine Newsroom colleagues, when requested! My main tip is you can't add too many herbs!!! Add a lot of mint & parsley - this is key!!

Combine all meatball ingredients (including the cooled fried onion).

Shape into small balls. About 16-18. Refrigerate while preparing sauce.

Once sauce is on the go, roll each meatball in seasoned flour before gently frying in oil rolling them around until nicely browned - when browning the balls, make sure to brown well - you want that dark "gnarly" flavour.

When you simmer them in the sauce, they will still be juicy & tender.

Remove from heat.

Sauce

Fry onion in a little oil over

medium heat until soft. Add garlic and fry a little longer. Then add tomato paste and cook stirring for 1 minute.

Add tomatoes and stock to pan. Bring to boil. Reduce heat and simmer for 15 minutes or until sauce thickens slightly. Blend with stick blender just a little (I just use a potato masher).

Add prepared meatballs. Spoon over sauce to coat. Simmer for 15 minutes turning balls. Check seasoning.

Meanwhile cook spaghetti.

Serve with Parmesan & garlic bread.

2 tbsps oil
1 tsp jeera (cumin seeds)
2-3 garlic clove
1-2 tomato
1 tsp chopped ginger
2 tpsps red chilli powder
2 tpsps coriander powder
Salt to taste
300gms bunch of spinach (palak), cleaned
2 green chillies (optional)
200gms paneer(Cottage Cheese), cubed
2 tpsps turmeric powder
¼ cup cream
1 tbsp butter
1 tbsp ghee

Palak Paneer (Spinach & Cottage Cheese Curry)

Northern India | By Sandy Tomar | Serves 3 | Prep 15min | Cook 30min

Palak Paneer was always a go-to winter meal in my household, offering the perfect blend of health and flavour that appealed to all ages. The kids loved it with rice, while the adults preferred it with Indian bread or naan. It's a dish that can be easily adapted—health-conscious cooks often reduce the cream or oil, while others enhance its richness with a dollop of butter or cream, making it versatile for different tastes.

Marinate the paneer cubes with salt, turmeric, and red chilli powder. Pan-fry the paneer until crisp using a little oil and keep it aside.

Put a little water in a pot. Add 300 gms spinach leaves, 1-2 tomato, 2-3 clove garlic & 1 tsp ginger and boil for 5-7 minutes.

Blend the above ingredient once cold, purée to a smooth paste and set aside.

Chop one small or medium size onion.

Heat a pan on medium heat. Once hot, add ghee and the chopped onions. Cook the onion for 2 to 3 minutes until soft and translucent.

Add in the prepared spinach purée and mix. Also add around 1/2 cup water if purée is thick.

Cover the pan and let it cook for 10 minutes on medium heat. The spinach will bubble a lot. Stir at regular intervals to avoid sticking at the bottom.

Once the spinach is cooked, add coriander powder, turmeric powder, red chilli powder (optional) and salt. Mix and cook for 1 minute.

Add marinated paneer (cottage cheese) and mix. Let the curry simmer for 5 to 7 minutes.

Garnish with cream & butter.





1 tbsp of olive oil
1 medium sized onion diced
1 clove of garlic minced (optional)
2 celery sticks diced
1 cup of black olives pitted and sliced
½ cup of capers
500ml passata
500g tuna in olive oil
250g pasta of your choice
Tbsp of butter
(olive oil as vegan option)

Nonna Antonietta's Pasta al tonno

Italy | By Toni Ambrogetti | Serves 4 | Prep 10min | Cook 30min

In Italy Christmas Eve is often a grand meal of different seafood. Festa Dei Sette Pesce - Feast of the Seven Fishes. In my family the most popular meal was a tuna pasta recipe with a tomato base with olives and capers. I learnt from my mum who learnt from my Nonna Antonietta.

Heat a pan to medium and add olive oil, onion and garlic.

Sauté until the onion is clear.

Add chopped celery and sauté until soft.

Add olives and capers - season with salt and pepper.

Strain tuna from oil and add to pan, breaking it up with mixing spoon.

Add passata and leave to simmer

for 20 minutes, stirring to ensure it mixes well and does not stick. Add a small amount of water if needed.

While the sauce is simmering add water to a pot and bring to the boil.

Cook pasta as directed.

Strain pasta and return to the pot - add butter and mix well.

Serve pasta and sauce to your heart's content!

4 skin-on salmon fillets

For the salmon rub

You can marinate, rub or season your salmon anyway you like - this rub happens to be my husband Matt's favourite!

1 ½ tbsp olive oil

1 tsp ground cumin

1 tsp ground coriander

1 tsp ground paprika

1 tsp onion powder

1 tsp dried oregano

For the mango and avocado salsa

1 mango, stoned, peeled, finely chopped

1 avocado, stoned, peeled, finely chopped

1 Lebanese cucumber, seeded, finely chopped

½ red onion, finely chopped

½ cup coarsely chopped coriander

2 ½ tbsp lime juice

1 long red chilli, seeded, finely chopped (optional)

To serve

1 60g bag of baby rocket (or, if salad leaves isn't your thing, you could also serve rice!)

Baked Salmon with Mango & Avocado Salsa

Australia | By Jessica Dillon | Serves 4 | Prep 30min | Cook 11min

When my husband Matt and I were first dating, this was one of the first dishes I ever cooked for him, and it's still one of his favourite meals - it's healthy, fresh and relatively simple; perfect for when you have guests over for lunch, or to enjoy on a warm evening in Summer!

Preheat the oven to 200 degrees Celsius, fan forced. Prepare a tray by lining it with baking paper.

Chop the mango, avocado, cucumber, red onion, coriander and chilli (if you are adding it), and combine in a medium bowl. Add the lime juice and mix well. Cover the bowl with cling wrap and set aside until serving time.

Combine the oil, cumin, coriander, paprika, onion powder and oregano in a medium bowl, mixing well.

Add salmon to the bowl, turning to coat. Ensure you have every inch of the salmon fillet covered!

Lay the salmon fillets skin side down on the tray, and pop into the oven for 11 minutes.

Prepare the plates for serving by adding a small pile of baby rocket to the middle of each plate.

Take the salmon out of the oven and place directly over the baby rocket (I served two pieces of salmon to Matt this time!).

Lastly, dollop some of the mango & avocado salsa over the salmon. It doesn't have to be neat (as my mum and I call it, I serve this dish rustic-style!).

Serve immediately!





2 cloves garlic - crushed
2kg pork and veal mince
5 brown onions, diced
5 carrots, peeled and diced
5 large potatoes, peeled and cut into 1 inch cubes
1 kg frozen peas
90g tomato paste (2 x small tins)
4 large bottles (680-700g) of tomato and basil sauce
Olive Oil
2 ½ tbsps salt
2 tbsps sugar (raw or white)
Cracked pepper to taste
Chilli (optional) to taste

Joe's Sicilian Pasta Sauce

Italy | By Michelle Kitzler | Serves 20 | Prep 60min | Cook 4hrs

Everyone has a favourite spag bol sauce. This is my favourite. The parents of my partner, Joe, immigrated to Australia from Sicily in the late 1960's. Here is a simple, easy and delicious recipe from Joe's Mama, Rosa; made for lunch or dinner, for a large family. Joe makes it these days for our smaller family and we freeze portions in containers to have later when we are too busy and want a quick meal. This is absolutely the easiest but most satisfying meal you can have, and fills the kitchen with the warmest and sweetest aroma when it's cooking.

In a large pot (approx. 6L) add two tablespoons of olive oil and add onions, and cook over a medium heat till brown.

Add minced meat and stir continuously until slightly cooked.

Add bottles of tomato sauce, continuously stirring to mix well.

Add tomato paste, salt, pepper and sugar, (chilli if desired).

Add carrots and potatoes and continue to stir to combine all ingredients.

Reduce to a low heat and continue to stir every 30 minutes.

Add peas in the last hour.

After 4 hours, taste, add extra seasoning if need and serve.

Recipe can be used for parmigiana, lasagne, or pasta dishes.

Omit the meat entirely or swap out for eggplant for a vegetarian recipe.

Serve with spaghetti, penne, macaroni or even gnocchi. Really suits any pasta. Very important – don't forget to serve any of the dishes with a big bowl full of grated Parmesan. Serve also with a side of fresh Italian salad of lettuce, tomatoes, red onions, capsicum, olives and some cheese and olive oil & lemon as a dressing (fennel optional for an extra flavour boost). Add another side of warm crusty bread to soak up any leftover sauce on the plate.

4 eggplants
1 onion (sliced and fried until well cooked)
1 ½ cups of dry breadcrumbs
1 cup of grated Parmesan
1 ½ cups prepared tomato sauce

Melanzane della famiglia Verga

Sicily | By Kathryn Leithead | Serves 8 | Prep 50min | Cook 30min

Sicilian eggplant recipe from the Verga family that has been passed through the generations and loved by all!

Peel and slice eggplant lengthways (approx 0.5cm thick).

Place slices in a colander over sink and sprinkle with salt.

Let stand in colander for 30 minutes.

Dab dry each eggplant with paper towel and fry in olive oil until translucent.

Layer in baking tray:
Starting with some sauce.

Layer eggplant, sprinkle some fried onions, dab some sauce with a tablespoon, sprinkle cheese and breadcrumbs and repeat until finished.

Top layer to be finished with breadcrumbs, cheese and a drizzle of olive oil.

Bake in the oven for 30 minutes at 180 degrees Celsius.





Mint
Coriander
Onions
Green chillies
Curry leaves
Tomatoes
Potatoes
Caraway seeds
Coriander powder
Garam masala

Aloo Pulao-Potato and Rice

India | By Saiprasanna Mariyala | Serves 4-5 | Prep 10min | Cook 20min

In a small village in Andhra Pradesh, Lakshmi, a talented cook, was preparing for the Sankranti festival when she realised her pantry held only rice, potatoes, and a few spices. Rather than be discouraged, she decided to make a new dish using what she had. She fried the potatoes until golden and mixed them with basmati rice, cumin, cinnamon, and green chillies, letting the fragrant spices infuse the ingredients. As the aloo pulao simmered, it's delicious aroma spread through the village, attracting curious neighbors. When the dish was ready, everyone was amazed by its rich flavour, with the potatoes absorbing the spices perfectly and the rice adding a soft, comforting texture. Lakshmi's simple creation became a village favourite, showing that even the humblest ingredients could create something extraordinary. From then on, aloo pulao was made in homes far and wide, each family adding its unique twist to the beloved dish.

Servings

For 2 cups of rice, you'll need 4 cups of water (a 1:2 rice-to-water ratio). This recipe will make about 4-5 servings, depending on portion size.

Heat oil in a pan and add 1 tsp of caraway seeds (sajeera), 1 chopped onion, and a few curry leaves. Sauté until onions turn golden.

Add 2 chopped green chillies, 2 chopped tomatoes, 2 diced potatoes, 1 tsp coriander powder, and 1 tsp garam masala. Cook until the potatoes soften.

Add 1/2 cup mint (pudina) and 1/4 cup cilantro (coriander). Stir well.

Add 2 cups of washed rice and 4 cups of water.

Cook on low heat until the rice is fully done. Garnish with fresh cilantro and serve hot.

1 iceberg lettuce
1 tbsp olive oil
400g turkey breast steaks
thin (cut into thin strips)
1 red onion (medium, peeled
and cut into 12 wedges)
2 peppers (1 red and 1 yellow,
deseeded and thinly sliced)
1 tsp hot smoked paprika
1 tsp ground cumin
1 tsp ground coriander
Pinch of Sea salt + black pepper
A handful fresh coriander
(leaves roughly chopped)
100g full-fat Greek yoghurt
1 Lime (cut into wedges to serve)

Tasty Turkey Fajitas

Mediterranean | By Caitlyn Brukarz-Smith | Serves 4 | Prep 15min

Do you have a goal of eating healthy but struggle to find a recipe thats tasty yet low calorie? I DO!! Welcome to my mid week go-to and it never disappoints! I have never had a bad customer review (even from my 5 year old niece) and it's affordable and so so flavoursome.

Turn the lettuce over and cut around the stalk end with a small knife. Carefully peel away at least eight leaves and wash and drain them well. (Use the rest of the lettuce for another recipe.) Place the leaves on a serving platter.

Heat the oil in a large non-stick frying pan over a medium heat and fry the turkey, onion and peppers for 5-6 minutes, or until the turkey is cooked and the vegetables are softened and lightly browned, stirring regularly.

Add the spices and cook for 1-2 minutes, stirring. Season with sea salt and lots of freshly ground black pepper.

Take the pan to the table or transfer the turkey mixture to a warmed dish and sprinkle with lots of coriander.

Pile the hot turkey into the lettuce leaves, top with yoghurt and serve with lime wedges for squeezing over.





Beef bone (to make approx. 6 Litres of broth, you need 3kg of beef bones)

2-3 brown onions

Ginger (approx. 8cm in length, sliced in half)

Salt & Pepper

Fish Sauce

Thinly sliced beef slices

Rice noodles

Spices

8 Star anise

6 cloves

1 cinnamon stick

1 cardamom pod

2 tsps fennel seeds

2 tsps coriander seeds

Garnishes

Chilli (optional)

Chopped eschallots

Bean sprouts

Thai basil

Lemon or lime wedges

Hoisin and/or Sriracha

Beef Pho

Vietnam | By Dzung Le | Serves 6 | Prep 30min | Cook 6 hours

This recipe is a blend of my mum's, passed down from her mother, along with a few of my own touches and ingredients. Growing up, the smell of Pho filling the house was a big part of my childhood, and I'd love to share this recipe so everyone can experience the comforting aroma of a Vietnamese home.

Place all the bones into a pre-heated oven at 200c for 40-50 minutes or until they have a dark colour. A lot of recipes will skip this and tell you to just put all the bones in the pot with the water but, roasting the bones is the key thing to do to make this pho *chef's kiss*.

In the meantime, char the onions and ginger over an open flame (if you don't have gas this can be done under the grill setting of the oven).

Toast the spices in a dry fry pan and set aside with the charred onions and ginger.

Once your bones are ready, remove from the oven and place them into a large pot, followed by the cold water. Let this sit for 5 minutes and skim the top of any impurities.

Place the pot over the heat and bring to a simmer, once simmering add the onions, ginger, spices and salt.

Simmer this on low heat for about 4-6 hours, skimming off the impurities every now and then.

While the soup is cooking, it's a great time to get all the garnishes ready:

1. Pick the coriander and Thai basil
2. Slice some lime or lemon wedges

3. Slice the chillies

4. Soak the rice noodles in cold water

Just before you are about to serve, add in the fish sauce. I like to add about half a cup in and then tasting the broth to see if it needs more. The reason why I add in the fish sauce last is because a lot of the broth would have reduced so if you have added the fish sauce in the beginning, the flavour would have steamed out. And check the seasoning of the broth to see if it needs salt or pepper.

In a pot of boiling water, cook the noodles and place them into your serving bowl.

On top of that, place 3 - 4 pieces of raw beef slices (that's right! Raw beef! The hot broth will cook the beef slices so don't worry) and a small handful of bean sprouts.

Pour over the hot pho broth in your bowl.

Garnish with the herbs, squeeze lime/lemon wedge, fresh chillies (if you want), a bit of hoisin and/or Sriracha sauce for a bit more flavour.

Enjoy!

If you have a lot of broth leftover, you can freeze it for another day! Just make sure you strain the broth to remove all the bones and spices etc.



1 Medium sized (3-4kg)
bone in ham leg
20 whole cloves

Glaze

1 cup of orange juice
1 cup maple syrup
½ cup brown sugar
1 ½ ts Dijon mustard

Jonty's Christmas Ham

Australia | By Lizzy Nan Tie | Serves 12 | Prep 20min | Cook 2hrs

Eight years ago, a group of friends and I began an annual Friendmas tradition that's become our favourite December ritual. On a Sunday in December, we come together to celebrate with a game of Bad Santa, a few rounds of Finska, plenty of drinks, and, of course, a feast.

Each year, the dish assignments spark some good-natured debates among the crew. Everyone's eager to know who's taking on desserts and who's in charge of salads. It's become a bit of a tradition in itself, with friendly banter flying around as we negotiate who brings what. Over the years, rice salads, ice cream wreaths, and some questionable vegetarian options have come and gone, but one dish remains a constant: Jonty's ham.

Pre-heat oven to 180 degrees fan force.

Prepare ham

Remove rind from ham. Take knife and cut around the edges of the ham then use hands to peel off rind.

Using knife crosshatch score the ham fat, placing a whole clove at each intersection.

Prepare glaze

Place all glaze ingredients in saucepan and bring to boil.

Reduce until it's the consistency of maple syrup and coats the back of a spoon.

Cook and glaze ham

Place ham on baking tray and cover fat with coat of the glaze.

Cook ham for 2hrs, glazing every 15 minutes (Yes, it's a lot of glazing and that's why it's so good).

After 2hrs remove from the oven and enjoy. It's good hot or even cold later!

A simple recipe that also allows for experimentation. I have subbed the OJ for cherry juice before and sometime add a few extra spices like cinnamon or star anise.







This pic on my Instagram – credit to Ivana Miletic, my sister, who makes them at Easter in honour of my mum, who died on Easter weekend in 2000.

I have a vivid memory of walking into the kitchen as a child and seeing my mum crying as she rolled pasta. She told me the cooking had filled her mind with thoughts of her mother, who had died years earlier.

I, too, feel closest to my mum in the kitchen. Sometimes, when I make bread, I'll hear how she told me to do something. If I wear her apron, I can imagine what it might feel like to touch her.

So often in the kitchen, my thoughts turn from food to my mother to my grieving. And sometimes, there is electricity. When a memory I haven't thought of for a decade is suddenly brilliantly illuminated – inspired perhaps by a powerful smell or way of doing something – it fills me with some giddy adrenalin unmatched by anything but a lifelike dream.

The feeling of old recipes being passed from mother to child was thick. This is where she showed me

how to make food like her mama, the trick for getting polenta right, the perfect bechamel sauce and the technical swirl of a fork that makes a scrap of pasta resemble something pretty. All this with the Italian radio blaring and a little dancing when her favourite songs came on.

There were no secrets in her kitchen.

Her homemade mint and ricotta ravioli is more than just my comfort food, it's become the dish by which I measure all others that try to flirt with my soul. It's the dish of my childhood. My memories of making ravioli stretch back to when I was a little girl, being scolded for eating the pasta scraps raw, keen to fulfill my part in the assembly line, which involved pressing a fork around the rims to form indentations.

She'd be chuffed it was in this book.

Homemade Pasta Dough

Flour

Eggs

Olive oil

Salt

Warm water

Mint and Ricotta Filling

Half a wheel of ricotta cheese

½ cup of freshly grated
Parmesan cheese

2 eggs, beaten

Salt and pepper

1 standard bunch of fresh mint -
leaves plucked and chopped

Teresina's Mint and Ricotta Ravioli

Italy | By Daniella Miletic | Serves 6-8

Tip out most of a 1kg pack of flour. I don't use fine-milled flour (just all-purpose, no-brand flour is fine, that's what my mum used!). Tap a crater into your flour volcano with your hand, and in the nest, crack in two eggs, a splash of oil, and a couple of tablespoons of salt. You can use a fork, but I just use one hand (it's about to get dirty kneading in a moment anyway) and start pulling a little flour in from the walls. Have a small measuring jug of warm water near you, and use your other hand to slowly add it in, kneading the water in as you go. I stop when I get to the right consistency, but if I have gone too far and it is a little sticky, just add more flour and keep kneading. My mum always said young people make the best pasta, because of their strong arms. And I think she's right.

Knead dough on a lightly floured surface. Turn it into a ball by stretching out the top and tucking the flaps into the bottom. I then slap it onto the board a few times to flatten the bits I've tucked in at the bottom, then wrap in cling wrap and let it rest for an hour.

Roll it out on a flat surface. I use a big piece of plywood I got from Bunnings and a broomstick. I also got cut to be one metre long at Bunnings, too. This, by the way, is a cheap and excellent gift (pasta board and roller).

I don't use a pasta machine to make pasta strips. I just roll it out until it gets to be around 1mm

thick, then I cut strips using the width of my hand as a guide.

Place a small mound of filling in the middle of the strip, with 1.5cm gaps. The filling should be a tablespoon's worth.

Paint the edges of the strip with a beaten egg (I use a plastic pastry brush for this) and between the mounds of ricotta, then fold the strips in half, pressing along the seam and between the ricotta mounds with your hand.

Use a drinking cup to cut out the ravioli into semi-circles. I like just over half a centimetre of pasta jutting out from where the ricotta mound begins to the rim.

Use a fork to make indentations around the rim of the ravioli, but don't puncture the side that has been folded (the straight side of the semi-circle).

Boil until al-dente. Should take a few minutes. Don't be aggressive, but use a sieve with a handle and take them out of the water slowly and carefully to avoid broken raviolis.

Mint and Ricotta Filling

Blend all filling ingredients until smooth in a large bowl.

Set aside filling until needed.

Serve with your favourite sugo. Mine is a slow-cooked beef and pork ragu.



4 cloves garlic (crushed)
2 bottles tomato passata
4 tbsps olive oil
Salt & pepper to taste
2 packets of penne
Fresh basil for garnish

Nonno's Penne with Special Sicilian Sauce

Italy | By Ebbeny Faranda

Nonno's Penne with Special Sicilian Sauce is a beautiful family tradition, passed down by my grandmother and kept alive through my father. The recipe taught to myself and my children has become a Sunday tradition in our household. It's more than just a meal, it's a way of getting the family together at the table, sharing stories and connecting through the act of cooking. A guaranteed crowd pleaser for people of all ages.

Heat half the olive oil in a saucepan. Sauté the garlic without browning.

Add passata and stir every 5 minutes on a simmer heat.

Slowly add remaining oil while stirring, season with salt and

pepper. Cook for 40 minutes.

In a separate pot, cook penne in salted water for 12 minutes (al dente). Drain.

Combine pasta with sauce, top with basil, and serve.



2 Salmon
1 tbsp Honey
1 tbsp of Miso paste
2 tsp Soy Sauce 1 tsp Sake
1 tsp of Sesame oil
1 tsp of sesame seeds
3 mushrooms
1 bunch of Broccolini
1 packet of Soba noodles

Honey & Miso Salmon with Soba Noodles

Japan | By Natalie Elliott | Serves 2 | Prep 15min | Cook 20min

Preheat the oven to 180 degrees.

To make the marinade, mix together the honey, miso, soy sauce and sake. Spoon over the salmon and marinade in the fridge for 15 minutes.

Line a baking tray with a baking sheet and place the salmon on the tray and in the oven. Cook for 10-15 minutes until cooked through.

Lightly fry mushrooms.

Cook the soba noodles as per the packet instructions and then lightly fry off in a pan with the mushrooms and some sesame oil and soy sauce.

Steam or boil the broccolini to your preference. Serve and sprinkle with sesame seeds.



Sides



Salad:

7 potatoes,
5 hard-boiled eggs,
1 cup mixed veggies,
100g canned beetroot,
Optional: Lettuce cups

Optional: Mayo (Best Foods recommended) if not making own dressing

Optional Dressing

1 whole egg,
5 yolks,
1L light oil, Neutral (grape seed, vegetable)
1 tbsp Dijon mustard,
Vinegar or lemon juice
Salt

Mainese / Pink Potato Salad

Cook Islands | By Kalem Tini | Serves 3-4 | Prep 20min | Cook 30min

This dish is iconic in both my household and my culture. It's truly a labor of love, requiring patience and time. Growing up, I remember waking up in the middle of the night to the sound of an electric hand mixer whipping the dressing for the mainese. Though essentially a mayonnaise recipe, this version is special because it takes hours to prepare (some take shortcuts and use store-bought mayo, like Best Foods). The slow, meticulous process gives it a unique texture and flavour that can't be rushed. This salad is a staple at any Cook Island event, making it more than just food—it's a symbol of tradition, care, and community.

Salad dressing (Optional)

Blender is recommended or a fast hand mixer.

Whisk/blend egg yolks, lemon juice and mustard until light and fluffy.

Slowly dribble a steady stream of oil into the egg mixture until thick (be careful not to add too much oil at once as this can cause the mixture to split).

Once the mixture is thick, season to taste and set aside in the fridge.

Potato Salad

Peel potatoes and chop into bite sized pieces. Bring to the boil in a

pot of water for 35mins or until tender. Then drain water and cool potatoes.

Boil 3 eggs and veggies together in a pot for 10mins. Peel eggs, set both aside.

Once potatoes and veggies are cooled, mix together all the ingredients (potatoes, chopped beetroot, veggies, dressing or mayo) in a big bowl.

Apply more dressing over the salad, grate two boiled eggs over the top and serve.

(Optional) serve in lettuce cups.

1.5kg tomatoes
500g onions
2 tbs salt
2 cup sugar
3 tps curry powder
1 tbs mustard
2 cups vinegar
¼ tsp chilli (optional)

Tomato Relish

England | By Kely Cannane | Serves 3-4 | Prep day before | Cook 1-2hrs

A number of years ago, shortly after starting at Nine, I made a batch of tomato relish to give to family and friends at Christmas. One of my friends branded it as 'Kelish'... and after that I received requests for more. So the new tradition began to make up an annual batch of tomato relish. Use it on crackers and sandwiches. My favourite over BBQ chicken breasts.

Chop tomatoes and onions and place in bowl.

Sprinkle with two tablespoons salt and leave overnight to extract juices.

Next day place tomatoes and the onions in a saucepan with their liquid.

Add sugar, stir over low heat until sugar has dissolved; increase

heat to bring to boil and boil for 5 minutes.

Combine curry, chilli and mustard, mix to smooth paste with a little vinegar; stir in remaining vinegar and add to saucepan stirring to combine thoroughly. Bring to boil and boil uncovered for 45 minutes.

Pour into hot sterilized jars and seal.





Potato
Maple Syrup
Butter

Marschke Potatoes

By Jay Marscke

Take a whole washed potato.

Cut an X in the top.

Pour some Maple Syrup
over the X.

Place a teaspoon of butter on top
of the X.

Wrap potato in alfoil.

Place into pre-heated oven (180c)
or on the BBQ plate or grill for
30 mins.

Open alfoil and enjoy.

Spaghetti - enough for 2-3 ppl
½ Red Onion
100g Cooked Chickpeas
½ Yellow/red Capsicum
150g Mix of Green/Black olives
Bag of Spinach or Rocket
100g Greek style feta
1 Tomato
½ Cucumber Olive oil Lemon
Cracked salt & Pepper

Greek Pasta Side Salad

Greece | By Natalie Elliott | Serves 2-3 | Prep 10min | Cook 15min

Boil the spaghetti in boiling water as per packet instructions.

Prepare the red onion, cucumber, tomato and cucumber by dicing to your preference. Half the olives.

Once the pasta is cooked, allow to slightly cool and mix through salad

ingredients, crumble through the Greek style feta and drizzle with olive oil and lemon.

Season with cracked salt and pepper.



Perfect side dish with
Greek style lamb
or fish.



Mayonnaise (Mayo)

Australia | By Geoff Osborne

My Wife regularly makes this simple but a fantastic dressing you will all enjoy. We store this in an airtight dressed up Coffee Jar in the refrigerator.

Recipe Version 1

1 Can of condensed milk

1 or 2 teaspoons of (Keens)
powdered (dry) mustard

3/4 cup of malt/brown vinegar

Mix all together until thick, then
store in an airtight Jar.

Recipe Version 2

1 can of condensed Milk

1/4 cup of brown sugar

1/2 teaspoon salt

1 1/2 teaspoons of
powdered/dry mustard

1 tablespoon of melted butter

Pinch cayenne pepper

Mix altogether and store in
an airtight jar.



Dessert

Shortbread

150g butter
65g ground almonds
90g caster sugar
1 tsp vanilla bean paste
150 g plain flour
1 grated lemon zest
30g cornflour

Filling

Dulce de leche
Desiccated coconut

Note: If you don't have dulce de leche on hand, you can make it by submerging a can of sweetened condensed milk in a pot of boiling water. The can needs to be submerged in the boiling water for about 3 hours, the longer it is left the darker and thicker it will become. Leave the can to fully cool down before opening.

Alfajores Recipe

Chile | By Isabela Gonzalez | Serves 20 | Prep 1-2hrs | Cook 20min

When I was a kid I used to watch my Nan bake all sorts of biscuits, from ANZAC biscuits to jam drops, and I learnt a lot from her. Paying homage to both of my grandmothers, my Nan and my Abuela, I'd love to share this recipe for Alfajores. It's a soft, buttery, sort bread biscuit filled with delicious dulce de leche and covered in coconut.

Combine the dry ingredients and butter in a bowl and mix.

Add vanilla bean paste and lemon zest. Gently combine, do not over mix.

Roll out the dough into two 6cm wide sausages.

Cool in the fridge for 1-2 hours.

Cut the dough into 1cm thick slices and place on lined baking tray.

Bake for 20 minutes or until only slightly coloured.

Allow to cool on tray.

When cooled, spread a greedy amount of dulce de leche onto the biscuits and sandwich them together.

Spread a light amount of dulce onto the sides of the biscuit sandwich then cover the sides with desiccated coconut.

Enjoy!





Banana Cake

1 ½ cup flour
1 cup packed brown sugar
½ tsp baking powder
1 tsp baking soda
½ tsp kosher salt
½ tsp cinnamon
130g browned butter
2 large eggs
1 ½ cup overripe bananas,
mashed and measured
½ cup sour cream
1 tsp vanilla extract

Leche Flan

10 egg yolks
1 can (340ml) evaporated milk
1 can (285ml) sweetened condensed milk
1 tsp vanilla extract
1 tsp lime zest or lemon zest (optional)
10 tbsps granulated sugar
(for the syrup)

Leche Flan Banana Cake (LecheNana)

Philippines | By Myrna Waugh | Serves 10 | Prep 15min | Bake 45–60min

The most googled dish (in the Philippines) during the isolation/ quarantine year, banana bread and leche flan. So why not combine the two to have the most comforting dessert you will ever have. So to anyone who has a whole bunch of bananas that are getting close to rotten, try this one now!

Banana Cake

Mix all the dry ingredients: flour, baking powder, baking soda, kosher salt, cinnamon.

Mash the bananas and mix with brown sugar, browned butter, 2 beaten egg yolks, sour cream and vanilla extract.

Fold in 2 egg whites beaten into soft peaks.

Leche Flan

Start by placing all the sugar in your baking pan (9x3 inches). Run this on your stove, slowly melting all of the sugar and making sure to not let it go too far. The most important thing is that the sugar granules are completely dissolved. After that, it's really your choice. The darker it is, the more bitter it will become. Take it off, right before it's the colour you want it to be. Let this cool completely.

Place the egg yolks in a bowl, and slowly beat them with a fork.

During this whole process, if you want a perfect, meaning no lump, leche flan, you have to beat this really slowly, to make sure that no bubbles form. Add in your milks, vanilla extra and zest. If you want something really smooth, pass this through a strainer.

Place your leche flan mix in the baking dish.

Top slowly with banana mix.

Bake at 160°C for about 45 minutes, in a bain marie (meaning in a tray filled with boiling water), reaching halfway up your cake pan.

Take out when cake reaches internal temp of 200F or a stick comes out clean.

Let cool completely.

Scrape the sides and invert using a plate.

Bon Appétit!

130gms fresh breadcrumbs
130gms plain flour
180gms fresh suet (from the butcher, minced)
125gms sugar
180gms raisins
120gms sultanas
60gms currants
6 dates
10 crystallised cherries
6 prunes
8 dried apricot
4 eggs
1 peeled and grated green apple
Pinch of nutmeg, salt, mixed spice
Bit of peel
3 tbsps Brandy & rum

Blucher Christmas Pudding

English | By Kylie Blucher | Serves Lots! | Time 5hours

This is a family tradition in our family. It came from my mother-in-law and we have been enjoying it for decades. This is a particular favourite of my dads so it is a must do on Christmas Day. Unfortunately, one year it was also a favourite of our Golden Retriever Jerry, who happened to steal the leftovers and wolfed it down without anyone realising. So I can confidently say that this recipe comes with a Golden Retriever's seal of approval!

Mix flour, suet and breadcrumbs together.

Put bit by bit in a blender and then place in a large bowl.

Add sugar, spices, salt and all of the fruit and mix well.

Add brandy and rum, grated apples and then eggs one by one.

Mix very well.

Butter a 17cm pudding bowl. Place a round piece of alfoil in the base and press down well.

Add pudding mixture, should be nearly full.

Cover with foil and then a muslin cloth and secure with string. Ensure the cover is tightly bound.

Place in a large saucepan, with $\frac{3}{4}$ of the way up the bowl. Cover and steam for 6 hours.

Replace water as necessary.

Serve with brandy custard and ice cream!





Cake

1 Cup of fresh grated carrot
400g can of crushed pineapple
1 cup of plain flour
1 tsp baking powder
¾ tsp of baking soda
¼ tsp salt
½ tsp cinnamon
¾ cup of sugar
2 eggs
5 tbsps oil
¼ chopped walnuts or pecans

Cream Cheese Topping

6 tbsps cream cheese
½ tsp vanilla
250 g icing sugar

Aussie Carrot Cake

Australia | By Scott Paterson | Serves 1-8 | Prep 25min | Bake 35-40min

This cake was a favourite of my wife's Grandad, Bill Forsyth. Each year, his nephew's wife, Widge, would make it for him as a birthday cake. As a wedding gift, my sister-in-law gathered recipes from both sides of our family and created a recipe book for us, including this cake along with other cherished favourites from family and friends in England and Australia.

I heard you were after recipes for Harmony Day...this is a family recipe that my wife Jane makes for most birthdays. It was a favourite of her Grandad Bill's!

Grate young fresh carrots to give one full cup and strain the juice from 400g can of crushed pineapple.

In a bowl mix 1 cup of plain flour, 1 teaspoon baking powder, ¾ teaspoon baking soda, ¼ teaspoon of salt, ½ teaspoon cinnamon and ¾ cup of sugar. Add 2 eggs and 5 tablespoons of oil. Mix very well. Stir in the carrot,

pineapple and chopped nuts.

Bake in a moderate oven for 35-40 minutes and cool before you add the topping!

For the topping, place 6 tbsps of cream cheese, ½ teaspoon of vanilla essence, 250g of icing sugar in a bowl and beat it very, very well. If it gets too thick add a small amount of milk to get the consistency smoother!

2 tbsps Vietnamese coffee ground or medium coarse coffee ground
2 tbsps condensed milk
Vietnamese phin coffee filter
Boiling Water
Ice

Cà Phê Sữa Đá (Vietnamese Iced Coffee)

Vietnam | By Caroline Tran | Serves 1 | Time 10min

Vietnam is the second largest coffee exporter in the world, which means Vietnam's coffee culture is huge. What makes Cà Phê Sữa Đá or Vietnamese Iced Coffee unique is its brewing method and condensed milk as its sweetener. It is traditionally made with medium to dark coffee ground dripped through a Vietnamese coffee filter and a hit of condensed milk. Other variations include Cà Phê Dừa (coconut coffee), Cà Phê Muối (salted coffee) and Cà Phê Trứng (egg coffee).

Add condensed milk to a tall glass (add more if you have a sweet tooth).

Add coffee ground to the phin.

Fill the phin with boiling water to the top and cover with the lid.

Slowly pour boiling water over the coffee ground (just enough to soak it) and wait one minute.

Press the inner filter over the coffee ground.

Fill the phin to the top with boiling water and cover with the lid.

Once the coffee is done brewing and all the water has dripped, remove phin filter.

Stir the condensed milk and coffee together.

Add ice to the glass.





Diwali
favourite

For cake base

12 pieces Savoiardi sponge fingers

For milk mixture

1 ½ cups milk

½ cup condensed milk

¾ cup heavy cream

½ tsp cardamom

7-8 strands of saffron

For garnish

Whipped cream

Chopped pistachios

Dried rose petals

Rasmalai Tiramisu

India | By Vaish Krishnan | Serves 6 | Time 20min

Here's a simple Diwali recipe I made for my dinner last year. Diwali is my favourite time of the year where we invite over 30 friends, and I single handedly cook a massive meal that takes close to 4 weeks of prep. Everyone loves dressing up and getting into the festive spirit together while spending time together with our Aussie Fra-mily away from the big family celebrations in India.

Make the milk mixture by combining warm milk with saffron and cardamom powder.

Add the heavy cream and condensed milk to this milk mixture and whisk well.

Break the sponge fingers in half. Take one half and dip it in the warm water for 2 seconds, then

dip it in the milk mixture for 4 seconds, flipping after 2 seconds.

Layer on a serving bowl, and chill for 1 hour in the fridge.

Once chilled, top with freshly made whipped cream, chopped pistachios and dried rose petals.





Post
Christmas
treat!

1 Panettone for 6
2L Streets Blue Ribbon
Vanilla Ice cream
(or your favourite ice cream)

Uncle Max's Panettone Ice Cream Sando

Australia | By Maya Brasnovic | Serves 6 | Prep 15min

That sweet spot between Christmas and New Year's? Pure magic. The presents have been opened, the traffic's finally chilled out, and you're free to lounge with friends and fam without a care in the world. Enter my friend Max's genius recipe to finishing the leftover Panettone. That massive, kinda dry loaf that half ends up in the bin. This recipe transforms it into a treat—crisped up on the outside, with a melty hit of ice cream in the middle. Dig in, and let the holiday vibes roll on.

Slice your Panettone to fit comfortably in your toaster.

Toast the slices until golden and slightly crisp.

Remove a 2L block of vanilla ice cream from its box and slice it along the shorter edge.

(It's best to match the ice cream slices to the size of the toasted Panettone slices).

Sandwich the ice cream between two Panettone slices, press gently, and enjoy!

