

myfoodbook[®]

COLLECTIONS SERIES

MOTHER'S DAY COOKBOOK

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LEMON AND EARL GREY
SHORTBREAD TEABAGS

**DON'T MISS
OUT THIS
MOTHER'S DAY**

Check to see if you're one
of the 9 out of 10 women missing
out on the benefits of dairy.



START AND END YOUR DAY WITH DAIRY. LEGENDAIRY

BREKKY IN BED



MANGO & AVOCADO SMOOTHIE



SPANISH EGGS



SWEETCORN FRITTERS WITH AVO SMASH



JAM BUTTER

MORNING TEA



MINI PIKELETS WITH BERRIES & YOGHURT



APPLE CAKE



LEMON AND EARL GREY SHORTBREAD TEABAGS



FETA & HERB SCONES

FAMILY DINNER



MOROCCAN SIMMERED MEATBALLS WITH ZUCCHINI



ROAST CHICKEN WITH SHALLOTS, OREGANO & LEMON BUTTER



FETTUCCINE ALLA CARBONARA



SPICED LAMB AND WINTER VEGETABLE TRAY BAKE WITH YOGURT, PINE NUTS AND HERBS

SPECIAL TREATS



RASPBERRY & ROSE CUPCAKES



OLD FASHIONED CHOCOLATE CAKE



PROFITEROLES



CHOCOLATE & GINGER SELF SAUCING PUDDING



BREKKY IN BED

Allow mum a well
deserved sleep in
and surprise her
with brekky in bed.



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MANGO & AVOCADO SMOOTHIE



 PREP: 5 MINUTES  SERVES: 2

INGREDIENTS

- ½ mango
- ½ avocado
- handful of ice
- 3 teaspoons lime juice
- 2 teaspoons honey
- 1 cup milk

METHOD

1. Blend all ingredients together until smooth and pour into a chilled glass. Serve immediately.





BLANCO

SPANISH EGGS



PREP: 15 MINUTES



COOK: 15-20 MINUTES



SERVES: 4

INGREDIENTS

2 onions diced

½ teaspoon chilli

4 capsicum grilled and peeled

6 Roma tomatoes grilled and peeled

Tin of chopped tomatoes

6-8 eggs (as per your preference)

Oregano

Fresh Basil

Paprika

Salt & Pepper

METHOD

1. Preheat oven to 180°C on fan forced cooking function.
2. In a fry pan on low heat, saute onion with some of the basil, chillies and oregano. Add sliced capsicum and grilled tomatoes.
3. Add tinned tomatoes and simmer for 15-20 minutes on a low to medium heat.
4. If needed, you can add some water to make the sauce less 'thick'.
5. Add paprika, salt and pepper.
6. Spray a baking dish (very well) with oil and spread a layer of the sauce over the base.
7. With a spoon - make little holes in the sauce for the eggs to rest in.
8. Crack the eggs and place gently in the sauce with a space of sauce in between.
9. Sprinkle with paprika, salt and pepper and add more basil if desired.
10. Bake for 15-20 minutes.



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SWEET CORN FRITTERS WITH AVOCADO

 PREP: 30 MINUTES  COOK: 15 MINUTES  SERVES: 4

INGREDIENTS

AVOCADO SMASH

2 ripe avocados, peeled, deseeded and chopped

1 tbsp lime juice

¼ cup coriander leaves

SWEETCORN FRITTERS

3 fresh corn cobs, kernels removed (approx. 320g)

125g plain flour

1 tsp baking powder

1 tsp ground cumin

2 tsp salt flakes

½ red onion, finely chopped

4 tbsp coriander leaves, chopped

2 eggs, plus 1 egg white

80g Western Star Unsalted Butter, chopped

Sour cream, to serve

METHOD

AVOCADO SMASH

1. First, get the kids to help you make the avocado smash. Place the avocado, lime juice, and coriander in a medium bowl. Season with salt and pepper, and then use the back of a fork to roughly mash the ingredients together.

SWEETCORN FRITTERS

2. Place the egg white into a separate medium bowl and whisk until soft peaks form. Set aside. Place the remaining fritter ingredients in a large bowl. Mix until well combined, and then gently fold in the whisked egg white.
3. In a non-stick fry pan, heat ¼ of the butter over a medium high heat. Cook until the butter begins to foam.
4. Add heaped tablespoonfuls of batter into the pan, and cook for 3–4 minutes on each side or until golden. Remove the fritters from the pan, and cover on a plate with a tea towel to keep warm. Repeat in batches with the remaining butter and batter.
5. Serve the fritters warm with a generous spoonful of the smashed avocado and sour cream.



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JAM BUTTER WILL KEEP FOR
SEVERAL DAYS STORED IN THE
REFRIGERATOR.



JAM BUTTER



 PREP: 5 MINUTES  MAKES: 3/4 CUPS

INGREDIENTS

125g unsalted butter,
softened

ORANGE AND CARDAMOM

1/3 cup orange marmalade

1/4 teaspoon ground
cardamom

RASPBERRY AND ROSEWATER

1/3 cup raspberry jam

2 teaspoons rosewater

STRAWBERRY AND MINT

1/3 cup strawberry jam

1 tablespoon finely
chopped mint

METHOD

1. Beat butter with an electric mixer until light and fluffy.
2. Add desired flavourings and continue beating until well mixed.
3. Serve immediately on toast, scones, crumpets or pancakes or refrigerate until required.



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START AND END YOUR DAY WITH DAIRY



Dairy foods are great for your bones, muscles and teeth. Milk, cheese and yogurt are naturally full of important nutrients such as calcium and protein. The unique package of vitamins and minerals they provide means dairy foods have some pretty impressive health benefits!

TIPS



HOW TO INCLUDE MORE DAIRY INTO YOUR DIET?



Add milk to soups and risottos towards the end of cooking for a creamy finish and nutrient boost.

Yogurt makes a great creamy dressing or sauce for salads, meat and fish.



Jazz up greek yogurt for dessert by stirring in your own flavourings – vanilla bean, rosewater or maple, fresh ginger and lime rind.



APPLE CAKE

MORNING TEA

Let mum put her feet up and relax with a cup of tea and these mid-morning treats.



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MINI PIKELETS WITH BERRIES & YOGHURT



 PREP: 10 MINUTES  COOK: 15 MINUTES  SERVES: 4

INGREDIENTS

- 1 cup self-raising flour
- 1 tbsp caster sugar
- Pinch of salt
- $\frac{3}{4}$ cup milk
- 1 egg
- 30g Western Star Unsalted Butter, melted
- 1 cup mixed berries, blueberries, strawberries, raspberries
- 2 cups thick vanilla yoghurt

METHOD

1. Mix the flour, sugar and salt together in a medium bowl. In a separate bowl, whisk the milk and egg together, and then add to the dry ingredients. Whisk until smooth.
2. Heat a non-stick frypan over a medium heat and brush with butter. Drop tablespoonfuls of batter into the pan, and cook for 1 minute or until small bubbles appear on the surface. Turn the pikelets over, and cook for a further minute or until golden.
3. Transfer from the pan to a plate, and cover with a tea towel to stay warm. Continue to cook in batches, brushing the pan with more butter before each batch.
4. Serve the pikelets slightly warm or at room temperature sprinkled with fresh berries and a generous spoonful of vanilla yoghurt.


TRY SERVING COLD, SPREAD
WITH BUTTER AND JAM FOR
AN AFTERNOON TREAT



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BLANCO

APPLE CAKE



 PREP: 15 MINUTES  COOK: 15 MINUTES  SERVES: 4

INGREDIENTS

3 Granny Smith apples,
peeled and thinly sliced

4 eggs

1 cup caster sugar

1 teaspoon vanilla essence

1 cup vegetable oil

2 cups self raising flour

1 teaspoon baking powder

¼ cup of milk

2 tablespoons of raw sugar

Cinnamon or mixed spice

METHOD

1. Preheat oven to 180°C on Fan Forced or 160°C on Fan Assist.
2. Beat eggs, sugar and vanilla until very white and creamy, add oil and beat on low until combined.
3. Sift flour and baking powder into a bowl.
4. Add milk and flour alternatively into egg mixture and beat on low until combined.
5. Peel and thinly slice apples, add two of the apples to the cake mixture.
6. Grease tin and place baking paper into base of baking tin.
7. Pour the cake mix into the 24cm spring form cake tin; place remaining apple on top of the cake and sprinkle with raw sugar and cinnamon/mixed spice.
8. Bake for approximately 1 hour and 15 minutes. Use a skewer to check if the cake is cooked.



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WE USED THE STRING FROM
EXISTING TEA BAGS,
HOWEVER ANY FINE STRING
WOULD BE SUITABLE



LEMON & EARL GREY SHORTBREAD TEABAGS



 PREP: 30 MINUTES  COOK: 15 MINUTES  MAKES: 25

INGREDIENTS

125g butter, cubed and softened
½ cup caster sugar
finely grated rind of 1 lemon
1 ½ cups plain flour
2 teaspoons earl grey tea leaves
1 cup icing sugar
2 teaspoons finely grated lemon rind, extra
2 teaspoons lemon juice
2 teaspoons water
Decorative paper and fine string, to decorate

METHOD

1. Beat the butter, sugar and rind with an electric mixer until light and fluffy. Add the flour and tea leaves and mix until it comes together. Turn out onto a floured surface and lightly knead into a ball. Split the dough into two balls.
2. Roll each ball of dough out between two sheets of baking paper until 5mm thick. Using a small sharp knife cut dough into small teabag shapes.
3. Using a spatula, carefully lift biscuits onto a lined oven tray. Using a skewer poke a small hole into the top of each teabag for the string. Bake at 160°C for 12–15 minutes or until a light golden colour. Cool on a wire rack.
4. Combine icing sugar, lemon rind and juice and water until smooth. Dip half of each cookie into icing and place on a wire rack to set.
5. Cut small squares out of decorative paper and glue onto strings. Thread each string onto a cookie and tie to secure.

FETA & HERB SCONES



 COOK: 15-20 MINUTES  SERVES: 8-10

INGREDIENTS

- 2 cups of self raising flour
- 150g feta cheese
- 2 tablespoons dried chives
- 2 tablespoons dried parsley
- ½ teaspoon paprika
- 1 cup shredded tasty cheese
- ¾ cup milk

METHOD

1. Preheat oven to 180°C–190°C on fan forced cooking function.
2. Rub the feta cheese into the flour until the mixture resembles rough breadcrumbs.
3. Add chives, parsley, paprika and shredded cheese.
4. Add milk until the mixture just comes together.
5. Knead lightly on a floured surface until a soft dough is formed.
6. Press into rounds using a scone cutter.
7. Bake in the oven for 15–20 minutes, or until golden on the edges.
8. Serve warm with butter.



BLANCO

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INTRODUCING THE NEW BLANCO FREESTANDING COOKER



With the largest freestanding oven capacity on the market, the new BLANCO BFD915WX, can cook even the largest feasts, with perfect results every time.

The new BLANCO MultiFan system has four fans that distribute heat evenly. Food can be placed on any shelf position or on multiple levels with optimum results every time.



Featuring Automatic Rapid Heat Up the BFD915WX gets to 200°C in a shorter time than any other freestanding cooker on the market.



NATIONAL BREAST CANCER FOUNDATION GOLD PARTNER



Every BLANCO product you purchase helps fund not only laboratory-based research that will uncover new therapies and ultimately the cause of breast cancer, but also improved treatment and ways to support women, their careers and families.





ROAST CHICKEN WITH SHALLOTS,
OREGANO AND LEMON BUTTER

FAMILY DINNER

Make mum the guest of
honour at the dinner table
with these fabulous
family friendly recipes.



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YOU CAN START THE RECIPE ON THE STOVE TOP, THEN PLACE IN A 180°C OVEN AND COOK 10–15 MINUTES OR UNTIL THE MEATBALLS ARE TENDER.

MAKE WITH
The KitchenAid
Artisan Stand Mixer
and attachments.
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KitchenAid®

MOROCCAN SIMMERED MEATBALLS WITH ZUCCHINI

PREP: 20 MINUTES COOK: 25 MINUTES SERVES: 4

INGREDIENTS

MEATBALLS

- 1kg pork and veal mince
- 1 onion, finely diced
- ½ cup parsley leaves, finely chopped
- ½ yellow capsicum, finely sliced
- ½ red capsicum, finely sliced
- 4 spring onions, finely sliced
- 1 cup parsley leaves, chopped
- 2 tsp each ground cumin, coriander, paprika
- Finely grated rind 1 lime
- 1 tsp sea salt flakes
- ½ tsp ground black pepper

TOMATO SAUCE

- 1 large onion, finely diced
- 1 tsp each ground cumin, coriander, paprika
- ½ tsp ground ginger
- 2 x 400g can diced tomatoes
- 250 ml tomato passata
- Salt and pepper to taste
- 2 medium zucchini cut into large chunky pieces
- Parsley leaves to serve



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MOROCCAN SIMMERED MEATBALLS WITH ZUCCHINI



METHOD

MEATBALLS

1. To prepare the vegetables with the KitchenAid Food processor attachment, attach the Food Processor Attachment to the Stand Mixer with the dicing blade.
2. Place the mixing bowl under the chute. Turn to speed 8, add the onion and dice. Remove half of the onion from the bowl and set aside for the tomato sauce.
3. Turn the mixer to speed 8 and add the capsicum.
4. Remove the dicing disc and attach the slicing disc. Select thin and turn to speed 10, add the spring onions followed by the parsley.
5. Attach the mixing bowl to the Stand Mixer with the flat beater. Add the mince, onion, parsley, vegetables, spices, lime rind and salt and pepper.
6. Turn to speed 2 and mix for 30 seconds or until well combined and until the mixture feels slightly sticky. Roll into large golf ball sized balls

7. Heat the oil in the KitchenAid Tri-Ply Stainless Steel 3.3L Saute Pan over medium heat. Add half of the meatballs and lightly brown on all sides.
8. Remove from the pan and repeat with the remaining meatballs.

TOMATO SAUCE

9. Reheat the saute pan, add the onion and spices and cook gently over a low heat for 7 minutes or until the onion is softened.
10. Add the diced tomatoes, tomato passata and season to taste with the salt and pepper. Add the meatballs and zucchini and gently toss in the sauce.
11. Simmer uncovered for 10 minutes or until the meatballs are just tender. Serve scattered with the fresh herbs.



The new KitchenAid TRI-PLY STAINLESS STEEL cookware range assures superior performance and durability. Offering a three-layer design for even heating, the products are suitable for temperatures up to 260 degrees. Ideal for any well-equipped kitchen and cooking occasion.



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ROAST CHICKEN WITH SHALLOTS, OREGANO & LEMON BUTTER



PREP: 10 MINUTES



COOK: 1 HOUR 15 MINUTES



SERVES: 4

INGREDIENTS

1.8–2kg whole chicken,
rinsed and patted dry with
paper towel

1 tbsp olive oil

2 shallots, finely chopped

2 tbsp oregano, finely
chopped

Zest of 1 lemon

185g Western Star Unsalted
Butter, softened

METHOD

1. Preheat oven to 200°C.
2. Place the softened butter, shallots, oregano and 1 tbsp lemon zest into a small bowl. Season with salt and pepper and then mix well to combine all ingredients.
3. Using fingers, carefully loosen the skin from the breast meat to create a pocket all the way down the breast. Push the butter mixture under the skin and spread it over the breast. Cut the lemon into quarters and place into the chicken cavity.
4. Place the chicken into a roasting tray and gently rub salt over the skin and drizzle with olive oil.
5. Place into the preheated oven for 1 hour and 15 minutes or until golden and cooked through. Rest for 10 minutes before carving.



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FETTUCCINE ALLA CARBONARA



 PREP: 30 MINUTES PLUS RESTING TIME  COOK: 15 MINUTES  SERVES: 4

INGREDIENTS

FRESH FETTUCCINE

- 2 cups (300g) plain flour
- Good pinch salt
- 3 eggs, lightly beaten
- 30ml extra light olive oil
- Extra flour, for dusting

CREAMY CARBONARA

- 400g fresh, prepared fettuccine
- 1 tbs olive oil
- 6 rashers good quality, lean bacon, cut into small pieces
- 4 spring onions, chopped
- 4 eggs
- 250ml (1 cup) lite cream
- 150g Parmesan cheese, grated
- Salt and Pepper, to taste

MAKE WITH
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Artisan Stand Mixer
and attachments.
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FETTUCCINE ALLA CARBONARA



METHOD

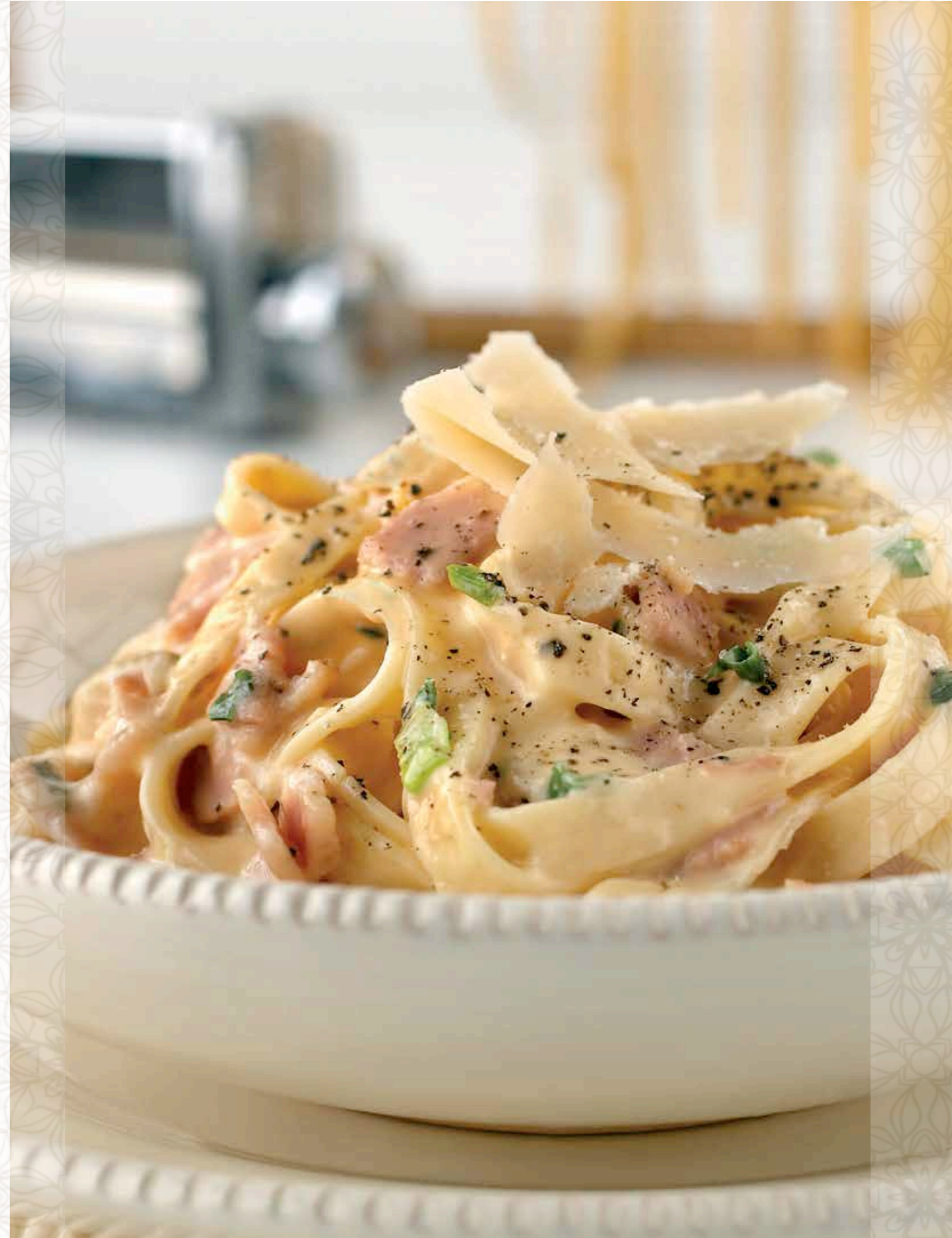
FRESH FETTUCCINE

1. For best results use the KitchenAid Stand Mixer and attachments.
2. Attach the flat beater to the stand mixer. Place the flour, salt, eggs and oil into the mixing bowl. Turn mixer to speed 2 and mix until mixture is combined.
3. Remove flat beater and attach dough hook, knead for 3–4 minutes, or until dough indents when touched. Cover dough and let rest for 30 minutes.
4. With lightly floured hands, knead dough for about 30 seconds. Cut into thick slices about 1cm thick. Attach the pasta roller to stand mixer.
5. Take one section of the dough and pat out to flatten. Turn mixer to speed 4 and feed dough into rollers. Fold dough in half and feed through again.
6. Repeat this step about 3 more times, reducing the roller setting with each rolling. (Total rolling should be about 5 times).
7. Lay pasta onto a lightly floured bench. Repeat rolling with the remaining dough.
8. Remove the pasta roller attachment attach the fettuccine or spaghetti attachment. Feed the dough through the cutter.
9. Lay the cut pasta over the back of a chair (on a clean tea towel), or over 1 long wooden spoon/rolling pin (balanced over two saucepans etc.) or over a drying rack.

10. Pasta can be used immediately or allowed to dry before freezing.

CREAMY CARBONARA

11. For best results use the KitchenAid Stand Mixer and attachments.
12. Attach the slicer/shredder with the fine shredding cone to the stand mixer. Cut the Parmesan into large pieces.
13. Place the cheese into the hopper and push down on the handles. Turn the mixer to speed 4 and shred the cheese into the mixing bowl.
14. Cook the fettuccine in a large pan of boiling salted water for about 5 minutes, or until just tender. Drain well and return the hot pasta to the saucepan.
15. While the pasta is cooking, heat the oil in a heavy based frying pan. Cook the bacon and spring onions for 5 minutes. Whisk together the eggs, cream and about $\frac{2}{3}$ of the cheese.
16. Pour the egg mixture over the hot pasta, and toss well. Cook for about 30 seconds only, or until heated through and the sauce lightly thickens.
17. Season with the salt and pepper and serve immediately scattered with the remaining Parmesan.



SPICED LAMB & WINTER VEGETABLE TRAY BAKE WITH YOGURT, PINE NUTS & HERBS

PREP: 15 MINUTES | COOK: 40 MINUTES | SERVES: 6

INGREDIENTS

- 2 teaspoons fennel seeds
- 2 teaspoons cumin seeds
- 1 tablespoon coriander seeds
- 1 ½ cups Australian Greek Style natural yogurt
- 1 large clove garlic, crushed
- Salt and freshly ground black pepper, to taste
- ⅓ cup extra virgin olive oil
- 1.6 kg butterflied leg of lamb, cut into 8cm x 8cm pieces
- 3 large carrots, quartered
- 3 parsnips, quartered
- 350g unpeeled pumpkin, thickly sliced or cut into large chunks
- 1 large red capsicum, cut into 6 pieces
- 2 red onions, peeled and quartered
- 1 cup picked mint, coriander and parsley leaves
- 2 tablespoons toasted pine nuts
- Lemon wedges, for serving

METHOD

1. Grind seeds in a mortar and pestle. Transfer half the spice mix to a bowl, stir in yogurt with garlic and season to taste. Refrigerate.
2. Stir oil into remaining spice mix and season to taste. Place lamb and vegetables in a large roasting tray or baking dish and toss in the spiced oil until well coated.
3. Bake at 200°C for 10 minutes, then reduce temperature to 180°C and cook for a further 30 minutes or until vegetables are tender and lamb is cooked to your liking.
4. Drizzle lamb and vegetables with reserved spiced yogurt and sprinkle with fresh herbs, pine nuts and serve with lemon on the side.

TIP

This recipe makes a delicious lamb salad, the next day, simply toss in some rocket or baby spinach, or even cooked quinoa.



USE YOUR FAVOURITE WINTER ROOT VEGETABLES FOR THIS RECIPE



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WESTERN STAR BUTTER



Western Star has stood the test of time for almost 90 years. Every time a mum reaches for Western Star, just as her mum and nan did, the tradition that is Western Star is renewed.

Western Star still make butter from just three natural ingredients – cream, water and salt. It's a recipe unchanged, because there are no short cuts to good butter.



TIPS



WHICH BUTTER SHOULD YOU USE IN BAKING?



SWEET BAKING

Always use Western Star Chef's Choice Unsalted Butter for sweet baking such as shortcrust or butter cakes. The salt in regular butter can have an impact on the rise and texture of the baked goods, often making them drier.

CARAMEL AND CHOCOLATE BAKING

Surprisingly the flavour of caramel and chocolate is enhanced by a pinch of salt. When making caramel slice, or chocolate biscuits try using Western Star Original or Chef's Choice Cultured Butter with its more savoury note rather than unsalted butter.



SAVOURY BAKING

Use Western Star Chef's Choice Cultured Unsalted Butter which has a slight savoury flavour or Western Star Salt Reduced Butter, the light salt will give flavour but also ensure your baking is moist and tender.





Cream

OLD FASHIONED
CHOCOLATE CAKE

SWEET TREATS

Indulge mum's sweet
tooth and spoil her with
these tasty treats.



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TRY ADDING A TEASPOON
ROSEWATER TO CUPCAKE
MIXTURE BEFORE COOKING, FOR
A MORE INTENSE ROSE FLAVOUR.



RASPBERRY & ROSE CUPCAKES



 PREP: 35 MINUTES

 COOK: 20 MINUTES

 MAKES: 20 OR MORE

INGREDIENTS

RASPBERRY & ROSE CUPCAKES

125g Western Star Cultured
Unsalted Butter, softened

1 teaspoon vanilla extract

$\frac{3}{4}$ cup caster sugar

2 eggs, lightly beaten

1 $\frac{1}{2}$ cups self raising flour

$\frac{1}{2}$ cup milk

20 frozen raspberries

BUTTER CREAM ICING

125g Western Star Cultured
Unsalted Butter, softened

$\frac{3}{4}$ cup icing sugar, sifted

1 tablespoon milk

Chopped pistachio nuts and
dried edible rose petals, for
sprinkling

METHOD

RASPBERRY & ROSE CUPCAKES

1. Combine butter, vanilla, sugar, eggs, flour and milk in a bowl and beat with an electric mixer for 3–4 minutes until mixture is smooth and pale in colour.
2. Spoon mixture into decorative cupcake cases and press a frozen raspberry in the centre of each with the tip of a skewer.
3. Bake at 180°C for 20 minutes or until golden and cooked through. Remove from pans and cool completely on a cake rack before decorating.

BUTTER CREAM ICING

4. Beat butter in an electric mixer for 10–15 minutes until creamy and very pale in colour.
5. Beat in half the icing sugar for 2 minutes until well incorporated.
6. Add milk and beat for a further 2 minutes, then beat in remaining icing sugar for a further 2 minutes. The icing should be fluffy and smooth.
7. Lightly tint icing with a skewer which has been dipped in a little food colouring, swirl through icing before beating in well.
8. Spread cupcakes with Butter Cream Icing and sprinkle with dried edible rose petals and pistachios, if desired.



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OLD FASHIONED CHOCOLATE CAKE



 PREP: 15 MINUTES  COOK: 15 MINUTES  MAKES: 20cm CAKE

INGREDIENTS

OLD FASHIONED CHOCOLATE CAKE

- ½ cup (55g) dark baking cocoa
- 100ml boiling water
- 125g unsalted butter, at room temperature
- 1 ¼ cups (280g) caster sugar
- 2 tsp vanilla extract
- 3 large eggs, at room temperature
- 1 ½ cups self-raising flour
- 1 rounded tablespoon plum jam

FLUFFY FUDGY ICING

- 4 cups (400g) icing sugar
- ½ cup (55g) cocoa
- 100g unsalted butter, softened
- 100ml milk, at room temperature
- 1 tsp vanilla extract



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OLD FASHIONED CHOCOLATE CAKE



METHOD

OLD FASHIONED CHOCOLATE CAKE

1. Preheat the oven to 180°C (160 fan forced). Grease and line the base and sides of a deep 20cm cake pan with baking paper.
2. This cake is quite tall and will come to the top of the pan. When lining the sides allow the baking paper to come 2cm above the rim of the pan.
3. Attach the mixing bowl and flex edge beater to the stand mixer.
4. Place the cocoa into the 2.8L mixing bowl, pour in about half of the boiling water and mix to a smooth paste, then stir in the remaining water. Set aside.
5. Place the butter into the mixing bowl. Beat on speed 6 for 20 seconds. Add the sugar and vanilla and increase to speed 8, beating for another 5 minutes or until light and fluffy.
6. Add the eggs one at a time, beating well. Turn the mixer off. Add the flour, cocoa mixture and jam. Beat on speed 2 for 30 seconds or until mixture is smooth and well combined.
7. Pour into the prepared pan and bake for 50 minutes or until firm.

8. If the centre of the cake is still moist, cover with a sheet of foil, attaching it to the sides of the pan and cook the cake for an extra 6 minutes - to allow the centre to steam through.
9. Stand for 10 minutes before removing from the pan.
10. Allow to cool completely before icing the top and sides of the cake.

FLUFFY FUDGY ICING

11. Attach the flex edge beater to the stand mixer. Place the icing sugar and cocoa in a clean dry mixing bowl.
12. Attach the pouring shield (if available), turn the mixer to speed 1 and mix for 1 minute to remove the lumps in the dry mixture. Remove from the bowl.
13. Add the butter and beat on speed 6 for 1 minute or until creamy. Add about half of the icing sugar and mix on speed 1 to combine. Increase the speed to 6 and beat 30 seconds.
14. Add the milk, vanilla and remaining sugar and beat on speed 1 to combine then speed 6 for 3 minutes until fluffy.



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BLANCO

PROFITEROLES



 COOK: 15 MINUTES  MAKES: 20 OR MORE

INGREDIENTS

PROFITEROLE PASTRY

- 250ml water
- 80g butter, at room temperature, chopped
- 1 cup plain flour, sifted
- 3 eggs, at room temperature, lightly whisked

CUSTARD FILLING & GANACHE

- 1 egg
- 2 egg yolks
- ½ cup caster sugar
- 1 teaspoon vanilla bean paste
- ⅓ cup custard powder
- 2 cups milk
- ½ cup thickened cream
- 100g dark chocolate
- ¼ cup cream



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BLANCO

PROFITEROLES



METHOD

PROFITEROLE PASTRY

1. Preheat oven to 200°C on fan forced function.
2. Place water and butter in a saucepan and bring to a rapid boil.
3. Remove from heat and use a wooden spoon to beat in flour until combined.
4. Cook the mixture, continually stirring over medium heat for 2-3 minutes or until the mixture forms a ball and comes away from side of the saucepan.
5. Set aside for 5 minutes to cool.
6. Gradually add egg, 1 tablespoon at a time, beating well after each addition, until the dough is thick and glossy.
7. Line 2 baking trays with non-stick baking paper.
8. Place heaped dessertspoonfuls of dough on trays – about 3 cm apart.
9. Use wet hands to pat down any peaks of dough.
10. Sprinkle trays with water to create steam.
11. Bake for 30-35 minutes or until puffed and golden.
12. Use a knife to pierce the base of each profiterole.

13. Place profiteroles in oven for 20 minutes to dry out.

14. Transfer to a wire rack to cool.

CUSTARD FILLING & GANACHE

15. Whisk egg, egg yolks, sugar and vanilla together in a bowl.
16. Stir in custard powder.
17. Gradually add milk and cream, stirring constantly.
18. Transfer to a saucepan over medium heat.
19. Cook for 8 to 10 minutes – continually whisking – or until mixture boils and thickens. Boil for 1 minute.
20. Transfer to a heat proof bowl. Cover surface with plastic wrap. Set aside to cool. Refrigerate for 1 hour or until chilled. Fill a piping bag with custard and fill profiteroles.
21. In a heat proof bowl over a pan of simmering water combine chocolate and cream until chocolate is melted combined. Remove from heat. Cool and then dip each profiterole in the ganache.



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CHOCOLATE & GINGER SELF SAUCING PUDDING

 PREP: 10 MINUTES  COOK: 40 MINUTES  SERVES: 6

INGREDIENTS

- 1 ½ cups self-raising flour
- 2 tbs dark cocoa
- ½ cup (125g) caster sugar
- 125g butter, softened to room temperature
- 2 eggs
- 1 tsp vanilla extract
- 125ml milk, warmed
- 2 tbs finely chopped glace ginger (optional)
- ½ cup (125g) firmly packed brown sugar
- 2 tbs dark cocoa powder
- 375ml (1 ½ cups) boiling water
- Icing sugar, to dust

METHOD

1. Preheat the oven to 180°C (160°C fan forced). Lightly grease a 2L oven proof dish.
2. Attach the flat beater and mixing bowl to the stand mixer. Place the flour, cocoa and sugar into the mixing bowl. Turn mixer to speed 2 and thoroughly combine.
3. Add the butter, eggs, vanilla, milk and ginger to the flour mixture. Turn mixer to speed 2 and beat until combined. Increase to speed 4 and beat for 1 minute. Pour batter into the prepared pan.
4. Mix the brown sugar and cocoa together in a small bowl until smooth. Sprinkle over the batter and carefully pour over the boiling water.
5. Bake on the centre shelf of the oven for 40 minutes. Serve warm dusted with icing sugar.



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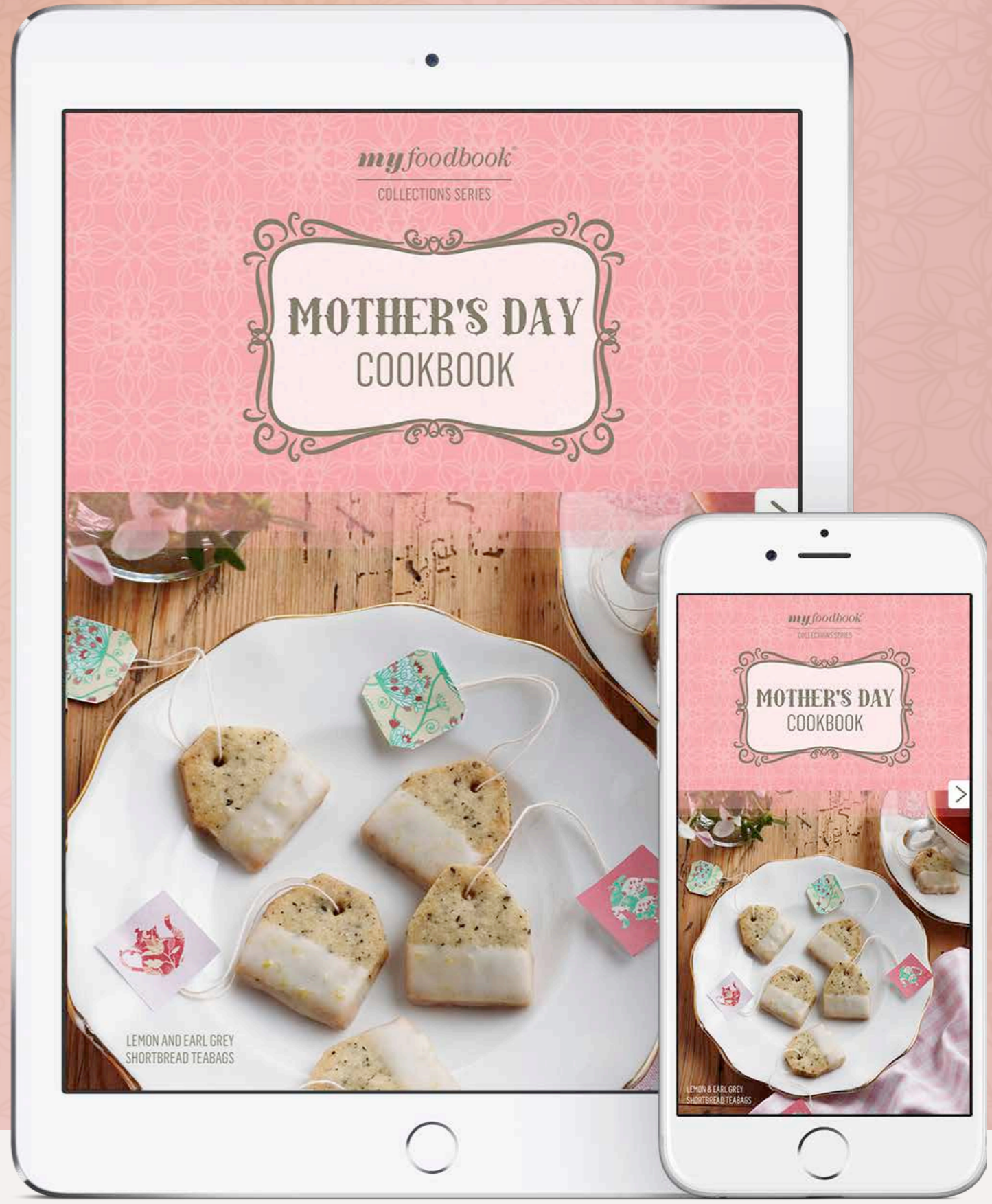
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