

daylesford love 2021  
recipe collection







# barbecued lamb leg with salted lemons

## *Delicious Team*

Zest & juice of 2 lemons, plus 1 lemon sliced thinly  
1 bunch oregano, roughly chopped  
6 garlic cloves, chopped  
2 tbs tomato paste  
125ml extra virgin olive oil, plus extra to drizzle  
2kg boneless lamb leg, butterflied  
1 small red onion, shaved on a mandoline  
1 tbs sea salt flakes  
1 tbs caster sugar

## *salad:*

2 small baby cos, leaves separated  
¼ bunch dill, leaves picked, finely chopped  
¼ bunch chives, finely chopped  
150g haloumi, drained, grated  
Zest & juice of 1 lemon

1. To marinate the lamb, place zest, juice, half of the oregano, garlic, tomato paste and olive oil in the bowl of a small food processor and whiz until finely chopped. Transfer to a large bowl, then add the lamb and coat well. Season and marinate for 3-4 hours or overnight. Bring lamb to room temperature before cooking.

2. Heat a lightly greased barbecue with a lid on high heat. Place lamb on barbecue and sear, turning frequently, for 5-6 minutes until browned all over. Reduce heat to medium, close lid and roast, turning occasionally, for 1 hour 15 minutes-1 hour 30 minutes until lamb is cooked.

3. Meanwhile, scatter sliced lemon and onion in a single layer on a serving platter and sprinkle with salt, sugar and remaining oregano. Allow this to macerate while lamb is cooking. When lamb is cooked, leave to rest on salted lemon mixture for 15 minutes before serving.

4. For the salad arrange cos lettuce leaves on a serving dish, scatter with herbs, haloumi and drizzle with lemon zest and juice and oil. Serve alongside lamb.









# baked salmon with tahini sauce and tabbouleh

*Australian Women's Weekly*

*tabbouleh:*

1 cup firmly packed small fresh flat-leaf parsley  
¼ cup firmly packed small fresh mint leaves  
2 green onions, sliced thinly  
½ cup coarse cracked wheat  
1½ cup water  
200 gram heirloom tomatoes, quartered  
1 tablespoon lemon juice

*tahini sauce:*

½ cup greek-style yoghurt  
1 1/2 tablespoon tahini  
1 clove garlic, crushed  
2 teaspoon lemon juice

*baked salmon:*

700 gram piece salmon fillet, skin-on, pin-boned  
1 1/2 teaspoon sumac  
2 tablespoon extra-virgin olive oil

Tabbouleh:

1. Combine herbs and green onion in a large bowl; reserve half the mixture for serving.

2. Bring cracked wheat and the water to the boil in a small saucepan. Reduce heat to low; cook 20 minutes or until tender. Drain.

3. Add cracked wheat to large bowl with tomatoes and juice; toss gently to combine. Season.

Baked salmon with tahini sauce and tabbouleh

4. Preheat oven to 200°C.

5. To make tahini sauce, whisk ingredients in a small bowl until combined; season to taste.

6. Line an oven tray with baking paper. Place salmon on tray; sprinkle with 1 teaspoon of the sumac, then drizzle with oil. Season. Bake for 20 minutes or until salmon is almost cooked through.

7. Top salmon with reserved herb mixture and remaining sumac; serve with tahini sauce and tabbouleh.



# honey fennel carrots with crispy chickpeas

*Donna Hay*

2 bunches dutch carrots (750g), scrubbed and trimmed  
2 teaspoons fennel seeds  
2 teaspoons sumac, plus extra to serve  
sea salt and cracked black pepper  
2 tablespoons extra virgin olive oil  
1 head garlic, halved crossways  
400g can chickpeas (garbanzos), rinsed and drained  
140g labne (yoghurt cheese)  
1 pomegranate, seeds removed  
1 tablespoon honey  
red vein sorrel, to serve

1. Preheat oven to 200°C. Place the carrots, fennel, sumac, salt, pepper and half the oil on a large oven tray and toss to coat. Add the garlic, cut-side down, to the tray and cook for 30–35 minutes or until the carrots and garlic are tender.

2. Place the chickpeas, remaining oil, salt and pepper on a separate oven tray and toss to combine. Place in the oven and cook, stirring halfway for 25–30 minutes, or until crisp.

3. Top the carrots with the crispy chickpeas, labne, pomegranate seeds, honey and red vein sorrel.









# white chocolate and passionfruit mousse

*Monday Morning Cooking Club*

300 grams best quality white chocolate  
6 eggs separated  
½ cup caster Sugar  
1 cup fresh passionfruit pulp plus extra for drizzling  
600 ml thickened (whipping) cream  
1 punnet fresh raspberries

1. Melt the white chocolate and set aside to cool slightly.
2. Using an electric mixer, whisk the egg yolks and caster sugar until thick and pale.
3. Fold half of the passionfruit pulp into the egg yolk mixture and then half of the melted white chocolate. Repeat with the remaining passionfruit and chocolate. Be careful, if the chocolate is too hot, the mixture may seize.
4. Whip the cream until soft peaks form and gently fold into the passionfruit mixture.
5. In separate bowl whisk the egg whites until stiff peaks form, and gently fold into the passionfruit cream mixture.
6. Spoon into a large glass bowl or smaller individual glasses and refrigerate for at least 4 hours or overnight.
7. To serve, scatter the raspberries and extra passionfruit pulp over the top.













# figgy friands

*Adapted from Katie Quinn Davies*

10 free-range egg whites  
300g unsalted butter, melted  
175g almond meal  
370g icing sugar, sifted, plus extra for dusting  
100g plain flour, sifted  
9 figs, cut in half or wedges, plus extra for serving

1. Preheat the oven to 180°C fan-forced.
2. Lightly grease 2 non-stick friand trays. Whisk the egg whites for a few seconds just to lightly combine; you don't need to whip them into peaks or anything like that.
3. Add the butter, almond meal, sifted icing sugar and flour and beat to combine well. Pour into the prepared moulds or pans, filling each hole to just two-thirds full.
4. Place wedges of fig on top of each friand and bake for 25–30 minutes or until a skewer inserted into the centre comes out clean and tops are lightly golden brown.
5. Dust the friands with icing sugar and serve warm, with extra fresh figs if you like.

Makes 18.





# saturday night lasagne

*Adapted from Neil Perry*

9 instant or fresh lasagne sheets  
500g fresh bocconcini  
100g freshly grated parmesan

## *meat sauce:*

1 tbsp extra virgin olive oil  
1 onion, finely chopped  
6 cloves garlic, finely chopped  
300g pork mince  
300g veal mince  
sea salt and freshly ground pepper  
2 tsp plain flour  
2 tbsp balsamic vinegar  
a pinch of caster sugar  
700ml tomato passata  
400g canned diced tomatoes  
2 large handfuls basil leaves

## *béchamel sauce:*

50g unsalted butter  
4 tbsp plain flour  
600ml milk  
sea salt and freshly ground pepper

1. Preheat the oven to 190°C. Adjust the oven racks so the dish can sit in the middle.

2. To make the meat sauce, heat the oil in a large heavy-based frying pan over medium heat. Cook the onion, stirring occasionally, until softened but not browned. Add the garlic and cook until fragrant. Increase the heat to medium-high and add the meats and a pinch of salt and pepper. Cook, breaking up the meat with a wooden spoon, for 4 minutes or until it loses its raw colour but is not browned. Add the flour and cook, stirring, for 2 minutes. Add the vinegar and cook, stirring occasionally, until it has almost evaporated. Add the sugar, passata and tomatoes and simmer for 10 minutes or until the sauce thickens slightly. Check the seasoning, stir in the basil and set the meat sauce aside.

3. To make the béchamel, melt the butter in a heavy-based saucepan over low-medium heat. Add the flour and cook, stirring, for 1-2 minutes. Remove the pan from the heat and add the milk all at once, whisking constantly, to avoid any lumps. Return the pan to the heat and keep whisking, until the sauce boils and thickens. Remove from the heat and season.

4. To assemble the lasagne, spread a quarter of the meat sauce in the base of a 29cm x 23cm x 7cm lasagne dish. Place 3 of the lasagne sheets over the sauce. Spread another quarter of the sauce over the pasta, then a third of the mozzarella, torn into pieces. Continue layering the pasta, meat sauce and mozzarella two more times.

5. Pour the béchamel sauce evenly over the final layer of mozzarella, then sprinkle with the parmesan.

6. Cook the lasagne for 30 minutes or until the cheese is brown and the sauce is bubbling. Let the lasagne stand for 10 minutes before serving.



# seafood mornay lasagne

*Australian Women's Weekly*

6 (170g) lasagne sheets  
60g butter  
50g plain flour  
500ml milk  
125ml dry white wine  
2 tsp finely grated lemon rind  
¼ cup finely chopped fresh flat-leaf parsley  
200g uncooked medium king prawns (shrimp)  
200g firm white fish fillets  
250g crab meat  
40g finely grated parmesan cheese

1. Preheat oven to 220°C (200°C fan-forced). Oil a large oven proof dish.

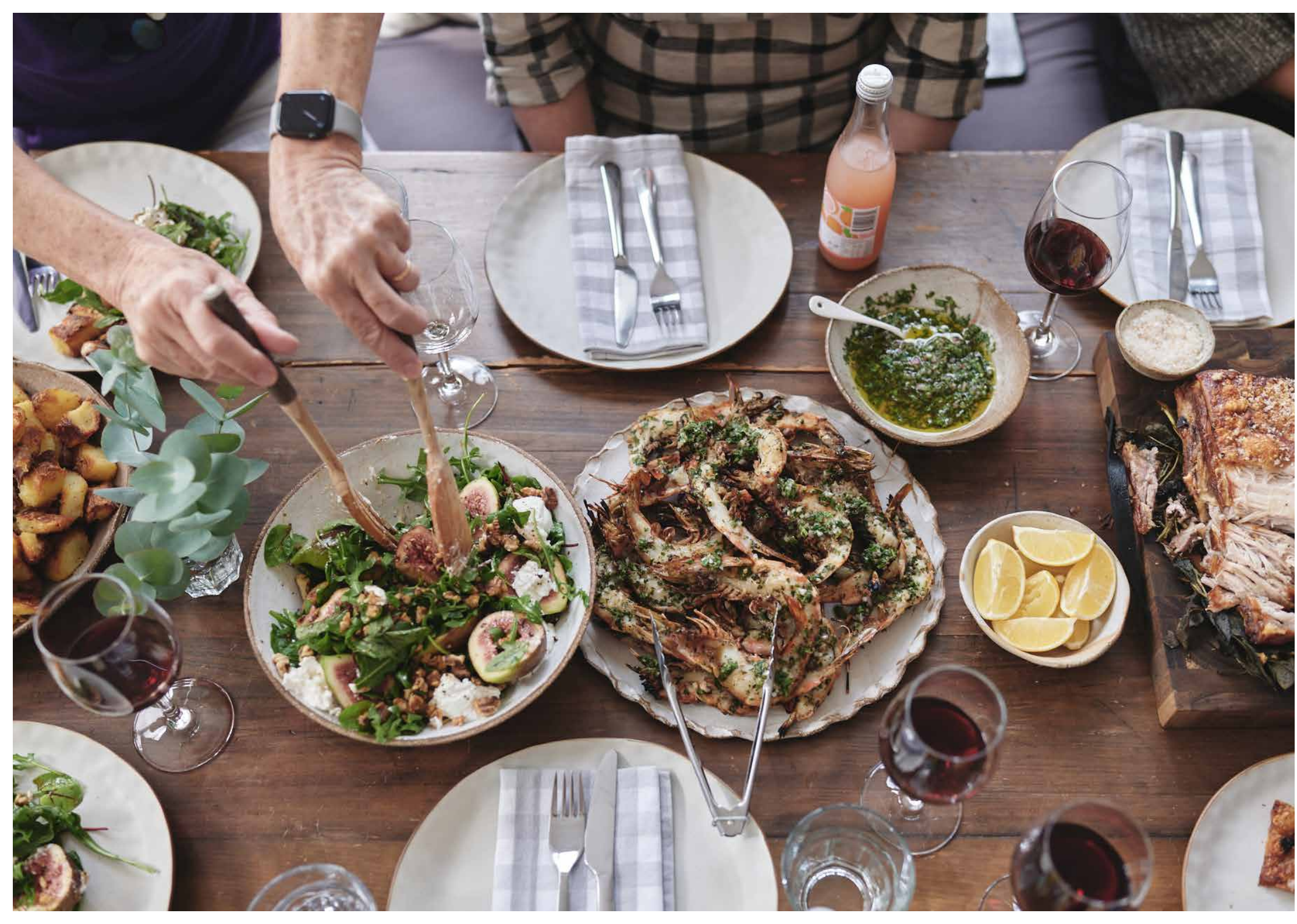
2. Cook lasagne sheets, in batches, in large saucepan of boiling water until tender; drain.

3. Meanwhile, melt butter in large saucepan. Add flour; cook, stirring, about 2 minutes or until mixture bubbles and thickens. Gradually stir in milk and wine. Cook, stirring, until sauce boils and thickens; cool. Stir in rind and parsley; season to taste. Shell and devein prawns; cut prawns and fish into 1cm pieces. Combine prawns, fish and crab in medium bowl.

Line base of the ovenproof dish with a layer of lasagne sheets. Top with half the seafood, ⅓ of the sauce, then another piece of lasagne. Top with remaining seafood, half the remaining sauce and another lasagne sheet. Top with remaining sauce; sprinkle with cheese. Bake about 15 minutes or until seafood is cooked.









# sage roasted pork belly

*Donna Hay*

2 heads garlic, cloves separated  
2.3kg pork belly, on the bone  
¼ cup (60ml) olive oil  
⅓ cup sea salt flakes  
4 bunches sage

1. Preheat oven to 160°C.
2. Arrange the garlic over the base of a baking dish. Rub the olive oil all over the pork belly and rub the salt into the skin. Place skin-side down on top of the garlic and cook for 3 hours.
3. Increase the heat to 180°C. Turn over the pork, add the sage and cook for a further 30 minutes or until the skin is golden and crunchy.







## crunchy roast potatoes

*Donna Hay*

2kg sebago (starchy) potatoes, peeled & quartered  
1 head garlic, cloves separated, unpeeled  
1 cup sage leaves  
 $\frac{3}{4}$  cup (180ml) extra virgin olive oil  
sea salt and cracked black pepper

1. Preheat oven to 200°C. Place the potatoes and garlic in a large saucepan of salted water over high heat, cover and bring to the boil. Reduce the heat to medium and cook for 8–10 minutes or until just tender. Drain well and return to the saucepan.
2. Cover and shake the pan to fluff the edges of the potatoes.
3. Place the potatoes, garlic, sage, oil, salt and pepper on a large baking tray lined with non-stick baking paper and toss to combine.
4. Roast for 50–60 minutes, turning every 20 minutes, or until the potatoes are golden and crunchy.



# chargrilled prawns with basil chimichurri

*Phoebe Wood*

½ bunch basil, finely chopped, plus extra leaves  
½ bunch coriander, leaves roughly chopped  
1 long green chilli, finely chopped  
2 tsp cumin seeds, toasted  
1 eschalot, finely chopped  
2 garlic cloves, crushed  
Finely grated zest of 1 lemon  
Juice of 1 lemon, plus extra halves to serve  
2 tbs red wine vinegar  
150ml extra virgin olive oil  
16 large green prawns, shell on, split, deveined  
50g unsalted butter, melted

1. To make the chimichurri, combine all ingredients, except the prawns and butter, in a bowl and season with salt and pepper. Set aside at room temperature to allow the flavour to develop.

3. Place prawns, shell-side down, on a tray and brush with melted butter. Spoon over half of the chimichurri.

4. Heat a chargrill or barbecue to high and add the prawns, shell-side down.

5. Cook for 2-3 minutes until prawns are just cooked through.

6. Serve with the remaining chimichurri, extra lemon and extra basil.







## goat's curd and fig salad

*Iron Chef Shellie*

8 ripe figs  
120g baby rocket leaves  
70g toasted almonds  
150g fresh goat's curd  
olive oil  
balsamic vinegar  
sea salt & cracked black pepper

1. Slice figs in half and arrange them on a platter with the rocket, toasted almonds, and goat's curd crumbled around.
2. Season well with salt and pepper.
3. Drizzle with olive oil and balsamic vinegar and serve.







# Smørhøner

*Iron Chef Shellie*

## *bread dough:*

120g unsalted butter, softened  
75g caster sugar  
¼ tsp salt  
1½ tsp ground cardamom  
375ml full cream milk  
15g dry yeast  
640g plain flour, plus extra for dusting  
1 eggwhite, lightly beaten

## *icing:*

120g icing sugar, sifted plus extra to decorate  
1-2 tbsp water

## *vanilla custard filling:*

30g caster sugar  
1 egg yolk  
1 tbsp corn flour  
250ml full cream milk  
½ tsp vanilla bean paste

## *cinnamon filling:*

90g unsalted butter, softened  
45g caster sugar  
1 tbs ground cinnamon  
¼ tsp ground cardamom  
¼ tsp vanilla powder or ½ tsp vanilla extract

1. In a large bowl, mix together butter, caster sugar, salt and ground cardamom until smooth. Heat milk in a small saucepan until around 37°C. Remove from heat, sprinkle over yeast and stir until dissolved.

2. Add milk to butter mixture and stir to combine. Add flour to butter mixture and knead the dough for 5-10 minutes, or until soft and elastic. Cover and allow to rest for 1 hour, or until doubled in size.

3. To make the vanilla custard filling, in a medium sized heatproof bowl, whisk together the sugar and egg yolk until pale and thickened, then whisk in the cornflour. In a saucepan over medium heat, combine the milk and vanilla bean paste, stir to combine. Remove from the heat just before it starts to boil. Pour the milk in a steady stream into the egg mixture, whilst whisking constantly to avoid curdling the eggs. When you have added all the milk, pour the mixture back into the saucepan and whisk over medium heat until the mixture has thickened and coats the back of a spoon. Cool completely then place in a large piping bag and keep in the fridge until needed.

4. To make the cinnamon filling, mix all ingredients together in a bowl and set aside.

5. To making icing, add icing sugar to a small bowl. Start with 1 tablespoon of water and add more if mixture is too dry, you want a consistency that flows smoothly off the spoon, in an unbroken stream. Transfer to a small piping bag and set aside.

6. When the dough is ready, on a lightly floured surface, roll dough into a 50x40cm rectangle. Spread the filling over the dough, right to the edges.

Fold the top third of the dough to the centre, and the bottom third over that towards the centre, like you are folding a letter. Pinch to seal the seam. Facing the long edge, trim off the edges and cut dough into 12 equal portions.

7. Cut each strip in half lengthwise, leaving the top part uncut so each piece looks like a pair of pants. Twist each 'leg' of the piece several times, slightly stretching it as you go. To shape the bun, you want the uncut part to remain in the middle. Take the left 'leg' and coil it clockwise over the top, and pinch to seal. Then take the other 'leg' and coil clockwise underneath, and pinch to seal the edge.

You should have a bun that looks tall instead of flat, with two levels. Arrange on two baking trays lined with non-stick baking paper, allowing room for when they expand.

8. Cover with clean tea towels and rest for a further 60 minutes.

9. Preheat oven to 220°C (200°C fan-forced).

10. Using your fingers, make a well in the middle of each bun. Brush each bun with egg white and cut the tip off the piping bag filled with custard and fill wells with vanilla custard. Bake for 8-10 minutes, or until golden brown. Allow to cool slightly.

11. Snip the tip of the other piping bag, and pipe the icing in a zig-zag pattern over each bun and finish with a light dusting of icing sugar.

12. Serve warm or at room temperature. Best eaten on the day they are made.







# juniper & sherry duck pies

*Adapted from Donna Hay*

4 x 325g duck marylands  
sea salt and cracked black pepper  
1 onion, thinly sliced  
4 garlic cloves, crushed  
1 tbs tomato paste  
1 tbs juniper berries  
6 sprigs thyme  
250ml Pedro Ximenez sherry  
250ml chicken stock  
2 x 375g sheets of Careme puff pastry, thawed  
1 egg, lightly beaten  
6 sage leaves

1. Preheat oven to 180°C.
2. Place a large non-stick frying pan over high heat. Sprinkle the duck with salt and pepper and cook, skin-side down, for 2-3 minutes. Turn and cook for a further 3 minutes or until browned. Place the duck in a deep-sided roasting pan and set aside.
3. Drain all but 1 tablespoon of fat from the frying pan. Reduce the heat to medium and add the onion and garlic. Cooking for 4 minutes.

4. Add the tomato paste, juniper, thyme, sherry and stock. Stir to combine and bring to a simmer. Pour into the pan with duck.

5. Cover tightly with aluminum foil and roast for 1 hour 30 minutes.

6. Remove the duck from the liquid and set aside. Remove and discard the thyme sprigs. Transfer the liquid to a medium saucepan over high heat. Bring to the boil and cook for 10 minutes or until reduced and syrupy. Remove and discard the skin from the duck. Shred the meat and return to the liquid. Stir to combine and set aside.

7. Increase oven temperature to 200°C. From each sheet of pastry, cut 1 x 15cm x 36cm rectangle. Line 2 large oven trays with non-stick baking paper.

8. Place 1 small pastry rectangle on each tray and top with the duck mixture, leaving a 2cm border. Brush the edges with egg and top with the remaining pastry. Press to seal, trim the edges and brush the pies with egg. Make 3 incisions in each pie and top with 3 sage leaves, pressing on and brushing with egg to secure. Bake for 40 minutes or until golden.

Makes 2.





# honey almond hasselback butternut pumpkin

*Donna Hay*

1 x 1.8kg butternut pumpkin (squash), halved lengthways, peeled and seeds removed  
1 tablespoon extra virgin olive oil  
½ cup (180g) honey  
2 tablespoons malt vinegar  
14 bay leaves  
½ cup (80g) almonds, toasted and chopped  
sea salt and cracked black pepper

1. Preheat oven to 220°C. Line a large baking tray with non-stick baking paper. Place half the pumpkin, cut-side down, on a chopping board.

2. Place a chopstick, lengthways, on each side of the pumpkin. Using a very sharp knife, carefully slice through the pumpkin to the chopsticks at 5mm intervals. Repeat with the remaining pumpkin half.

3. Place the pumpkin on the tray, cut-side down, and drizzle with the oil. Cover tightly with aluminum foil and roast for 1 hour. Uncover and roast for a further 20 minutes or until golden.

4. Place the honey, vinegar and bay leaves in a small saucepan over high heat. Bring to the boil and cook for 4–5 minutes or until slightly reduced. Spoon half the honey glaze over the pumpkin and place the bay leaves in the incisions. Roast the pumpkin for a further 5–10 minutes or until tender and golden.

5. Sprinkle with the almonds, salt and pepper and drizzle with the remaining honey glaze to serve.





# grape & goat's cheese tart #dattart

*Iron Chef Shellie*

*parmesan pastry:*

6 tbsp butter, unsalted  
1 tbsp vegetable oil  
3 tbsp water  
1/8 tsp salt  
1 cup plain  
1/4 cup parmesan cheese, shredded  
1/4 tsp black pepper

*goat / cream cheese filling:*

1/2 clove garlic  
1 tbsp fresh rosemary  
240g goat cheese or cream cheese  
1 tbsp olive oil  
2 tsp fresh lemon juice  
A few tablespoons of water  
Salt and pepper to taste

*roasted grapes:*

a few bunches of seedless red grapes  
1 tbsp olive oil  
Salt and pepper

1. Preheat the oven to 210°C.

2. In a medium size oven-proof bowl or dish, add the butter, oil, water, and salt. Place the bowl into the oven for 15 minutes.

3. Wear oven mitts, possibly a long sleeve shirt, and hold the bowl away from your face, when removing from the oven, as the butter may splatter. Place the bowl onto the counter, with a pot holder or towel underneath.

4. In a separate bowl, mix the flour, shredded parmesan cheese, and black pepper.

5. Slowly stir the flour mixture into the hot butter. It is important to still be cautious of the hot butter, it may still pop when you add the first bit of flour. Also, remember that the bowl is very hot, so wearing oven mitts while stirring is ideal. Stir the mixture until combined. Let it sit and cool for 5 minutes.

6. Once the dough is cool enough to handle, place it in a 13x36cm tart tin. With your fingers, press the dough flat and up the sides of the molds. Prick the shell with a fork 10 or so times. Once you have finished forming the first tart shell, place it into the freezer while you are making the next one, and then repeat. Place the last tart shell into the freezer and let cool for 5 minutes.

7. Place the tart shells onto a baking sheet and place in the oven on the middle rack. Bake for 15 minutes. Remove from the oven to cool.

8. While the tart shells are cooling make the filling. In a food processor, add the garlic and the rosemary. Pulse several times to chop/mince. Then add the goat or cream cheese, olive oil and lemon juice. Blend until smooth and creamy, adding as much water as necessary to keep it moving and to make it creamy, but make sure not to add more than 1/4 cup.

9. Remove the tart shells from their pans and place on a serving platter or baking sheet, pour the goat/cream cheese filling equally amongst the completely cooled tart shells. Smooth the surface with a spatula, if necessary.

10. Place the tart shells in the fridge to firm up while you roast the grapes.

11. Preheat the oven to 200°C.

12. Arrange the bunches of grapes in a single layer on a baking tray lined with baking paper. Toss with the olive oil and sprinkle with a little salt and pepper. Roast for 15-20 minutes, until the grapes begin to burst and the juice around them starts to thicken.

13. Remove tarts from fridge, top with roasted grapes and extra rosemary sprigs to garnish. Serve.









## chargrilled zucchini with garlic and lemon

*Donna Hay*

5 green and grey zucchini (courgette) (about 1kg),  
thinly sliced lengthways  
1 clove garlic, crushed  
1 teaspoon finely grated lemon rind  
60ml extra virgin olive oil  
sea salt and cracked black pepper  
½ cup flat-leaf parsley leaves, finely chopped  
½ teaspoon chilli flakes  
sliced bread, to serve

1. Preheat a chargrill pan or barbecue over high heat. Cook the zucchini, in batches, for 3 minutes each side or until charred and cooked through.
2. While the zucchini is cooking, place the garlic, lemon rind, oil, salt and pepper in a medium bowl and mix to combine.
3. Gently toss the zucchini in the oil mixture. Top with the parsley and chilli flakes and serve with the bread.







# caesar salad

RecipeTin Eats

## dressing

- 1 cup mayonnaise (hellman's or s&w whole egg)
- ½ tsp garlic, finely minced
- 2 anchovy fillets
- 2 tbsp fresh lemon juice
- 1 tsp dijon mustard
- 1 tsp worcestershire sauce
- ½ cup freshly grated parmesan cheese
- 3-4 tbsp milk (to adjust consistency)
- ¼ tsp salt
- ¼ tsp black pepper

## garlic croutons

- 2-3 slices white bread, 1.5cm thick
- 1 garlic clove, cut in half
- 1 tbsp olive oil
- ¼ tsp salt

## salad

- 150g streaky bacon, cooked and chopped
- 10 cups cos lettuce, chopped, wash & dried
- freshly grated parmesan, for garnish

## optional extras - chicken & egg

- 2-4 eggs, cooked to your taste, peeled and halved
- 500g chicken breast fillets (2 pieces)
- ½ tsp each salt and pepper
- 1 tbsp olive oil

## Dressing:

1. Whizz all ingredients in food processor until smooth, starting with 3 tbsp milk.
2. Taste and adjust salt and pepper as desired, and use milk to get the dressing to the desired consistency.
3. Set aside for 20 minutes+ to allow flavours to develop.

## Bacon:

1. Place bacon into a cold skillet (no oil), then turn onto medium high. Cook until golden, turn, cook other side until golden. Remove onto paper towels, cool, then chop.

## Garlic Croutons:

1. Preheat oven to 180°C.
2. Toast bread in the toaster for 1 minute (or oven for 2 minutes each side) until surface is dried but not browned.
3. Rub both sides of each piece of bread with the cut side of the garlic.
4. Remove crust from bread (optional) and cut into cubes - around 1.5 cups. Drizzle with 1-2 tbsp olive oil, sprinkle with salt, then bake until golden, shaking the tray once. Sandwich bread will take around 7 minutes, sourdough and similar breads take 12-15 min.

## Assemble:

1. Place lettuce in bowl with 1/2 the dressing. Toss well, taste, then decide if you want more Dressing. Transfer to serving bowl. (Top with chicken and egg if using) Scatter over with bacon and croutons. Sprinkle with parmesan and serve!

## Optional Extras:

Eggs: Place the eggs in a saucepan and cover with water. Place over medium high heat and bring to simmer. Once the water is simmering, turn down to medium (gentle simmer) and cook for 3 min (for soft centres), 4 min for firm yolks and 6 min for hard boiled. Remove eggs, run under cold water for 15 sec then leave submerged in a bowl of cold tap water for 5 min. Peel then set aside.

Chicken: Either pound the chicken to about 1.2cm even thickness, or slice each breast in half horizontally. Sprinkle both sides with salt and pepper. Use bacon fat remaining in skillet. Cook first side for 5 min, turn then cook the other side for 2 min. Remove, cover loosely with foil and rest for 5 min. Cut into slices.

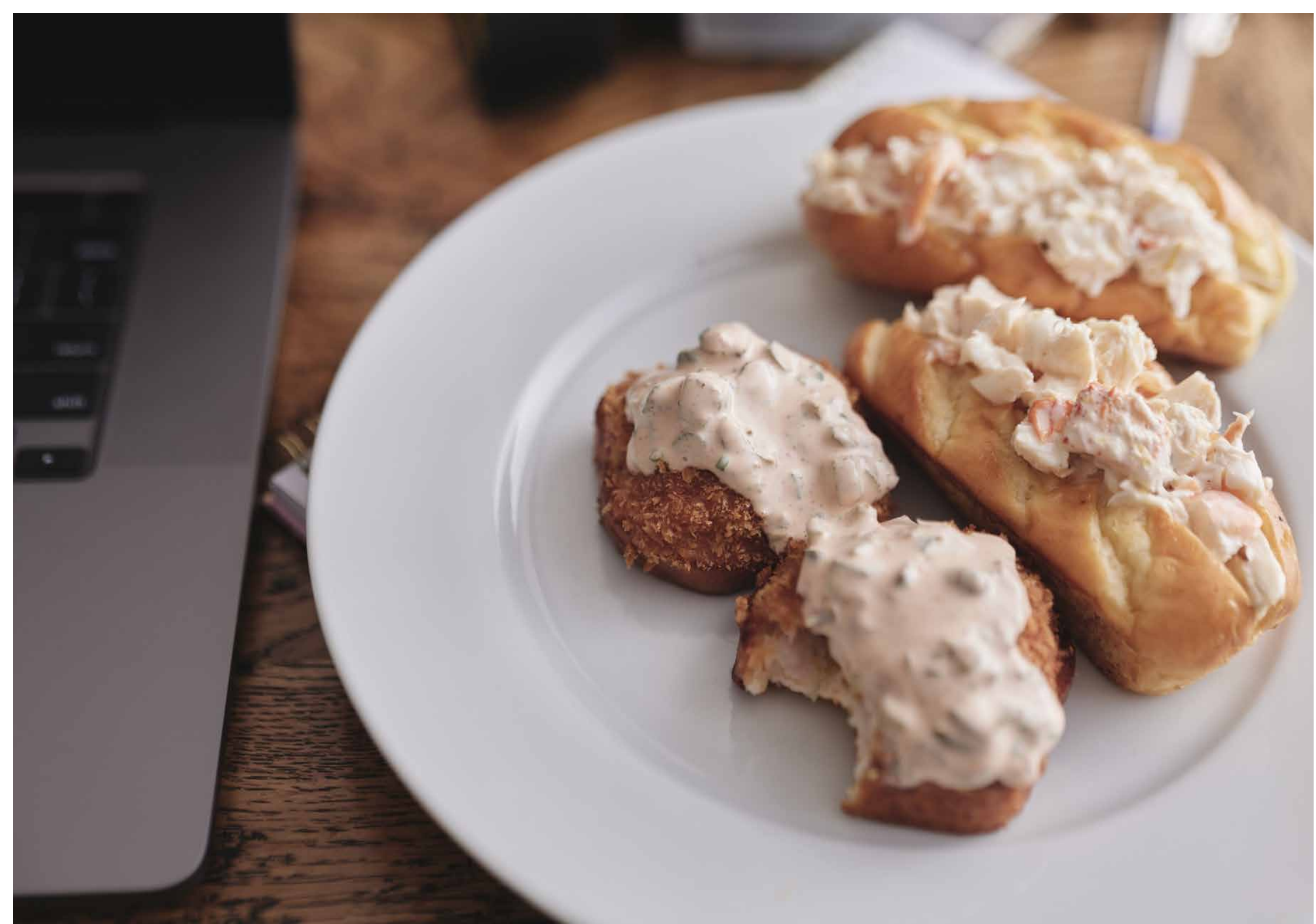














# Dan Hong's garlic bread prawn toasts

*Dan Hong*

## *Prawn Toasts*

500g raw prawn meat, peeled and deveined

½ tsp sugar

½ tsp salt

½ tsp sesame oil

½ tsp Japanese kombu extract (can be omitted)

1 eggwhite

1 stick store bought garlic bread

1 cup panko crumbs

Vegetable, grapeseed or rice bran oil for deep frying

## *Relish Sauce*

1 tbsp capers, roughly chopped

¼ cup cornichons, roughly chopped

1 spring onion, sliced

2 tbsp Kewpie mayonnaise

1 tbsp Siracha chilli sauce

1. Roughly chop half the prawns, place in a medium sized bowl and stir through ¼ tsp sugar, ¼ tsp salt, ¼ tsp sesame oil and ¼ tsp Japanese kombu extra if using.

2. Place the remaining prawns, sugar, salt, sesame oil, Japanese kombu extract and egg white in a small food processor and blend until smooth. Combine the prawn paste with the chopped prawns in the bowl. You may want to take a small scoop and cook in a frying pan to check the seasoning. Cover and rest in the fridge for 20 minutes minimum.

3. Place the garlic bread on a chopping board and cut between the precut slits. Once you have done this to the whole loaf, cut where the slits are and have the garlic butter side face up.

4. Using a butter knife, generously top each slice of garlic bread with the prawn mixture, so that the ratio of bread to prawns is about the same. Shape the mixture so that mixture comes right to the edges of the bread. Dip the prawn side into panko crumbs. (Toasts can be kept in the fridge over night at this stage if required).

5. Pour oil into a wok until one-third full. Heat until a small piece of bread dropped into oil sizzles. Cook toasts, in batches, prawn side down, for 3 minutes. Turn and cook for a further 1 minute or until golden. Remove to a wire rack over a baking tray. Keep warm in oven while cooking remaining prawn toasts.

To make the relish, combine all ingredients together in a small bowl. Serve prawn toasts with relish and enjoy!



# lobster rolls

*Dan Hong*

4 whole cooked lobsters  
kewpie mayonnaise  
2-3 lemons, zest and juice  
sea salt & cracked black pepper  
16 brioche buns  
butter  
lemon wedges, to serve  
tabasco, to serve

1. Crack and remove the meat from the claws, knuckles, and tails. Remove and discard the cartilage from the claws and the intestines from the tails of the cooked meat. Cut the meat into bite sized pieces.

2. In a large bowl, combine the lobster meat, kewpie mayonnaise, zest and juice of two lemons and season well with salt and pepper. Taste, if more lemon is required add in the zest and juice of the extra lemon. Cover and place in the fridge until needed.

3. Using a bread knife, shave off a small amount from each side of the buns, and cut a slit down the middle where

4. Trim sides of each bun, to create flat surfaces and toast each side in a frying pan with melted butter until golden (1-2 minutes). Cut halfway down from top of each bun and stuff with lobster mix.

5. Serve with wedges of lemon and Tabasco.





# farewell waffles

*BBC Good Food*

250g plain flour  
7g baking powder  
20g caster sugar  
5g salt  
475ml milk  
2 eggs  
30ml vegetable oil

1. Weigh all the dry ingredients, place in a large mixing bowl. Break the eggs into the milk and beat the mixture.
2. Add the egg and milk mixture to the dry ingredients. Add the oil and mix all ingredients together until all the large lumps have been broken up. Do not over mix otherwise the waffles will be heavy when cooked.
3. Pre heat the waffle maker and spray with oil.
4. Pour 3/4 of a cup of batter into the waffle maker and cook for 3-4 mins or until golden brown and crispy on the outside.
5. Serve hot with maple syrup.





