



The Nine Cultural Diversity Community acknowledges Aboriginal and Torres Strait Islander peoples are the Traditional Custodians of the lands on which we live and work, and have been cooking and eating food from the land, rivers and oceans for tens of thousands of years.

We honour their continuous connection to Country, community, waters, skies, and food sources, and pay our respects to Elders past and present.

## "Flavour diplomacy" is how Sandy Tomar describes what she does in her kitchen when introducing her dish for the third edition of The Share Table: Feasting across the Globe.

"My kitchen is less a space for following rules and more a laboratory for flavour diplomacy, and this recipe is the delicious trophy of that exploration," she says, writing about vegetable chow mein, a staple in Indian households.

"Its fiery, tangy twist rightfully crowns it the undisputed king of the Indo-Chinese street food scene [and] the perfect culinary bridge - a delicious, universally adored marriage of two global food traditions that delights taste buds across every generation."

And that there perfectly captures food's super power – its ability to transcend borders and cultures, and bring people together in ways nothing else can.

What I love about eating, and about the recipes in this annual publication created by Nine's Cultural Diversity Community, is that they tell a bigger story about life and about people, and that even though we come from different places, we all share food as a source of joy.

For Bianca Tasevski, making the Balkan dessert oblatne reminds her of her mum. "We would dance around the kitchen singing along to classic Christmas songs playing on Nine's Carols by Candlelight," she writes. "Although it's been five years without her, this decadent dessert continues to make an appearance on Christmas Day and serves as a reminder to enjoy the sweetness of life."

These are just a couple of the beautiful stories in this book, along with recipes from all across the globe, including a yule log from France (page 46), a Dutch Christmas cake (page 44), a South Indian eggplant curry (page 26) and a classic meat dish from Naples (page 21).

We hope you feel the love as you flick through and enjoy the food that brings joy to the lives of our colleagues. And 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

# Entrée page 06 Main Course page 10 Side page 24 Dessert page 30

Entrée



Prep time
20 min
Cook time
40 min

## Serves 10 - 12 people

#### **Ingredients**

- · 25 g butter
- · 1 med onion, diced
- 800 g butternut pumpkin, peeled, de-seeded, diced
- · 1 potato, diced
- 1 carrot, diced
- 900 ml vegetable stock
- 1 vegetable stock cube
- 150 ml cream
- · Salt and pepper to taste

#### **Optional**

- Chopped chives to garnish
- · Lovely with sweet corn mixed in

# The Best Pumpkin Soup

By Megan Bonner

- 1. Melt butter in a large saucepan or pot over medium heat.
- 2. Stir in the diced vegetables and cook for 5 minutes.
- 3. Add the stock, stock cube, salt and pepper to taste.
- 4. Simmer for 20 minutes until the vegetables are tender.
- Remove from heat and puree with a blender or processor.
   I find a stick blender is easiest.

- 6. Return to the heat and add the cream.
- Reheat slowly until boiling, thinning with more stock if necessary.
- 8. Serve with your preferred garnishes.

**Note:** Can be frozen, don't add the cream if freezing.

Italy Entrée

This dish is definitely a favourite in our family!

The recipe comes from my
Nonna who is from Sicily and
continues to make all her
traditional family recipes.
She always prepares them with
love using her home grown
tomatoes as the tomato passata.
We look forward to them on
special occasions.



Prep time
40 min
Cook time
20 min

## Serves 12 servings

#### **Ingredients**

- 3 cups rice
- · 2 garlic cloves, crushed
- · 1 onion, chopped
- · 2 tbsp tomato paste
- · 300 g beef mince
- · 400 g tomato passata or tin
- 100 g peas (optional)
- · 3 eggs
- · 1 cup parmesan, finely grated
- 200 g mozzarella, shredded
- 150 g breadcrumbs
- · Oil for frying

## Nonna Grace's Arancini

By Caterina Battaglia

- 1. Steam rice with 6 cups of water, refrigerate until chilled.
- Heat a little oil in a pan over medium heat. Sauté garlic, onion and tomato paste.
- Add the mince and cook until browned. Stir in tomato passata and peas.
- Simmer until mixture has slightly thickened, add salt, pepper and herbs. Refrigerate.
- 5. Mix rice with egg yolks and parmesan.

- Place rice in the palms of hands flat, add in the bolognese sauce and small amount of mozzarella then cover with rice. Cup between both hands creating the egg shape.
- 7. Whisk egg whites and lightly coat the shape.
- Gently dust breadcrumbs on arancini and refrigerate to cool and firm.
- 9. Deep fry in vegetable oil and enjoy!

#### A timeless treat for all ages!

There's something truly magical about certain foods that transcend generations, bringing joy and comfort with every bite.

For me, Spinach Fried Crackers are precisely that kind of culinary delight.
This beloved snack is an absolute hit among all age groups, a vibrant green testament to the simple pleasures of homemade goodness.



## Prep time 30 min

## Serves 6 servings

#### Ingredients

- · 2 cups plain flour
- · 1 cup whole wheat flour
- 1/4 cup gram flour
- · 3 tbsp semolina
- · 2 tbsp rice flour
- 6 tbsp oil
- · 200 g baby spinach
- 2 tsp salt (as per taste)
- · 2 tbsp coriander powder
- · 1 tsp roasted cumin seeds powder
- · 1 tsp carom seeds
- · Chat masala, for sprinkling
- · Oil for frying

# Spinach Fried Crackers

By Sandy Tomar

#### 1. Spinach Purée:

Wash and blend baby spinach to a smooth paste, adding a little water if needed.

#### 2. Dough:

In a bowl, mix plain flour, whole wheat flour, gram flour, semolina, and rice flour. Add all spices (except chaat masala) and oil. Stir in the spinach purée to form a firm dough. Cover and rest for 10 minutes.

#### 3. Shape & Fry:

Divide the dough, roll out thinly, and cut into diamond shapes. Fry in medium-hot oil until golden and crisp. Drain on paper towels.

#### 4. Serve:

Sprinkle with chaat masala. Allow to cool to room temperature before serving. Main

Raised on the powerful, deep spice
of North Indian cuisine, I
cherish Chow Mein for offering a
vibrant, textural counterpoint.
It is the perfect culinary bridge—
It is the perfect culinary bridge—
a delicious, universally adored
marriage of two global food
traditions that delights taste buds
across every generation.

I proudly recreate this flavoursome dish at home, channelling that childhood excitement into every chop of ginger and toss of the wok, mastering the magic I once only watched.

Prep time
20 min
Cook time
20 min

Serves
4 servings

#### Ingredients

- 300 g of hakka noodles (you can use any thick noodles)
- 3 tbsp oil
- 11/2 tbsp ginger, finely chopped
- · 4-5 Ira garlic cloves, finely chopped
- · 1 med red onion, thinly sliced
- · 2-3 tbsp green onion chopped
- · 1 Irg carrot, thinly sliced
- · 1 med green pepper, thinly sliced
- · 1 med red pepper, thinly sliced
- 11/2 cups green cabbage, thinly sliced
- 21/2 tbsp soy sauce
- · 1 tbsp white vinegar
- · 1 tbsp tomato ketchup
- 1 tsp red chilli sauce (or any hot sauce)
- · 1 tsp green chilli sauce
- White & black pepper powder to taste
- Salt to taste
- · Green onion for garnish, chopped



Veg Chow Mein

By Sandy Tomar

#### 1. Cook the Noodles:

Bring a pot of water to a boil.

Add noodles, turn off the heat,
and let them soak for 5-7 minutes
(or as per packet instructions).

Drain, rinse under cold water,
and toss with 1/2-1 tbsp oil to
prevent sticking. Set aside.

#### 2. Prepare the Stir-Fry:

Heat 2 tbsp oil in a wok over medium-high heat. Add ginger and garlic. Sauté for 30-60 seconds without browning.

#### 3. Add Vegetables:

Add red onion and spring onion. Stir-fry for 1 minute, then add carrot, capsicum, and cabbage. Stir-fry for about 2 minutes, keeping the vegetables crisp.

#### 4. Combine and Season:

Add the cooked noodles along with soy sauce, vinegar, tomato ketchup, red chilli sauce, green chilli sauce, white pepper, black pepper, and salt to taste. Toss well for 2 minutes until evenly coated.

#### 5. Serve:

Garnish with spring onions and serve hot.

This recipe is the conclusion of my efforts, carefully developed to my efforts, carefully developed to bring the true, authentic flavours of Paneer Butter Masala from its Indian origins to my Australian Indian origins to my Australian kitchen. It's a journey born from a kitchen. It's a journey born from a desire for quality and a passion for good food, resulting in a recipe I'm proud to share.



Cook time

Serves
4 servings

#### **Ingredients**

- · 2 tbsp ghee
- 1 bay leaf
- 1/2 inch cinnamon stick
- 3-4 cloves
- 1 tsp cumin seeds
- 1 tsp funnel seeds
- 1-3 Irg garlic cloves, roughly chopped
- 1.5 inch ginger, roughly chopped
- 1 Irg onion, roughly chopped
- · 3-4 lrg tomatoes, roughly chopped
- 10-15 whole cashews, raw (soaked in water)
- · 1 cup water
- · 2 tbsp unsalted butter
- 1/2 tsp kashmiri red chilli powder (for colour)
- · 1 tsp coriander powder
- 1/2 tsp garam masala,
- + 1/4 tsp, if needed
- 1 tbsp tomato sauce
- 1 tsp sugar
- 3/4 tsp salt, or to taste
- 3-4 tsp cream (45-60ml)
- · 250g paneer, cut into cubes
- 2 tsp crushed dried fenugreek leaves
- · Coriander, chopped, to garnish

## Paneer Butter Masala

By Sandy Tomar

- Heat ghee in a pan over medium heat. Add cumin seeds and fennel seeds; sauté for a few seconds until gromatic.
- 2. Add the bay leaf, cinnamon stick, and cloves; sauté briefly.
- 3. Stir in chopped onion, garlic, and ginger. Sauté for 2-3 minutes until the onion turns translucent.
- Add tomatoes and cook until soft. Turn off the heat and let the mixture cool slightly.
- Transfer the cooled mixture to a blender. Add soaked cashews and blend to a smooth paste. Set aside. (Allowing the mixture to cool prevents pressure build-up in the blender)

- 6. In the same pan, melt the butter.
  Add coriander powder and
  kashmiri red chilli powder; sauté
  for a few seconds to release
  colour and aroma.
- 7. Stir in the tomato sauce and cook briefly.
- 8. Add the blended paste, along with garam masala (start with 1/2 tsp), sugar, and salt to taste. Mix well and cook for 1-2 minutes.
- 9. Stir in the cream and cook for another 2-3 minutes on low heat.
- 10. Add paneer cubes and simmer gently for 5-6 minutes. Adjust seasoning, adding the remaining 1/4 tsp garam masala if desired.
- 11. Finish with fenugreek leaves.
- 12. Garnish with coriander. Serve hot with naan, roti, or steamed basmati rice.

Main Britain

The Bacon and Egg Sarnie aka The BnE is a classic piece always knocked up on Boxing Day using any left over Pigs in Blanket wrappings or thick slices of ham which didn't get devoured on Christmas Day. It's common use is to help nurse and sometimes even fix a sore head and prepare for another day of festivities!



Prep time
1-2 min
Cook time
3-5 min

Serves
1 serving

#### **Ingredients**

- 1 tsp of olive oil
- · 1 tsp of water
- 10g of butter
- 2 slices of fresh bread or a soft roll, brown, white or wholegrain.
   Not sour dough!
- 2 to 3 slices of bacon or ham
- 1 egg
- A decent squirt of sauce, tomato, bbq or, controversial to some, mayonnaise or aioli which resonates to those with Mediterranean tastes.

## A Comfy Bacon & Egg Sarnie and Cuppa

By Scott Paterson

#### 1. Get in the Mood:

Enjoy yourself, this is serious comfort food. Kettle on!

#### 2. Tea Time Prep:

Launch a tea bag into your cup (bonus points for distance) and set it aside.

#### 3. Bread Business:

Butter both bread slices. On the top slice, spread your sauce of choice evenly, then park it to one side.

#### 4. Pan Warm-Up:

Grab your frying pan, strum it like a guitar, swing it like a tennis racket, then place it on the hob.

#### 5. Brew While You Sizzle:

Pour the boiled water over the tea bag and let it brew while you cook.

#### 6. Bacon Time:

Add oil to the pan and smear it around with kitchen paper. Fry the bacon for a few minutes, turning until perfectly sizzled and golden. Transfer to a plate lined with kitchen paper.

#### 7. Tea Check:

Dunk the tea bag in the bin, add milk or sugar if you fancy, and set it aside.

#### 8. Egg Act:

Crack an egg into a jug (less shell drama). Melt butter in the wiped pan, smear evenly, and keep the heat low. Add the egg, cover, and cook until the white is set. Add water, cover again, and cook to your liking.

#### 9. Stack It:

Layer bacon on the bottom slice, top with the egg, then finish with the saucy slice of bread.

#### 10. Serve:

Plate up your masterpiece and wash it down with your perfectly brewed cup of Rosie Lee.

China Main

My beautiful wife Grace comes
from a family of amazing cooks,
especially seafood. This is a dish
especially simple, and can be
that is really simple, and can be
whipped up really quickly.

The most important thing is using
the right fish and making sure
it's fresh. Tilapia is perfect
and combines really well with
snow peas.



# Grace's Pan-fried Tilapia

By Liong Lim

Prep time
10 min
Cook time
10 min

#### Serves

6-8 servings

#### Ingredients

- · 2 tbsp ghee
- 300 g of tilapia fillets (6-8 strips)
- Cornflour
- · Salt, pepper and garlic powder
- Shaoxing (cooking) wine
- 200 g snow peas
- Oil for frying

- Wash and clean the fish, then pat dry with kitchen towel. Once dry, coat the fish in a combination of cornflour, salt, pepper and garlic powder.
- Heat about half a centimetre's depth of oil in a wok. Once hot, add the fish fillets and cook for 2-3 minutes each side. Once the fish is fully cooked and lightly browned set aside.
- Trim the snow peas, wash them thoroughly, then flash fry in a hot wok with a small amount of oil and a splash of the shaoxing wine.
- 4. Move the snow peas to a serving plate and top with the cooked fish.
- Serve immediately with steamed rice.

My husband loves salmon, so
I'm always in need of recipes
that are both new and easy,
and this delicious tray bake
is the perfect answer: it's
incredibly versatile, requires
incredibly versatile, requires
minimal effort/skill and is
a fantastic fit for dining
with family and friends
in the summer months.

Prep time
15 min
Cook time
20 min

Serves
4 servings

#### Ingredients

#### for the Salmon and Vegetables

- 4 salmon fillets (skin on or off, as preferred)
- 1 head broccoli, cut into florets
- 1 capsicum (any colour), sliced into 2.5 cm pieces or strips
- 1 bunch Dutch carrots (or 2 regular carrots cut into 2.5 cm pieces)
- 1 red onion, peeled and cut into wedges
- Olive oil for drizzling
- · Salt and pepper to taste

## Ingredients for the Teriyaki Sauce

- 1/4 cup soy sauce
- 1/4 cup mirin
- 2 tbsp brown sugar, packed
- 1 tsp fresh ginger, grated
- 1 garlic clove, minced

#### **Optional Garnish**

- Sesame seeds
- · Chopped spring onions

# Teriyaki Salmon & Vegetable Tray Bake

By Jessica Dillon

- Preheat oven to 200°C fan (220°C conventional) and line a large baking tray with baking paper.
- 2. Toss the prepared vegetables with olive oil, salt, and pepper. Spread in a single layer on the tray. Roast for 10 minutes.
- Meanwhile, whisk together soy sauce, mirin, brown sugar, grated ginger, and minced garlic to make the teriyaki sauce. Pat salmon fillets dry.
- 4. Remove the tray from the oven, make space for the salmon, and brush fillets with half the teriyaki

- sauce. Return to the oven for 8-10 minutes, until salmon is cooked through and flaky.
- Drizzle remaining sauce over the tray, garnish with sesame seeds and chopped spring onions.
   Serve immediately, optionally with sticky rice.



Delhi Main

When I first moved to
Australia from India, I'd
never really cooked on my
own. Craving comfort, I
decided this Dal Makhni
would be the very first dish
I'd try. I must have called
my mom ten times. But when
I finally took that first
spoonful, it wasn't just dal
it was a warm hug
from home.



#### ( Prep time

15 min (active) + 4 hr (or overnight) for soaking Cook time

2 - 2.5 hours

#### Serves

4-6 servings

#### **Ingredients**

- 250 g dabut urad dal (whole black gram)
- · 4 tbsp desi ghee
- · 2 tbsp ginger garlic paste
- 3 tbsp deghi/kashmiri red chilli powder
- · 500 g fresh tomato puree
- · 4 tbsp white butter
- · 3 tbsp white butter, for finishing
- 1/2 tsp toasted kasuri methi (dried fenugreek leaves)
- 1/2 cup fresh cream
- · Salt to taste

#### **Optional Garnish**

· A pinch of garam masala

#### **Equipment**

Pressure cooker

## Dal Makhni

By Tarun Jacob

#### 1. Prepare the Dal:

Wash the dal, scrubbing lightly, until the water runs clear. Soak in fresh water for 4 hours or overnight.

#### 2. Stovetop:

Drain dal, add 4-5 litres fresh water, bring to boil, skim foam, reduce heat, and simmer 60-90 minutes until soft.

- Pressure Cooker: Drain dal, add water as needed and cook 4-5 whistles.
- Make the Tadka (Tempering):
   Heat ghee in a pan over low heat.
   Add ginger-garlic paste and cook
   2-3 minutes.
- 5. Stir in chilli powder, cook 1 minute (add a splash of water if needed)

Add tomato puree and salt; cook over medium-high heat until ghee separates.

#### 7. Combine and Finish:

Pour the tadka into the cooked dal. Add 4 tbsp butter and simmer on low for 30-45 minutes, stirring occasionally.

- 8. Gently mash some dal for a creamy texture.
- 9. Stir in kasuri methi and optional garam masala.
- 10.Lower heat, add remaining butter and cream, cook 4-5 minutes gently (do not boil).
- Serve. Dal Makhni thickens as it cools; add hot water when reheating and bring to a gentle boil before serving.



# Prep time 5 min Cook time 10 min

## Serves 2 servings

#### Ingredients

- · 2 sticks udon noodles
- · 300 g chicken breast, poached
- · 2 tbsp peanut butter
- · 1 tbsp soy sauce
- · 2 tsp sesame oil
- 1/2 tbsp rice wine vinegar
- 1 tsp sugar
- 1 tsp dark soy sauce (for colour)
- 1 tsp Fresh ginger, grated
- 1 clove garlic, minced
- 10 g chilli crisp
- 2 tbsp hot noodle water
- 1 carrot, thinly sliced
- 1 cucumber, thinly sliced

#### **Optional Garnish**

• 1 spring onion, thinly sliced

## Spicy Peanut Udon Noodles

By Josh Phillips

#### 1. Poach the Chicken:

Gently poach the chicken breasts in simmering water until cooked through, about 8–10 minutes. Remove and slice thinly.

#### 2. Cook the Noodles:

Meanwhile, cook the udon noodles according to packet instructions.
Reserve 2 tablespoons of the hot noodle water before draining.

#### 3. Make the Sauce:

In a large bowl, combine peanut butter, soy sauce, sesame oil, rice wine vinegar, sugar, dark soy sauce, ginger, garlic, and chilli crisp. Add the hot noodle water and stir until smooth and creamy.

#### 4. Combine:

Add the cooked noodles to the sauce and toss until evenly coated.

#### 5. Assemble:

Divide the coated noodles between two bowls. Top each with sliced chicken, carrot, and cucumber.

#### 6. Serve:

Garnish with spring onion and a little extra chilli crisp, if desired. Serve warm or at room temperature.



Prep time
30 min
Cook time
3 hours
Serves

#### 6-8 servings

#### **Ingredients**

- for the Curry:4 lamb shanks
- 1 lrg onion, diced
- 1 Irg knob of ginger, sliced (about 1/2 cm thick)
- 2 sticks of lemongrass, ends bashed to release aroma
- 2 tins of Maesri Massaman curry paste
- · 2 tbsp fish sauce
- 4 med potatoes, peeled and halved
- 1 tin of lychees (drained)
- 500 ml water
- 1 piece palm sugar
- · 300 ml coconut cream
- 6 kaffir lime leaves (roughly torn or crushed)

### Ingredients for the Salad:

- 1 sour green mango, peeled and julienned
- 1 green apple, julienned
- 1/2 capsicum, julienned
- 1/2 bunch of mint leaves
- 1/2 lime juice
- · 2 tbsp fish sauce
- 1 tbsp sugar
- 2 cloves garlic
- 2 small chillies

## Lamb Shank Massaman Curry & Green Mango Salad

By Linh Le

#### 1. Marinate the Lamb:

Rub lamb shanks generously with Massaman curry paste. Let sit for 1 hour.

#### 2. Prep Aromatics:

Dice onion into large chunks, slice ginger, bash lemongrass ends, and crush 4 lime leaves to release fragrance.

#### 3. Combine in the Pot:

Place lamb, onion, ginger, lime leaves and lemongrass in a large crock-pot or deep baking tray.
Add 1/2 litre water, palm sugar, and fish sauce; stir to combine.

#### 4. Slow Cook:

Cover and roast at 140°C for 3 hours until lamb is tender.

#### 5. Add Cream and Potatoes:

Stir in coconut cream and potatoes. Return uncovered to the oven at 160°C for 1 hour, until potatoes are soft.

#### 6. Finish with Lychees:

Add drained lychees, stir gently, and cook for 10 minutes.

#### 7. Make the Mango Salad:

Combine mango, capsicum, apple, and mint in a bowl. Smash garlic, chilli, and sugar in a mortar and pestle; mix with fish sauce and lime juice, then dress the salad.

#### 8. Serve:

Sprinkle thinly sliced kaffir lime leaves over the curry. Serve with jasmine rice and the fresh mango salad.









Prep time
15 min
Cook time
30 min

Serves
4-6 servings

#### Ingredients

- 1 box of tubular pasta (rigatoni or large penne ideal)
- · Tomato paste
- 1 can of whole tomatoes
- · 1 can of cherry tomatoes
- 1-2 cuts of speck (roughly 600g)
- 1-2 shallots (not spring onion)
- · 3-4 garlic cloves
- 200 ml of strong red wine (shiraz will do, but a Montepulciano de Abruzzo ideal)
- 100 ml of port or similar fortified wine (something richer, port, tawny, Madeira, all work as long as it is red)
- · Sea salt to taste
- · Ground black pepper to taste
- Dried oregano to taste
- Fresh basil leaves, torn, a palm-full
- · High-quality olive oil

# Keith's Speck Pasta

By Benjamin Morgan

#### 1. Prep Ingredients:

Dice shallots (not too fine), roughly chop garlic, and cut speck into 1-2 cm cubes. Leave the skin on for texture.

#### 2. Cook Speck and Aromatics:

Heat a splash of olive oil in a large pan over medium-high heat. Fry speck, stirring occasionally, until browned and crispy (~8 minutes). Add shallots and cook until caramelised, then add garlic.

#### 3. Deglaze:

Pour in red wine, scraping the pan to lift the fond, and reduce to a thick, syrupy consistency. Add port and reduce similarly. (Optional: pour yourself a glass while you wait!)

#### 4. Cook Pasta:

Boil heavily salted water (no oil) and cook pasta for 8 minutes or until al dente. Reserve 1/2 cup pasta water.

#### 5. Prepare Tomato Sauce:

Crush canned whole tomatoes by hand, then add cherry tomatoes.
Season with pepper, a pinch of salt, dried oregano, and half the basil.
Simmer on low for ~10 minutes.

#### 6. Combine Pasta and Sauce:

Stir 1/4 cup reserved pasta water into the sauce. Add pasta and toss gently to coat.

#### 7. Serve:

Divide into bowls, garnish with remaining basil and a drizzle of high-quality olive oil. Pour yourself a glass of vino rosso and enjoy! My mother often worked on weekends, so my father would look after my brother and I. It was during those times that he taught me how to cook some very simple Neapolitan recipes, and Vitello alla Pizzaiolo was one of the first. It's a taste of my childhood and a wonderful memory of my dad in the kitchen.



Prep time
10 min
Cook time
25 min

#### | Serves

2-4 servings

#### **Ingredients**

- · 4 to 5 tbsp olive oil
- · 2 cloves garlic, thinly sliced
- 500 g veal, thinly sliced (scallopini)
- · Freshly ground black pepper to taste
- 400 g fresh or canned tomatoes, seeded, roughly chopped
- 2 tbsp fresh oregano, chopped (or 1 tsp dried)
- A handful of fresh flat-leaf parsley, chopped
- Salt to taste

# Vitello alla Pizzaiolo

By Tina Di Meglio

#### 1. Sauté Garlic:

Heat olive oil in a large skillet over medium heat. Add sliced garlic and cook gently until just golden (do not burn).

#### 2. Sear Veal:

Season veal slices with salt and pepper. Add to the skillet and cook 1-2 minutes, turning once or twice, until lightly browned but not fully cooked. Remove and keep warm

#### 3. Prepare Sauce:

In the same pan, add chopped tomatoes, oregano, and most

of the parsley (reserve some for garnish). Simmer over low heat for 15 minutes until thickened, stirring occasionally.

#### 4. Combine and Finish:

Adjust seasoning with salt and pepper. Return veal and any juices to the pan, heating for 1 minute until warmed through.

#### 5. Serve:

Transfer to a platter, sprinkle with remaining parsley, and serve immediately.



Prep time
5-10 min
Cook time
25-30 min

## Serves 6-8 servings

#### **Ingredients**

- 500 g button mushrooms, sliced thinly
- 12 raw king prawns, deveined and butterflied, tails on.
- · 1 onion, chopped
- · 2 garlic cloves, crushed
- 11/2 cups arborio rice
- 1 ltr chicken stock
- Water
- 100 g butter
- 100 g Parmesan cheese, grated
- · Parsley, chopped
- Salt and pepper to taste
- · Olive oil to taste

## Joe's Mushroom and Prawn Risotto

By Michelle Kitzler

#### 1. Cook Mushrooms:

Heat olive oil in a pan over medium heat. Add mushrooms and parsley, season with salt and pepper, and cook until golden. Transfer to a bowl.

#### 2. Start the Risotto:

In the same pan, melt half the butter over medium heat. Add onion and garlic, sauté until fragrant. Stir in the rice.

#### 3. Add Stock Gradually:

Slowly add stock a little at a time, stirring continuously. Continue for 20–25 minutes until the rice is creamy and nearly tender. Add the last of the stock (or a splash of water) to keep it moist.

#### 4. Finish the Risotto:

Stir in the remaining butter, cooked mushrooms, and parmesan to taste.

#### 5. Add Prawns:

Fold in the prawns and cook 3 minutes, until just cooked through.

#### 6. Serve:

Serve hot with extra parmesan, a drizzle of olive oil, chilli oil, or your preferred garnish.



The Rimmad Lax is a slightly lesser-known Swedish classic compared to Gravlax.

My dad and I prepare this for almost every occasion, and our preferred way of enjoying it is thinly sliced on a piece of hard rye bread with sweet mustard.

## Rimmad Lax (Cured Salmon)

By Jules Neurath Eylis

# Prep time 10 min Cook time 3 days (to cure)

#### Serves

10 as an Entrée 6 as a Main

#### **Ingredients**

- 1kg fresh Salmon fillet (sashimi grade, pin-bones, skin on)
- 3 tbsp salt
- 1 tbsp sugar
- 1 tbsp ground white pepper
- · A few sprigs of fresh dill

#### 1. Prepare the Cure:

In a small bowl, mix together the salt, sugar, and white pepper. Finely chop the dill and stir it into the mixture.

#### 2. Season the Salmon:

Lay the fillets skin-side down and evenly sprinkle the cure mixture over the flesh, pressing it in lightly so it adheres.

#### 3. Assemble for Curing:

Cut the salmon fillet in two across the belly. Place one half on top of the other, flesh sides together (skin facing out), aligning them so the thickness is as even as possible. Wrap the salmon tightly in plastic wrap or place it in a ziplock bag.

#### 4. Cure the Salmon:

Place the wrapped salmon on a tray or in a shallow dish. Cover with a plate and weigh it down gently. Refrigerate for 1-2 days, then turn the package over and cure for another 1-2 days.

The salmon will firm up and release some liquid. This is normal.

**Tip:** If you can't find sashimi grade salmon, place the package in the freezer for 2 days to ensure safety. I usually place the two sides in individual sip lock bags at this point. That way you can save half for a later occasion.

#### 5. Serving:

If frozen, thaw in the fridge for 24hrs. Slice very thinly on a diagonal, using a sharp knife.

#### 6. Serving Suggestion:

Boiled potatoes and a creamy dill sauce, or The Eylis family favourite: on crisp rye bread with a little sweet mustard.

Side



I first tried my husband's
Baba's (Nanna's) stuffed cappys
Baba's (Nanna's) stuffed cappys
after she passed. My Mother
after she passed. My Mother
In Law starting making them,
In Law starting making them,
and she taught me how to make
and she taught me how to make
them. They are delicious with a
beautiful big salad. They're a
beautiful big salad. They're a
strong family favourite. Don't
be scared - they're not as hard as
you think.

And they make plenty!

Prep time
20 min
Cook time
60 min

## Serves 10-12 servings

#### **Ingredients**

- 1 kg beef mince
- · 1 onion, chopped
- 1 capsicum, chopped
- 400 g chopped tomatoes (can be crushed, diced or chopped)
- 1/3 cup chopped parsley
- · 2 tbsp of fresh mint
- 2 tbsp of fresh oregano
- 1 cup raw rice, medium grain
- 1 dessert spoon paprika (normal)
- 1 dessert spoon vegeta
- 10-12 capsicums

## Baba's Stuffed Capsicums

By Sally Stevens

#### 1. Prepare Filling:

Sauté onion and capsicum until softened. Add herbs and cook briefly. Add mince and cook through. Stir in raw rice, chopped tomatoes, paprika, vegeta, salt, and pepper. Simmer until flavours are well combined.

#### 2. Prepare Capsicums:

Wash capsicums, cut off tops, and remove seeds and membranes.

#### 3. Stuff Capsicums:

Fill each capsicum with the mince-rice mixture. Place in a baking dish. If any filling remains, spoon it around and between the capsicums, it will soak up the juices.

#### 4. Add Liquid:

Pour in 11/2 cups water, ensuring the dish is covered. Add more if needed during cooking to prevent drying out.

#### 5. **Bake:**

Cook in a fan-forced oven at 160–180°C for 40–60 minutes, turning the capsicums once, until the rice is tender and capsicums are cooked through.



Prep time
5 min
Cook time
30 min

Serves
6-8 servings

#### **Ingredients**

- · 4 large eggplants
- 2 tbsp vegetable oil
- · 1 brown onion, diced
- 1 tbsp garlic
- 1 tbsp ginger
- 1 tsp salt
- 1 can of diced tomatoes or passata
- 2 tbsp sugar
- 1/2 cup tamarind juice
- Fresh chilli or chilli flakes to taste

## Achamma's Sweet Brinjal (Eggplant) Curry

By Shantini Nair

#### 1. Boil Eggplants:

Boil 4 large eggplants in water for 10 minutes. Drain, cut lengthways into strips, and fry until golden. Set aside.

#### 2. Prepare Sauce:

In the same pan, sauté onion, garlic, and ginger until golden. Add chilli to taste and 1 tsp salt.

#### 3. Add Tomatoes and Tamarind:

Stir in 1 can diced tomatoes or passata and 2 tbsp sugar. Cook 5 minutes. Add 1/2 cup tamarind juice and bring to a boil.

#### 4. Combine and Cook:

Add the fried eggplants and cook 5 minutes. Adjust seasoning with salt and chilli to taste.



When my father, Devadasan, immigrated to Australia, the thing he missed most was his mother's cooking!

So when his mother, our Achamma, came out from Malaysia to live with us for a year the first dish he requested was her legendary brinjal (eggplant) curry. Achamma was a dedicated gardener and used to grow her own eggplants in her veggie patch to retain that incredible home grown flavour she had mastered.

Dad has since carried on the tradition, cooking this delicious dish for many dinners with family & friends. It became so popular in our home town of Robinvale he once entered it into a local cooking competition!



These are my mum's famous spring rolls. They aren't just appetizers; they are the heart of our family gatherings, marking every celebration, big or small. When the golden-brown rolls emerge from the oil, they fill the house with an unmistakable aroma that instantly signals a reunion.

Prep time

10 min for mince
15 min rolling spring rolls
Cook time
30 min

Serves

6 servings (about 40 spring rolls)

#### Ingredients

- · Spring roll pastry
- · 500g pork mince
- · 2 carrots, finely chopped
- 1 packet of vermicelli (mung bean noodles)
- · 1 onion, finely chopped
- 1 tsp pepper
- 2 tbsp fish sauce (or to taste)
- 1 egg (to secure the pastry)

# Lana Spring Rolls

By Lana Nguyen

1. Soften Noodles:

Place vermicelli mung bean noodles in cold water for 10 minutes, or until soft.

2. Prepare Filling:

In a bowl, combine pork mince, chopped carrots, onion, pepper, and fish sauce. Cut softened noodles into 2cm lengths and mix into the pork.

**Optional:** Microwave a small portion for 30 seconds to taste and adjust seasoning.

3. Assemble Spring Rolls:

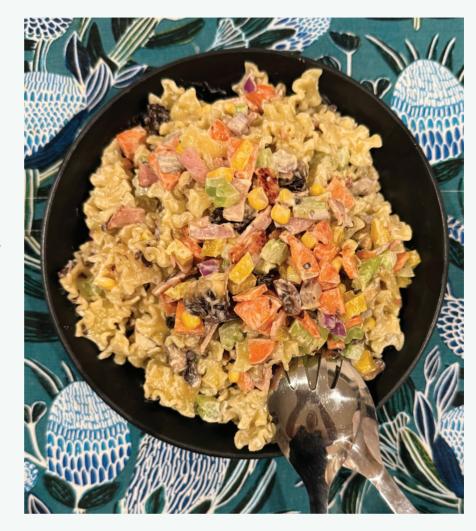
Place filling on spring roll pastry and roll, using beaten egg to seal the edges.

4. Cook:

Fry in hot oil until golden brown and crispy. Serve immediately.

My Opa used to make this for us at Christmas time - it had a place at the spread on Christmas Day and then for leftovers too! My Oma used to also chip in with her Hungarian contribution so making this at home now, brings back fond memories of them both.

A fun fact - just like the potato salad I put into The Share Table 2023, the secret ingredient is Best Foods Mayonnaise ;-)



Prep time
10 min
Cook time
15 min

#### **Serves**

4 as a Main 6 as a Side

#### **Ingredients**

- 1/8 red onion
- 1/4 capsicum
- 1 large mushroom
- · 1 stalk celery
- 2 small carrots
- 1 cob of corn
- · Handful of kalamata olives
- 2 rashers of shortcut bacon
- 160 g short pasta of your choice (i.e. penne, fusilli)
- 3 tbsp Best Foods Mayonnaise
- 1 tbsp plain Greek yoghurt
- Salt and pepper to taste

## Pasta Salad

By Leah Beadman

- Dice all vegetables into approximately 1 cm pieces and set aside.
- Cook and drain pasta per packet instructions.
- Dice bacon into approximately Icm pieces and cook on the pan.
- Place cooked pasta, bacon and all chopped vegetables into a large bowl.

- Add mayonnaise and Greek yoghurt and mix.
- 6. Season with salt and pepper.
- 7. Serve warm or refrigerate and serve cold.

Dessert



Prep time
40 min
Cook time
20 min

Serves
12 servings

#### Ingredients

- 1 tin Caramel Treat/
   Carnation Caramel
- · 250 ml cream
- 2 pkts Tennis biscuits
   (substitutes like Nice, Marie biscuits or Graham crackers will work, but a fine-textured coconut flavoured biscuit is best!)
- 3 Peppermint Crisp chocolate bars

# Peppermint Tart

By Caro Vos

- 1. Grate the Peppermint Crisp bars.
- 2. Whip cream.
- Add the caramel treat to the whipped cream, mix well then add half of the grated Peppermint Crisp and mix well again.
- 4. Layer your container with Tennis biscuits.
- 5. Cover this layer of biscuits with the mixture.

- Add another layer of biscuits and cover this layer.
- 7. Repeat until mixture is all used.
- 8. Decorate the top layer of mixture with the remaining chocolate.
- 9. Refrigerate overnight.



## Lychee, Pistachio & Rose Chiffon Cake

By Eshanya Weerawarna

Cook time

Serves

#### Ingredients

· 6 eggs, separated

6-8 servings

- 1/2 tsp cream of tartar
- 2/3 cup caster sugar
- 1/3 cup grapeseed oil or vegetable oil
- 100 ml canned coconut milk
- · 1 cup plain flour, sifted
- · 2 tsp baking powder, sifted
- · 100 g roasted pistachios, ground
- Pinch of salt

#### Rose cream

- 350 ml thicken cream
- Rose syrup 2-3 tbsp

#### Assembling

- 1 can lychees
- 3-4 tbsp Rose syrup
- · Roasted pistachios, chopped

#### Optional

- Turkish delight
- Dried rose buds

- Prepare the Cake Layers: Preheat oven to 170°C. Line 3 flat
- tins of the same size.

  2. In a medium bowl, whisk 6 egg
- In a medium bowl, whisk 6 egg whites with cream of tartar.
   Gradually add 1/3 cup caster sugar, a spoonful at a time, and beat until stiff peaks form.
- In a separate large bowl, whisk 6 egg yolks with the remaining caster sugar until pale and thick.
   Add oil and coconut milk, whisking until smooth. Sift in flour, 1 tsp baking powder, ground pistachios, and a pinch of salt; whisk until combined.
- 4. Fold one-third of the meringue into the yolk mixture, then gently fold in the rest until no streaks remain.
- Divide batter evenly between tins and bake for 20-25 minutes, or until a skewer comes out clean. Invert tins immediately and cool completely (about 2 hours).

Loosen edges with a knife before removing.

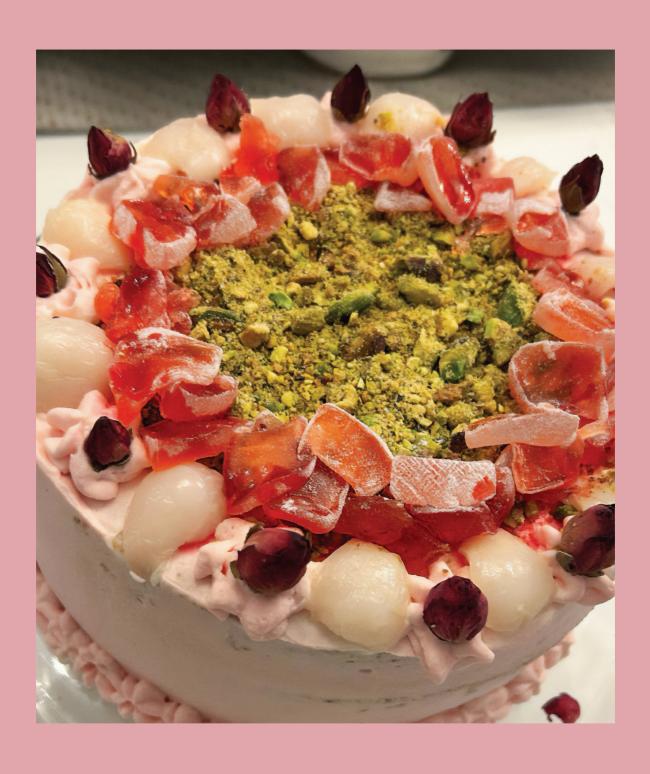
#### 6. Make the Rose Cream:

Beat thickened cream until soft peaks form. Add rose syrup and beat briefly until smooth. Do not over whip.

#### 7. Assemble the Cake:

Place the first cake layer on a stand. Drizzle with rose syrup to soak. Spread the rose cream, top with halved lychees and a sprinkle of pistachios.

- Add the second layer, drizzle with lychee juice, and repeat with cream, lychees, and pistachios.
- Top with the final layer and cover the whole cake with remaining rose cream, smoothing the top and sides.
- 10. Decorate with lychee halves, chopped pistachios, Turkish delight, and dried rose buds.



Love a good chiffon cake, using this as a base and trying out different flavour combinations have been fun! Lychee, pistachio and rose is a beautiful blend of fresh and aromatics coming together. The cake itself is very light and the sweetness is added by the rose syrup and lychee.

This an iconic dessert from the Balkans called Oblatne, a silky chocolate filling and the crunch of the wafers is a childhood favourite of mine.

I fondly remember making this sweet treat on Christmas Eve with Mum, we would dance around the kitchen singing along to classic Christmas songs playing on Nine's Carols by Candlelight.
Although it's been 5 years without her, this decadent dessert continues to make an appearance on Christmas Day and serves as a reminder to enjoy the sweetness of life!



Ook time

Cook time

Chill for 2 hr

## Serves 10 servings

#### **Ingredients**

- 395 g Nestle sweetened condensed milk
- 250 g unsalted butter
- · 200 g milk cooking chocolate
- 1 pack of wafers (5 sheets) purchased from your local continental deli

#### Optional

 100 g crushed walnuts or hazelnuts

## Balkan Chocolate Wafers

By Bianca Tasevski

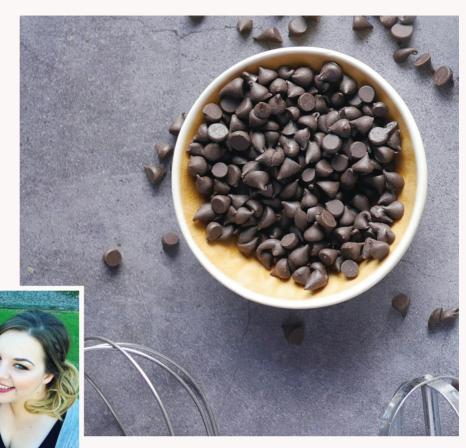
- Place unsalted butter over medium heat and stir until melted, then add milk, cooking chocolate, and stir until a smooth combined texture.
- Remove from heat, add condensed milk and walnuts, stir everything until creamy.
- Cool the mixture at room temperature before you begin layering your wafers.
- Place one wafer sheet on a hard surface, spread 1/4 of the filling evenly and press down gently on

- the sheet. Repeat until sheets and filling are used. You should have 4 chocolate layers between the five sheets. Do not spread filling on the last top sheet.
- 5. Wrap in aluminium paper, place in refrigerator for a short time (2hrs) to set.
- 6. Cut into diamond shapes before serving and enjoy the taste of the Balkans!

My sister is a phenomenal baker, which she gets from my mother, who was a very talented wedding cake designer when we were kids.

Alas, the talent skipped me!

Amanda taught me this impossible-to-mess-up recipe, and whenever I make it I think of her, which is nice as I miss her (she and her family live in Melbourne).



Prep time
30 min
Cook time
Chill for 2 hr

## Serves 10 servings

#### Ingredients

- 20 chocolate Oreo cookies (or similar biscuit), crushed
- 5 tbsp unsalted butter, melted
- 1 tin of Nestle Top n' Fill caramel (or similar pre-made caramel)
- 1 cup dark chocolate chips
- 1 cup Rice Bubbles (or similar cereal)
- 1 tsp sea salt

## Crunchy Chocolate Caramel Tart

By Jessica Dillon

#### 1. Prepare the Crust:

Crush Oreos into fine crumbs (use a food processor or a rolling pin). Mix with melted butter, then press evenly into the base and sides of a 23 cm tart pan.

## Add the Caramel Layer: Spread a generous layer of caramel over the crust and

refrigerate for 15 minutes to set.

3. **Make the Chocolate Topping:** Melt chocolate chips in a

heatproof bowl in 30-second microwave bursts, stirring until smooth. Mix in Rice Bubbles until evenly coated.

#### 4. Assemble:

Spread the chocolate mixture over the caramel layer and sprinkle with sea salt.

#### 5. Chill and Serve:

Refrigerate for at least 2 hours (or overnight) until set. Slice and enjoy! This Rice Payasam is pure nostalgia for me. It's my absolute favourite dessert, and its aroma instantly brings back memories of Onam.

Growing up, no Onam Sadhya (feast) was complete without a generous serving of this.

The best part was always scraping the last bits from the pot it was made in. For me, the flavour of this payasam—rich with coconut milk and spiced with ginger and cardamom—is the true taste of celebration and family.



Prep time
15 min
Cook time
40 min

Serves
2-3 servings

#### **Ingredients**

- 1/4 cup raw rice (Payasam rice)
- 11/2-2 cups water (for cooking rice)
- 3/4 cup jaggery (powdered or grated)
- · 2 cups coconut milk
- 1/2 tsp cardamom powder
- 1/4 tsp cumin powder
- 1/4 tsp dry ginger powder

#### **For Tempering**

- · 2 tbsp ghee
- 1 tbsp coconut chips (heaped)
- 11/2 tbsp cashews (can be halved)
- 1 tbsp raisins

# Rice Payasam

By Tarun Jacob

#### Cook the Rice:

Rinse rice and cook with water until very soft (20-25 minutes on the stovetop or 4-5 whistles in a pressure cooker). Mash lightly.

#### Make the Jaggery Syrup:

Melt jaggery with 1/4 cup water over low heat. Strain to remove impurities.

#### Combine:

Add the jaggery syrup to the cooked rice and simmer gently for 5-7 minutes until thickened.

#### **Add Coconut Milk and Spices:**

Stir in coconut milk and warm gently for 3-4 minutes, do not boil. Add cardamom powder, cumin powder, and dry ginger powder.

#### **Prepare the Tempering:**

Heat ghee in a small pan. Fry coconut chips until golden, then add cashews and raisins. Fry until golden and puffed.

#### Finish and Serve:

Pour the tempering over the payasam, stir gently, and serve warm.

My mum Bev (Nana to my sons)
shared this super easy recipe
with me many many years ago.
It has become my eldest son
Zack's favourite desert and he
has requested it to be his birthday
cake a few times. Of course I have
always obliged and doubled the
recipe when necessary, cooking
the doubled up version in a
lasagne dish.



Prep time
15 min
Cook time
45 - 55 min

### Serves 6-8 servings

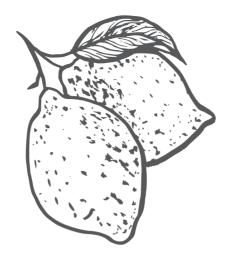
### **Ingredients**

- 11/2 cups self raising flour
- 3/4 cup sugar
- 1 egg
- 125 g melted butter
- 1 tsp vanilla essence
- 1 Irg tin of pie apples (800 g)
- · Ground cloves to taste
- · Cinnamon for sprinkling
- · Sugar for sprinkling

## Nana's Easy-as Apple Pie

By Jill Currie

- 1. Preheat oven to 160°C fan forced.
- 2. Combine the first 5 ingredients in a bowl and mix with a fork.
- 3. Press 3/4 mixture into a pie plate.
- 4. Top with apples and ground cloves.
- 5. Drop dobs of remaining mixture on top.
- Sprinkle with desired amount of sugar and cinnamon.
   (gotta fess up I tend to be heavy handed here cause we love it and the flavour melts down throughout the apples when baking - yum!)
- 7. Bake 45-55 minutes.
- Serve with pouring/whipped cream, ice-cream or both, and enjoy!



## Limoncello Tiramisu

By Susannah Brown

### ( Prep time

45 min
Do the day in advance
so it has time to set.

### Serves

12 servings

### Ingredients

### for the Lemon Curd

- 8 large egg yolks
- 11/3 cups granulated sugar
- 2 tbsp lemon zest
- 2/3 cup fresh lemon juice
- 1/4 tsp salt
- 3/4 cup unsalted butter, softened, cut into pieces

### **Ingredients**

### for the Limoncello Syrup

- 3/4 cup white sugar
- 3 tbsp lemon zest
- 1/2 cup lemon juice
- 3/4 cup Limoncello liqueur

### **Ingredients**

### for the Limoncello Mascarpone

- 3 cups mascarpone cheese
- 3 tbsp lemon zest
- 4 1/2 tbsp lemon juice
- 6 tbsp Limoncello liqueur
- 2 1/4 cups heavy cream
- 1/2 cup icing sugar

### To Assemble

30 ladyfinger cookies

- 1. Lemon Curd:
  - Set up a double boiler. (or heatproof bowl over a simmering pot of water)
- Whisk the egg yolks, sugar, lemon zest, lemon juice, and salt into the top pot of your double boiler.
- Cook over low heat, whisking constantly until thickened. (about 10 minutes)
- Remove from heat and whisk in butter pieces at a time, until smooth.
- Transfer to a bowl, cover surface and pop it into the fridge!
- 6. Limoncello Syrup:

In a small pan, combine sugar, lemon zest, and lemon juice.

- Bring the mixture to a boil, then remove from heat once sugar is dissolved.
- 8. Add the Limoncello liqueur to the syrup and stir. Set aside until it cools down.

- Limoncello Mascarpone Cream:
   Beat the mascarpone with the lemon zest, lemon juice, and Limoncello liqueur together until creamy.
- 10. Mix in 3/4 cup of lemon curd.
- In a separate bowl, whip the cream with the icing sugar until stiff peaks form.
- 12. Add half of the cream mixture to the mascarpone mixture, fold until fluffy, then again with the remaining.

#### 13. Assemble:

Dip ladyfingers into cooled limoncello syrup and arrange as a layer in a serving dish.

- 14. Spread some of the mascarpone cream onto this layer.
- 15. Add a layer of lemon curd above this.
- 16.Repeat this process until the dish is full!
- 17. Chill in fridge for four hours before serving.



A tiramisu always makes its way onto the table at my family Christmas. But there is nothing my family loves more than a zingy lemon dessert. So I thought... put the two and two together and make a summery, lemony and even better festively spirited dessert. It is now a fan fave in the fam.

I can't cook. Not in the modest,

I can't cook. Not in the modest,

"oh stop it, you're actually great"

way, I mean really, truly can't

way, I mean really, truly can't

cook. But for reasons known only

cook. But for reasons known only

to the gods of baking, I can make

to the gods of baking, I can make

brownies. Gooey, shut-up-and
eat brownies.

When I left home as a brighteyed teenager, I was determined to
become one of those people who can
become one of those people who can
just throw things together in the
just throw things together in the
just throw things together in the
at brownies,
kitchen. I started with brownies,
kitchen. I started with brownies,
and nailed them on the first try.
And nailed them on the first try.
And that was it. My peak.
And that was it. My peak.
My culinary Everest. One glorious
ascent, followed by a lifetime
at base camp.



### Cook time

### Serves 12 servings

### **Ingredients**

- 180 g dark chocolate (around 45% cocoa)
- 175 g unsalted butter
- 320 g caster sugar
- 125 g plain flour
- 4 eggs

## One Hit Wonder Brownies

By Helen Varty

- 1. Preheat the oven to 170°C and line a 33 x 23 x 5cm baking tin with greaseproof paper.
- Melt the chocolate and butter together in a heatproof bowl set over a pan of simmering water.
   Stir until smooth.
- 3. Remove from the heat and stir in the sugar until combined.
- Add the flour and mix well.
   Lightly beat the eggs, then fold them in until the mixture is thick and glossy.
- 5. Pour into the prepared tin and bake for about 30–32 minutes, until the top is set but the centre still has a slight wobble.
- 6. Leave to cool a little, then cut into 12 squares and serve warm.



O Prep time
20 min
Cook time
45 min

Serves
16 servings

### Ingredients

### For the Cake:

- 2 cups all-purpose flour
- 2 tsp baking soda
- 1/2 tsp salt
- 11/2 tsp cinnamon
- 5/8 cup vegetable oil
- 5/8 cup apple sauce
- 1/2 cup granulated sugar
- 1 cup brown sugar
- · 1 tsp vanilla extract
- · 4 large eggs, at room temperature
- 3 cups grated carrots (5 to 6 medium carrots)
- · 1 cup pecans, coarsely chopped

### For the Frosting:

- 225 g block cream cheese, at room temperature
- 110 g unsalted butter, softened
- 21/2 cups icing sugar
- 1/4 tsp salt
- · 1 tsp vanilla extract

### **Optional Garnish:**

• 1/2 cup pecans, coarsely chopped

# Cosy Carrot Cake

By Kaitlyn Diduck

1. Preheat the oven to 180°C. Grease two 9-inch round cake pans, line the bottom with parchment paper, then grease the top and sides.

### 2. Prepare Dry Ingredients:

Whisk flour, baking soda, salt, and cinnamon in a medium bowl until well blended.

### 3. Prepare Wet Ingredients:

In a separate bowl, whisk the oil, apple sauce, granulated sugar, brown sugar, and vanilla. Add the eggs, one at a time, whisking after each one.

### 4. Make Batter:

Using a spatula add the dry ingredients to the wet, gently stirring until the batter is smooth. Stir in the carrots and nuts.

### 5. Bake Cake Layers:

Divide the cake batter between the prepared cake pans. Bake for 35-45 minutes.

### 6. Cool:

Remove cakes from the oven, let sit for 15 minutes, then turn the cake layers out onto cooling racks. Cool completely.

### 7. Make Frosting:

Beat cream cheese and butter in a large bowl for 2 minutes. Add powdered sugar, salt, and vanilla and beat until creamy.

### 8. Assemble Cake:

Frost the top of one cake layer and place the second cake layer on top. Add remaining frosting to the top of the cake. Option to finish with a handful of nuts on top.



# Chill 3 hours in fridge or 30 min in freezer Cook time 10-15 min

### Serves 12 servings

### Ingredients

- 200 g unsalted butter, softened
- 180 g brown sugar
- 80 g caster sugar
- 1 egg
- 250 g self-raising flour
- 200 g plain flour
- 1 tsp baking powder
- · Pinch of salt
- 300 g chocolate chips

# Choc Chip Cookies

By Nicole Luckunic

- In a large bowl, beat butter, brown sugar, and caster sugar until light and creamy. Add the egg and mix until combined.
- 2. Sift in both flours, baking powder, and salt. Stir to form a soft dough, then fold in the chocolate chips.
- 3. Roll the dough into 150 g balls and arrange on a tray. Chill for 3 hours in the fridge or 30 minutes in the freezer.
- 4. Preheat oven to 180°C fan-forced and line 2 trays with baking paper. Place dough balls well apart and bake for 10–15 minutes, until golden at the edges.
- 5. Allow cookies to cool on the tray before transferring to a wire rack.

My go-to dessert is a classic pavlova topped simply with fresh passion fruit. But when I am in the mood to vary things a bit, I stray only very slightly by making a Chocolate Pavlova. I love the pastel brown colour of a Chocolate Pavlova, and it pairs so well with berries in both summer and winter.



# Prep time 20 min Cook time 11/2 hr

### Serves 40 servings

### Ingredients for the Chocolate Paylova

- 4 egg whites
- 240 g caster sugar
   (1 cup plus 1 tablespoon)
- · 2 tsp cornflour
- 11/4 tsp white wine vinegar
- 11/4 tsp vanilla extract or vanilla bean paste
- · 2 tbsp cocoa powder, sifted
- 60 g (2 oz) dark chocolate,
   roughly chopped
   (semi-sweet chocolate, 70% cocoa)

### Ingredients for the Toppings

- 300 ml double cream (1 cup plus 3 tablespoons)
- 1 punnet fresh raspberries
- Dark chocolate for grating (semi-sweet chocolate, 70% cocoa)

## Chocolate Pavlova

By Susannah Basha

- 1. Make Pavlova:
  Preheat the oven to 180°C.
- 2. Whisk egg whites with an electric mixer until soft peaks form.
- 3. On low speed slowly add the caster sugar, one spoon at a time until thick, glossy, and sugar is dissolved. Stiff peaks will form when you lift the beaters.
  - **Tip:** Rub a the mixture between your fingertips to test if the sugar has been fully dissolved.
- 4. Add the cornflour, white wine vinegar, vanilla extract and cocoa powder. I do this on low speed for only 2–3 rotations (about 1 second).
- 5. Fold through chopped chocolate.

### 6. Shape Pavlova:

Line a tray with baking paper, spoon the mixture into a high round pile. I like to dollop the mixture on top of each other into a high pile, ensuring it will have some height. 7. Use a palette knife to shape the sides of the pavlova and to slightly flatten the top.

**Tip:** Pavlova expands once cooked, so shape it to be slightly smaller.

#### 8. **Bake:**

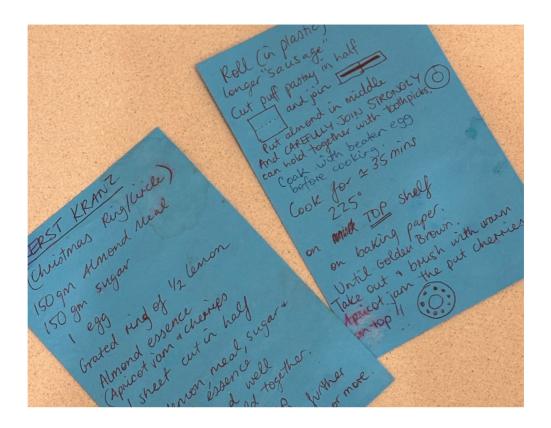
Place the pavlova in the oven and immediately turn the temperature down to 150°C (without fan).

- 9. Bake for 1 hour 15 minutes. Do not open the oven door in this time.
- 10. Turn off the oven and leave the oven door closed so the pavlova can cool down completely for 2-3 hours (or overnight is best).

#### 11. Decorate:

The pavlova should be decorated only just before serving.

- 12. Whip the cream until soft peaks form.
- 13. Top with whipped cream, raspberries, and grated chocolate.



- Prep time
  40 min
  Cook time
  15 min
- Serves
  6-8 servings

### **Ingredients**

- 150 gm almond meal
- 150 gm castor sugar
- 1 egg
- 1/2 lemon rind grated
- 2-3 drops almond essence
- · Apricot jam
- · Glace cherries
- · 1 sheet puff pastry cut in half

## Kerz Kranz (Christmas Ring)

By Mandy Coolen

- Mix lemon, almond meal, sugar, egg and essence by hand well and mould together.
- Wrap in glad wrap and massage to mix further - mould (in glad wrap) into a large fat sausage.
- 3. Leave in fridge for at least 24 hours.
- 4. Roll on a benchtop (in plastic) to create a longer 'sausage'.
- Cut pastry in half and join at the short end to create a long rectangle.
- Put almond 'sausage' in middle and very carefully roll the pastry around it.

- 7. Make sure all pastry joins are strong.
- Join the pastry covered sausage into a circular shape by tucking one end of the pastry into the other - but make sure it's sealed very well otherwise the almond meal mix will melt out.
- 9. Brush with beaten egg and cook for approx 35 min at 220°C on top shelf and on baking paper.
- 10. Monitor and bring out of oven when golden brown.
- Take out and while hot brush with warm apricot jam and put the cherries on top.



My dad came to Australia from the Netherlands in the 60's at age 14 with his family, and they immediately connected with other Dutch immigrants. While dad married my mum, who immigrated from England, his siblings all married other Dutch people, so my dad's side of the family is very Dutch!

Christmas as a child was loud and fun and we always had a Kerz Kranz made by my mum, who knew how important dad's heritage and customs were to him and his family.

It has a lovely lemony, almond centre and it just wouldn't be Christmas without it;

At every Christmas celebration in Sri Lanka there is always a Jule Log on the table. Wanting to relive my childhood memories, I learnt to recreate it with my own flavour to it.



Prep time
15 min
Cook time
15 min

Serves
8-10 servings

### Ingredients

### for Chocolate Sponge

- 4 large free-range eggs, separated
- 75 g icing sugar
- 75 g self-raising flour
- · 2 tbsp cocoa powder
- · 2 tbsp vanilla extract
- · Pinch of sea salt

#### **Ingredients**

#### for Chocolate Filling

- 100 g unsalted butter, softened
- 150 g icing sugar
- · 3 tbsp cocoa powder
- · 2 tbsp vanilla extract
- 100-200 g roasted hazelnuts, crushed
- · Baileys to taste

### Ingredients

### for Chocolate Icing

- 75 g unsalted butter
- 175 g dark chocolate, chopped
- 300 g icing sugar, sifted
- 1 tbsp golden syrup
- 125 ml sour cream
- 1 tsp vanilla extract

Yule Log

By Eshanya Weerawarna

### 1. Make the Sponge:

Preheat oven to 180°C. Line a 25x35 cm baking tray with greaseproof paper.

- Whisk egg whites and a pinch of salt to stiff peaks. Gradually add icing sugar and whisk until glossy.
- In a separate bowl, whisk yolks until pale. Sift in flour and cocoa, add vanilla, and gently fold together.
- 4. Fold the meringue into the yolk mixture, keeping as much air as possible.
- 5. Spread evenly in the prepared tray and bake for 8–10 minutes, until just set and springy.
- Turn out onto a clean sheet of greaseproof paper, peel off the baked paper, and roll up loosely with the paper inside. Cool completely.

### 7. Make the Filling:

Beat butter until soft and creamy.

8. Add icing sugar, cocoa powder, and vanilla; beat until smooth.

9. Stir in Baileys to taste and fold through crushed hazelnuts.

### 10. Make the Icing:

Melt butter and chocolate together, then cool slightly.

- 11. Whisk in golden syrup, sour cream, and vanilla.
- 12. Gradually add sifted icing sugar until smooth and glossy.

### 13. Assemble the Log:

Carefully unroll the cooled sponge and brush lightly with Baileys.

- 14. Spread with the chocolate filling and sprinkle evenly with hazelnuts. Roll up again tightly.
- 15. Cut the roll diagonally and arrange the two pieces into a log shape.
- 16. Spread the chocolate icing over the surface to cover.
- 17. Decorate with festive touches such as holly leaves, icing sugar snow, or Christmas decorations.

**Note:** Chill before serving for cleaner slices and a rich, truffle-like texture.





### Serves 6 servings

### Ingredients

- 1/3 cup rum
- 2 tbsp sweet sherry/Apera
- 2 tbsp golden syrup
- 2 tbsp cocoa powder
  - + extra for dusting
- 250 g Marie biscuits, crushed

### **Additional Notes**

Refrigerate overnight to let rum absorb. Store in cocoa dusted air tight container.

## Rum Balls

By Susanna Ichwandi

- Place rum, sherry, golden syrup in saucepan heat over a low heat until golden syrup dissolved.
- 2. Combine cocoa powder, biscuits crumbs in a bowl.
- 3. Pour rum mixture and mix well until the mixture smooth enough to roll into balls.
- 4. Add rum/Apera if necessary.
- 5. Using wet hands, roll mixture into balls.
- Roll or dust the balls with cocoa powder. You could choose to use fine shredded coconut, chocolate sprinkles or add icing sugar for white variation.



# Gabi's Famous Gingerbread

By Gabi Richardson

V Prep time
45 min
Cook time
30 min

Serves
40 servings

### **Ingredients**

- 250 g butter, at room temperature
- · 1 cup brown sugar
- 1 cup golden syrup
- · 2 egg yolk
- · 5 cups plain flour
- · 2 tbsp ground ginger
- · 2 tsp mixed spice
- · 2 tsp bicarbonate soda
- 1 egg white
- · Plain flour, to dust
- · 1 cup pure icing sugar, sifted

### 1. Prep the Dough:

Preheat oven to 180°C fan-forced. Line two baking trays with baking paper.

- Beat butter and sugar with an electric mixer until pale and creamy. Add golden syrup and egg yolks, beating until combined.
- Stir in flour, ginger, mixed spice, and bicarbonate of soda. Turn onto a lightly floured surface and knead until smooth. Shape into a disc, wrap in plastic, and refrigerate for 30 minutes.

### 4. Roll and Cut:

Roll the chilled dough between two sheets of baking paper to about 6-7 mm thick (thicker for chewier biscuits) Use a gingerbread cutter to cut out shapes and place them 3 cm apart on prepared trays.

### 6. **Bake:**

Bake for 7-8 minutes, or until golden brown. Cool on a wire rack.

 Repeat with remaining dough. (Leave overnight before icing for best texture, but cooling works too)

### 8. Make the Royal Icing:

Beat egg white in a clean, dry bowl until soft peaks form. Gradually add icing sugar, beating until stiff peaks form. Cover and refrigerate until ready to use.

### 9. Decorate:

Spoon icing into a piping bag (or a zip-lock bag with a small corner snipped off) and decorate your gingerbread men how you like, go wild with characters and colours!







I've been making these Gingerbread people for over 10 years now, adapting a number of recipes to make the perfect, cheny, moist biscuits.

I like to decorate them as various different characters, ghosts, bikini ladies, muscle men, suit people, etc. Decorating them can be a real labour of love but the praise & holiday cheer makes it worth it! Notes

Add some notes of your own					

