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COLLECTIONS SERIES

WINTER WARMERS



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CHERMOULA CHICKEN PUMPKIN
TAGINE WITH ALMOND PILAF



For Perfect Pasta Bakes

Three cheeses blended to give pasta bakes, vegetable bakes and lasagne a superior flavour and a delicious golden crust.

Visit www.perfectitaliano.com.au for more recipe ideas.



SERVING SUGGESTION

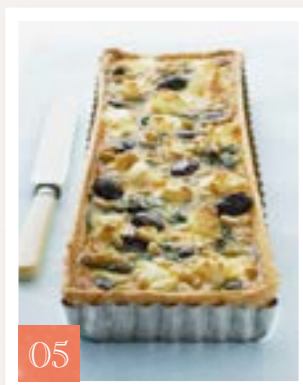
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PASTA & ONE POT

SLOW COOKING

BAKING & DESSERTS



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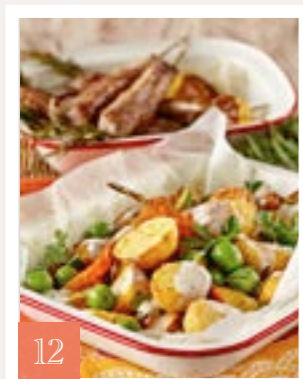
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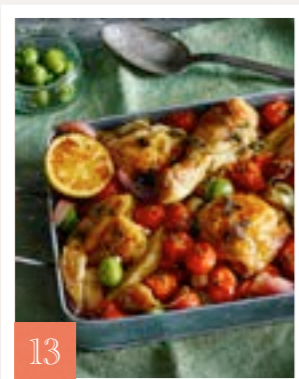
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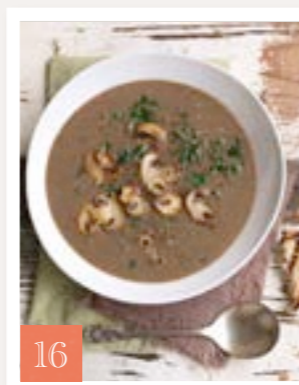
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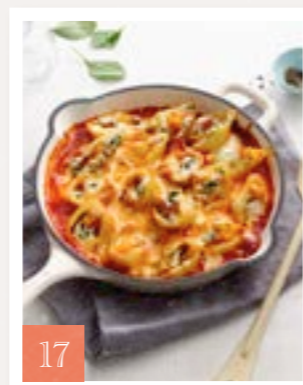
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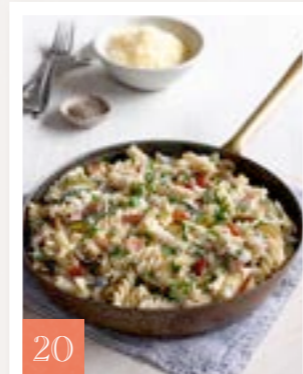
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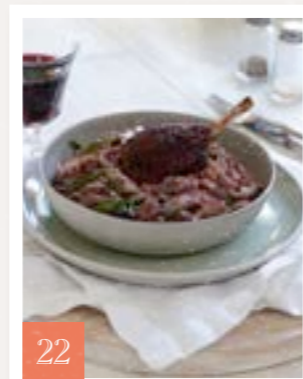
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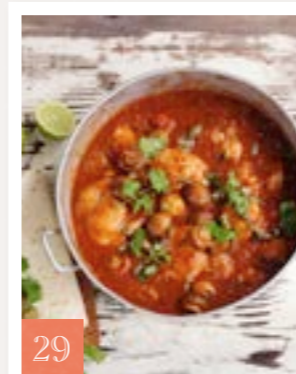
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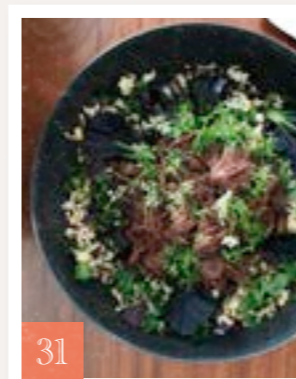
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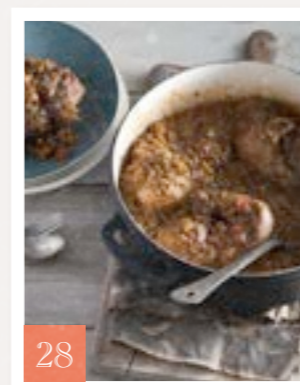
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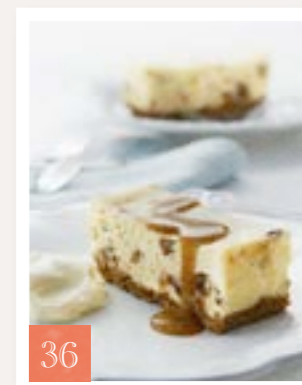
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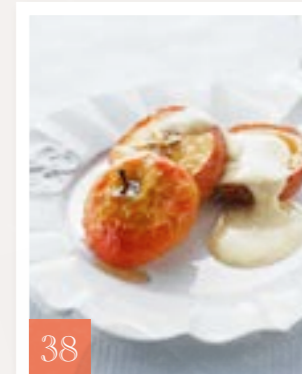
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SPANISH PAPRIKA CHICKEN WITH TRUSS TOMATOES, RED ONIONS AND OLIVES



BAKES & ROASTS

Curl up in front of the fire with these comforting bakes and roasts for those cold winter days indoors.

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SPINACH, OLIVE AND PINE NUT TART



PREP: 20 MINUTES



COOK: 45 MINUTES



SERVES: 6

INGREDIENTS

2 sheets frozen shortcrust pastry, thawed
2 teaspoons olive oil
1 red onion, finely sliced
200g baby spinach leaves
1 cup pitted kalamata olives
125g PHILADELPHIA Block Cream Cheese, broken into 2cm pieces
4 eggs
½ cup cream
Salt and pepper, to taste
2 tablespoons pine nuts
Green salad, to serve

METHOD

1. PRESS pastry into the base of a lightly greased 33cm x 9cm rectangular fluted tart pan with removable base. Pastry will need to overlap slightly and be trimmed to fit.
2. PRICK well with a fork and bake in a hot oven 200°C for 8-10 minutes until lightly golden. Allow to cool.
3. HEAT the oil in a large frypan, add onion and saute for 2-3 minutes until softened. Stir in spinach and olives, cook a further 1-2 minutes until spinach has just wilted. Cool slightly.
4. SPOON spinach mixture over the base of pastry and scatter over PHILLY. Whisk together the eggs, cream and seasonings, then pour over spinach mixture.
5. TOP with pine nuts and bake in a moderately slow oven 160°C for 20-30 minutes until set. Slice and serve with green salad. Serve immediately.

TIP

This recipe is great served cold and travels well in the pan for a picnic.





BEEF AND MUSHROOM MEATLOAF

 COOK: 55 MINUTES  SERVES: 6

INGREDIENTS

3 tbs olive oil

200g button mushrooms,
thinly sliced

200g Swiss brown mushrooms,
thinly sliced

700g regular beef mince

250g packet microwave rice and
quinoa (pre-cooked)

4 green onions, finely chopped

1 medium carrot, peeled, grated

1 medium zucchini, grated

100g (½ cup) roasted or
char-grilled capsicum, chopped

½ cup finely grated parmesan

1 tbs fresh thyme leaves

250g cherry truss tomatoes

BEEF AND MUSHROOM MEATLOAF

METHOD

1. Preheat oven to 180°C fan-forced. Lightly grease a 5cm deep, 13cm x 23cm (base) loaf pan.
2. Heat 2 tablespoons of the oil in a large non-stick frying pan over high heat. Add mushrooms. Cook, stirring occasionally, for about 4 minutes, or until mushrooms are softened.
3. Transfer to a large bowl. Set aside to cool. Drain off any liquid. Transfer ½ cup of the mushrooms to a bowl and set aside.
4. Add mince, precooked rice and quinoa, green onions, carrot, zucchini, capsicum and half the parmesan and half the thyme to mushrooms in the pan. Season.
5. Mix with clean hands until well combined. Press mixture into prepared pan. Smooth surface.
6. Sprinkle over reserved mushrooms and remaining thyme, gently pressing them into the meatloaf. Bake for about 40 - 45 minutes, or until cooked when tested with a skewer.
7. Stand for 15 minutes.
8. Meanwhile, increase oven to 220°C fan-forced. Place tomatoes onto a greased baking tray. Drizzle with remaining oil. Season.
9. Roast for about 5 minutes, or until skins start to split. Turn meatloaf onto a tray, then turn upright. Sprinkle over remaining parmesan, slice and serve with roasted tomatoes.

TIP:

After grating the vegetables, place in a clean tea-towel and squeeze out excess moisture.



CHICKEN LOVELY LEGS ON SOFT POLENTA

 PREP: 20 MINUTES

 COOK: 1 HOUR 10 MINUTES

 SERVES: 2

INGREDIENTS

CHICKEN LOVELY LEGS

600g Lilydale Free Range
Chicken Lovely Legs

2 garlic cloves, minced,

1 bulb garlic, cut in half

6 sprigs of rosemary, 3 chopped

2 tblsp olive oil

½ tsp salt

Zest of 1 lemon

1 whole lemon, cut in half

POLENTA

500ml chicken stock

500ml milk

1 cup polenta

1/2 cup parmesan, finely grated

JUS

1 tblsp plain flour

¾ cup chicken stock

20g butter

CHICKEN LOVELY LEGS ON SOFT POLENTA

METHOD

CHICKEN LOVELY LEGS

1. Place chicken, minced garlic, chopped rosemary, oil, salt and lemon zest in a bowl. Toss to coat.
2. Transfer to a baking dish with rosemary sprigs, remaining lemon and garlic bulb.
3. Bake for 45 minutes.

POLENTA

1. To make the polenta, heat the stock and milk in a saucepan, bring to the boil and add the polenta. Stir continuously for 10 - 15 minutes, add the parmesan, stir and serve.

JUS

1. Transfer cooked chicken to plate.
2. To make the Jus, scrape the bottom of the baking dish, transfer juices and 1 half of garlic bulb in a small saucepan with stock.
3. Bring to the boil, reduce heat. Whisk in flour until combined, simmer for 10 minutes or until thickened. Strain the liquid, discard the solids.
4. Put jus back into the saucepan and add butter, stirring until dissolved. Season with salt and pepper.
5. Serve chicken with creamy polenta and jus.



RUSTIC FREE FORM MOROCCAN CHICKEN PIE



PREP: 20 MINUTES



COOK: 40 MINUTES



SERVES: 4

INGREDIENTS

FILLING

1 x 1 kg (approx.) Lilydale Free Range
Chicken Thigh Fillets, in 1cm cubes

3 tblsp olive oil

2 garlic cloves, minced

2 tsp ground turmeric

3 tsp ground cumin

3 tsp ground coriander

1 tsp salt

1 large onion, sliced

2 carrots, diced

1 long green chilli, finely diced

100g medjool dates, seed removed,
roughly chopped

1 cup chicken stock

1 tblsp corn flour, mixed with 1
tablespoon hot water

1½ cups flat leaf parsley, roughly
chopped

PIE

4 sheets frozen puff pastry, thawed

1 egg, lightly beaten



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RUSTIC FREE FORM MOROCCAN CHICKEN PIE

METHOD

FILLING

1. Preheat oven to 220°C.
2. Place chicken, 1 tbsp oil, garlic, turmeric, cumin, coriander in a bowl, and mix to coat chicken. Set aside.
3. Heat 2 tbsp of olive oil in a large saucepan over medium heat. Cook onion until soft, add chicken and stir for 5 minutes or until chicken is brown.
4. Add carrots, chilli, dates and stock. Bring mixture to boil, add cornflour mix.
5. Reduce heat and simmer for 15 minutes until sauce has thickened and chicken is cooked through. Remove from heat, set aside to cool.

PIE

1. To assemble the pie, stack 2 sheets of puff pastry on top of a lined baking tray.
2. Spoon pie filling on to the centre of the pastry. Brush edges of pastry with beaten egg. Place remaining 2 sheets on top of each other. Roll out slightly with a rolling pin.
3. Place pastry on top of the pie filling, pressing down edges with a fork to join. Trim edges to make a 26cm round. Using a sharp knife score the top of the pastry. Brush with egg.
4. Bake for 20 minutes or until pastry is golden.
5. Serve with salad.



ROASTED MOROCCAN POTATO AND CARROT SALAD



PREP: 10 MINUTES



COOK: 45 MINUTES



SERVES: 4



INGREDIENTS

600g baby chat potatoes, halved
1 bunch Dutch carrots, trimmed
1 tablespoon Moroccan seasoning
1½ tablespoons olive oil
½ cup green olives
½ cup flat leaf parsley leaves
½ cup ZOOSH It Must Be Love Creamy Potato with Classic Chives Dressing
12 small lamb fillets, trimmed
12 woody rosemary sprigs or bamboo skewers
Olive oil spray

METHOD

1. COMBINE the potatoes, carrots, seasoning and oil in a large bowl and toss to coat.
2. ARRANGE vegetables on 2 baking paper lined trays and bake in a hot oven 200°C for 30-35 minutes or until golden and cooked to your liking. Cool.
3. COMBINE roasted vegetables, olives and parsley in a large bowl and drizzle over the dressing.
4. THREAD a rosemary sprig through each lamb fillet and spray with oil. Cook on a BBQ plate or char-grill until done to your liking. Serve immediately with salad.



SPANISH PAPRIKA CHICKEN WITH TRUSS TOMATOES, RED ONIONS AND OLIVES



PREP: 10 MINUTES



COOK: 50 MINUTES



SERVES: 4



INGREDIENTS

2 tblsp olive oil

1 x 800 Grams (approx.) Lilydale
Free Range Chicken Portions

750 Grams Kipfler potatoes, halved

1 red onion, peeled and cut into
8 wedges

8 cloves garlic, skin on

750 Grams truss or
cherry tomatoes

4 sprigs fresh oregano

2 tsp paprika

1 green or yellow capsicum
cut into chunks

2 tblsp balsamic vinegar

Zest of half a lemon

20 green Sicilian olives

Flaked sea salt, pepper

METHOD

1. Preheat oven to 200°C (fan forced). Rub chicken pieces with 1 tablespoon of olive oil. Sprinkle paprika and season all over with salt and pepper.
2. In a large baking tray, drizzle 1 tablespoon of olive oil. Place potatoes, onions, garlic, tomato, capsicum and oregano in tray. Season with salt and pepper.
3. Layer chicken on top and drizzle over olive oil.
4. Bake for 30 minutes, and then shake the pan to move juices around dish. Add olives and cook for a further 25 minutes. Season to taste.
5. Serve with a green salad and some crusty bread.





SHOW CASE

INTRODUCING FAMILY BULK PACKS



The Lilydale range of fresh free range chicken has now been extended. The brand is supporting Australian families by introducing family bulk packs into Coles supermarkets.

Our customers can now also enjoy Portions and Lovely Legs, two new cuts ideal for winter. To mark the change of seasons, Lilydale has created some hearty recipes using seasonal produce that will inspire you in the cooler months to come. Visit our website for details.



TIPS

COOK WITH CHICKEN THIS WINTER

1

BREAST

If you prefer to cook with chicken breast, a great winter dinner idea is to oven-roast breast fillets stuffed with your favourite fillings. Simply slice lengthways to make an opening in the breast, stuff with your fillings and secure with a toothpicks or cooking twine.

THIGHS AND LEGS

Juicy, meaty and highly versatile, thigh fillets and legs are a wonderful chicken cut to use in winter dishes. Perfect roasted with winter vegetables, thighs and legs also work well in casseroles, curries and bakes.

2

3

PORTIONS

Winter is a fantastic time to bake, roast, chargrill and BBQ chicken. Portions let you enjoy different cuts of chicken without the hassle of handling a whole bird.



BAKED PUMPKIN SPINACH AND RICOTTA STUFFED SHELLS



PASTA & ONE POT



Warm up and relax after a long day with these quick and satisfying pasta and one pot recipes.

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MUSHROOM AND KALE SOUP



COOK: 25 MINUTES



SERVES: 4

INGREDIENTS

3 tbs olive oil

1 brown onion, finely chopped

1 long red chilli, deseeded, very finely chopped

2cm piece fresh ginger, peeled, finely grated

400g flat mushrooms, chopped

2 tbs plain flour

4 cups (1 litre) chicken stock

2 dried or 3 fresh bay leaves

200g cup mushrooms, trimmed, sliced

4 (100g) kale leaves, stalks removed, leaves washed & shredded

2 tbs cooking cream, optional

Toasted sourdough bread, to serve

METHOD

1. Heat 2 tablespoons oil in a large saucepan over medium heat. Add onion, chilli and ginger. Cook, stirring occasionally, for 5 minutes, or until soft.
2. Add flat mushrooms. Cook, stirring occasionally, over a high heat for about 8 minutes, or until mushrooms are tender.
3. Sprinkle flour over mushrooms. Cook, stirring for 2 minutes. Remove the pan from heat. Gradually add stock, stirring constantly. Add the bay leaves.
4. Return the pan to a medium-high heat. Bring to the boil. Simmer, uncovered, stirring occasionally, over medium-low heat for about 10 minutes, or until thickened slightly.
5. Remove from the heat. Remove and discard bay leaves. Cool slightly.
6. Blend until smooth. Return to same saucepan. Meanwhile, heat remaining oil in a large frying pan over a high heat. Add cup mushrooms.
7. Cook, stirring occasionally, for about 4 minutes, or until tender. Add kale. Stir until wilted. Add mushroom mixture to soup, then stir in cream if using. Stir over low heat until combined.
8. Season. Serve with toasted sourdough bread.

TIP

This soup will last up to 4 days, stored in an airtight container in the fridge.



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BAKED PUMPKIN, SPINACH AND RICOTTA STUFFED SHELLS



PREP: 15 MINUTES



COOK: 40-45 MINUTES



SERVES: 4-6

INGREDIENTS

250g jumbo pasta shells

2 tbsp olive oil

1 garlic clove, finely chopped

700g jar Italian tomato passata sauce

350g Perfect Italiano Original Ricotta

¼ cup Perfect Italiano Parmesan, grated

¼ tsp nutmeg

4 bacon rashers, chopped

300g butternut pumpkin, peeled
and chopped into small cubes

1 bunch spinach, washed and finely chopped

⅓ packet of Perfect Italiano
Perfect Bakes

BAKED PUMPKIN, SPINACH AND RICOTTA STUFFED SHELLS

METHOD

1. Preheat the oven to 200°C.
2. Place the pumpkin on a medium sized baking tray and toss in 1 tbsp of the olive oil. Season with salt and pepper.
3. Place the tray into the oven and roast for 20-30 minutes or until just cooked through. Set aside to cool.
4. Meanwhile, cook the pasta shells in a large saucepan of boiling water until just tender, following the packet directions. Drain shells and set aside.
5. In a large frying pan, heat 1 tbsp of olive oil over a medium heat. Add the bacon and fry for 3 - 4 minutes or until the bacon starts to turn golden brown.
6. Add the garlic and fry for a further 1 minute. Add the nutmeg and spinach and continue to cook for 3 - 4 minutes. Transfer into a bowl and leave to cool.
7. Once the spinach, bacon and pumpkin are cool, mix the ingredients together along with the Perfect Italiano Ricotta and Perfect Italiano Parmesan.
8. Season with salt and pepper. Mix well and then spoon the mixture evenly into the pasta shells.
9. In a medium sized baking dish, layer the stuffed shells on half of the tomato passata, and spoon the remainder of the passata around the shells.
10. Drizzle with remaining olive oil and sprinkle over the Perfect Italiano Perfect Bakes cheese.
11. Bake for 20 - 25 minutes or until the cheese is melted golden brown.
12. Remove from the oven and allow to rest for a few minutes before serving.

TIP

Add some lemon zest and chopped parsley to the ricotta mixture before stuffing the pasta shells for added freshness and colour.





BACON, TOMATO AND SPINACH RISOTTO

 PREP: 10 MINUTES

 COOK: 25-30 MINUTES

 SERVES: 4

INGREDIENTS

- 800 ml chicken stock
- 200 ml tomato passata
- 2 tbsp olive oil
- 4 slices middle bacon, chopped
- 1 clove garlic, finely chopped
- 1 brown onion, finely chopped
- 200 g button mushrooms, thinly sliced
- 300 g arborio rice
- 80 ml white wine
- 1 cup baby spinach
- 60g grated Perfect Italiano™ Romano
- 50g Western Star Original Butter

METHOD

1. Place the stock and passata into a medium saucepan and place over a medium heat. Bring to a simmer, and then remove the pan from the heat and cover with a lid to keep hot.
2. Add the olive oil to a large, heavy based saucepan, and place over a medium low heat. Add the bacon and fry for 2-3 minutes or until it begins to turn golden. Add the garlic, onion and mushrooms and cook for 5 minutes or until the onion has softened. Add the rice and stir to coat each grain of rice in the oil.
3. Increase the heat to medium and add the wine. Simmer for 5 minutes or until the liquid has almost completely evaporated. Add a ladle of tomato stock and stir until the rice absorbs all the liquid. Continue to add one ladle at a time, stirring constantly to ensure each ladle of stock is absorbed before adding another.
4. Once the rice is just cooked and all the stock has been absorbed, remove the pan from the heat and stir in the spinach, butter and Romano cheese, and season with salt and pepper. Cover the risotto with a lid and allow to sit for 2 minutes.
5. Serve immediately with an extra grating of Perfect Italiano Romano cheese.



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CREAMY BACON, MUSHROOM AND ZUCCHINI RICOTTA FUSILLI



PREP: 5 MINUTES



COOK: 15 MINUTES



SERVES: 4

INGREDIENTS

2 tablespoons olive oil
1 onion, thinly sliced
4 rashers bacon, chopped
1 zucchini, sliced into half circles
200 g button mushrooms, sliced
2 cloves garlic, finely chopped
500 g fusilli
¼ cup parsley, chopped
½ packet Perfect Italiano™ Extra Sharp Parmesan
1 large tub (500 g) Perfect Italiano™ Original Ricotta

METHOD

1. Cook the fusilli according to the packet instructions. Drain the pasta into a colander, reserving ½ cup of the cooking water. Set aside.
2. As the pasta cooks, pour the olive oil into a large fry pan and place over a medium heat. Once hot, add the onion and sauté for 2-3 minutes or until the onion begins to soften. Add the bacon, zucchini, mushroom and garlic, and continue to fry for 4-5 minutes or until the bacon and onion start to turn golden.
3. Reduce the heat to low, and then add the pasta to the fry pan and stir through to combine. Add the ricotta, reserved hot pasta water, parmesan and parsley. Season with salt and pepper, and gently stir all ingredients together to coat the pasta.
4. Serve immediately.

MUSHROOM KORMA CURRY



COOK: 30 MINUTES



SERVES: 4



INGREDIENTS

- 1 tbs ghee or vegetable oil
- 1 brown onion, finely chopped
- 3 tsp garam masala
- 400g button mushrooms, trimmed
- $\frac{3}{4}$ cup korma curry paste
- $\frac{1}{2}$ small (about 350g) cauliflower, trimmed, chopped
- 1 small (about 400g) orange sweet potato, peeled, chopped
- 2 cups vegetable stock
- 400ml can coconut milk
- 125g green beans, trimmed, cut in half
- Roasted cashews, fresh coriander leaves & steamed basmati rice, to serve

METHOD

1. Heat ghee or oil in a large wok over medium heat. Add onion and garam masala. Cook, stirring occasionally for 3 minutes, until soft. Add mushrooms.
2. Cook, stirring over a high heat for about 5 minutes, or until mushrooms are soft. Add curry paste. Cook, stirring, for 1-2 minutes, or until fragrant.
3. Add cauliflower and sweet potato and stir to coat in spice mixture. Add stock and coconut milk. Bring to boil. Cover with lid.
4. Simmer, stirring occasionally over a medium-low heat for about 15 minutes, or until potato is tender. Remove lid.
5. Add beans and simmer, uncovered for about 5 minutes or until beans are tender. Serve. Sprinkle over cashews and coriander. Serve with basmati rice.

TIP

You can use other vegetables such as butternut pumpkin, red capsicum and zucchini.



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DUCK AND RED WINE RISOTTO

 PREP: 15 MINUTES

 COOK: 30-35 MINUTES

 SERVES: 4

INGREDIENTS

1 whole Chinese style cooked duck,
cut into 6 (legs, thighs, breasts)

800ml chicken stock

2 tbsp olive oil

1 large red onion, finely chopped

3 garlic cloves, finely chopped

300g arborio rice

200ml red wine

80g rocket

60g Western Star Original Butter

60g grated Perfect Italiano™ Romano

DUCK AND RED WINE RISOTTO

METHOD

1. Preheat the oven to 180°C. Place the duck pieces on a tray and place into the oven for 20-25 minutes.
2. While the duck is in the oven, place the stock into a medium saucepan and place over a medium heat.
3. Bring to a simmer, and then remove the pan from the heat and cover with a lid to keep hot.
4. Add the olive oil to a large, heavy based saucepan, and place over a low heat. Add the garlic and onion and cook for 5 minutes or until the onion has softened, but be careful not to brown the garlic. Add the rice and stir to coat each grain of rice in the oil.
5. Increase the heat to medium and add the wine. Simmer for 5 minutes or until the liquid has almost completely evaporated.
6. Add a ladle of stock and stir until the rice absorbs all the liquid. Continue to add one ladle at a time, stirring constantly to ensure each ladle of stock is absorbed before adding another.
7. When the rice is almost cooked, remove the duck from the oven. Use a fork to shred all the breast meat and transfer into a small bowl. Cover the leg and thighs with foil to keep warm.
8. Once the rice is just cooked and all the stock has been absorbed, stir through the shredded duck and rocket.
9. Remove the pan from the heat and stir through the Romano cheese and butter, and then season with salt and pepper. Cover the risotto with a lid and allow to sit for 2 minutes
10. Serve the risotto immediately and top each serve with a duck leg or thigh.

TIP

Chinese style ducks are available from some supermarkets, Chinese food stores or take away restaurants.





SHOW CASE

PARMESAN AND ROMANO



Introducing the new Romano block from Perfect Italiano. Romano is a stronger flavoured cheese than Parmesan, which the Italians traditionally use as an ingredient in rich, savoury dishes like risotto for extra flavour and richness. Perfect Italiano Romano is available in Woolworths and good independent grocers.



TIPS

3 SIMPLE WAYS TO USE ROMANO

1

Stirred through your favourite risotto for extra flavour and richness. Try Romano in Chicken and Mushroom Risotto, Duck Risotto (Page 19) or Bacon, Tomato and Spinach Risotto (Page 22).

2

Stirred through pasta bakes for added depth of flavour.

3

Sprinkle on top of minestrone soup to add intensity and richness. If your bowls are oven proof, place under the grill for a few minutes until cheese is crispy and golden.





MEXICAN CHICKEN AND MUSHROOM CASSEROLE

SLOW COOKING

Spend the evening catching up with family and friends gathered around these delicious slow cooked crowd pleasers.

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CHERMOULA CHICKEN PUMPKIN TAGINE WITH ALMOND PILAF



PREP: OVERNIGHT PLUS 10 MINUTES



COOK: 45 MINUTES



SERVES: 4

INGREDIENTS

CHERMOULA

- 3 cloves garlic, crushed
- ¼ cup fresh flat leaf parsley, chopped
- ¼ cup coriander leaves, chopped
- 1½ tsp ground cumin
- ½ tsp ground turmeric
- 1 long red chilli, thinly sliced
- 1 lemon, juiced
- 1 tblsp olive oil

CHICKEN PUMPKIN TAGINE

- 1 x 1 kg (approx.) Lilydale Free Range Chicken Breast Fillets, cut in half lengthways
- 2 tblsp olive oil
- 2 tblsp tomato paste
- 1½ cup chicken stock
- 2 tsp ground cinnamon

- 600 Grams butternut pumpkin, cut into crescents

- ½ cup raisins

- 2 tblsp honey

- 1 lemon, thickly sliced

- Salt and freshly ground black pepper, to taste

ALMOND PILAF

- 20g ghee or butter

- 1 brown onion, finely chopped

- 1 tsp finely grated fresh ginger

- 1 garlic clove, crushed

- 300g (1½ cups) basmati rice

- 500ml (2 cups) chicken stock

- ⅓ cup slivered almonds, lightly toasted

- ⅓ cup fresh coriander, to serve



CHERMOULA CHICKEN PUMPKIN TAGINE WITH ALMOND PILAF

METHOD

CHERMOULA

1. To make the chermoula, combine garlic, parsley, coriander, cumin, turmeric, chilli, lemon juice and olive oil in a glass bowl.
2. Add the chicken to the chermoula and toss to coat. Cover and place in the fridge overnight to marinate.

CHICKEN PUMPKIN TAGINE

1. Heat oil in a large flameproof tagine or saucepan over medium heat. Cook half the chicken for 2 - 3 minutes each side or until golden. Transfer to a plate.
2. Repeat with remaining chicken.
3. Add tomato paste, stock, pumpkin, honey, cinnamon to tagine, stir to combine and bring to a simmer.
4. Add chicken and cover with lemon slices and raisins. Reduce heat to low and cover. Cook for 25 minutes or until the chicken is cooked through.
5. Season with salt and pepper.

ALMOND PILAF

1. To make the pilaf, melt ghee or butter in a saucepan over medium heat. Add onion, ginger, garlic and cook, stirring, for 3 minutes or until onion is soft and translucent.
2. Add the rice and stir to coat in onion mixture. Add the stock and bring to boil.
3. Reduce heat to low and simmer, covered, for 15 minutes or until the rice is tender and liquid absorbed. Remove from heat. Stir in the coriander and sprinkle almonds on top.
4. Spoon the pilaf on the serving plates. Top with chicken, coriander, almonds and serve immediately.





Breville®

SLOW COOKER OSSO BUCCO WITH LENTILS

RECIPE BY MONDAY MORNING COOKING CLUB



PREP: 15 MINUTES



COOK: 6 HOURS



SERVES: 4



INGREDIENTS

1kg veal osso bucco
2 tablespoons olive oil
1 onion, finely chopped
1 carrot, finely chopped
2 sticks celery, finely chopped
3 cloves garlic, crushed
250ml white wine
2 sprigs rosemary
½ bunch thyme
2 bay leaves
3 cloves
2 tins (800g) diced tomatoes
500ml stock
250g French-style green lentils
Handful chopped parsley

METHOD

1. For best results, use the Smart Oven Pro™ by Breville.
2. Heat oil in an oven proof casserole dish over a medium/high heat on the stove top for 1 minute. Add osso bucco and cook for 3-5 minutes each side or until browned on both sides.
3. Add the onion, carrot, celery and garlic and cook for 5 minutes or until the vegetables start to soften.
4. Pour in the white wine and gently scrape the bottom of the pan with a wooden spoon to remove any sediment that has cooked onto the bottom of dish.
5. Add the rosemary, thyme, bay leaves, cloves, tomatoes, stock and lentils, cover with foil.
6. Place inside SMART OVEN and select SLOW COOK function and press START.
7. Toggle to select HIGH setting and dial up 6 hours; Press START.
8. Once cooking time has counted down, remove dish from oven; Meat should be tender and coming away from the bone. Sprinkle with chopped parsley and serve.

Recipe made with The Smart Oven™ Pro by Breville.
Model number BOV845BSS.



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MEXICAN CHICKEN AND MUSHROOM CASSEROLE



COOK: 40 MINUTES



SERVES: 6

INGREDIENTS

¼ cup plain flour

8 (about 1.4kg) chicken thigh
fillets, trimmed

2 tbs vegetable oil

1 brown onion, finely chopped

400g button mushrooms,
trimmed

40g sachet Fajita seasoning

450g jar mild tomato salsa

1 cup chicken stock

¼ cup coriander leaves

1 tbs jalapeno chilli, drained,
finely chopped

Lime wedges & warm
tortillas, to serve, optional

METHOD

1. Place flour on a plate and season. Dust chicken in seasoned flour. Shake off excess. Reserve any remaining flour.
2. Heat half the oil in a large flameproof casserole dish or large deep frying pan over high heat until hot
3. Cook the chicken, in two batches, for 2-3 minutes on each side, or until browned. Remove to a plate.
4. Reduce heat to medium. Add remaining oil and onion to same dish. Cook, stirring occasionally, for 5 minutes, or until soft. Add mushrooms, Fajita seasoning and reserved flour.
5. Cook, stirring for 1 minute.
6. Return chicken to pan with salsa and stock. Bring to boil. Reduce heat. Cover and simmer gently for 25 minutes, or until chicken is just cooked. Remove lid.
7. Simmer for a further 5 minutes, or until sauce is thickened slightly. Sprinkle over coriander and jalapeno. Serve with lime wedges and warm tortillas.

TIP

Fajita seasoning can be replaced with Mexican spice blend or taco seasoning if preferred. For a milder flavour, omit jalapeño.



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PORK SPARE RIBS WITH SICHUAN PEPPER

RECIPE BY KAREN MARTINI

 PREP: 15 MINUTES

 COOK: 2 HOURS 30 MINUTES

 SERVES: 6-8 MAINS

INGREDIENTS

25gm dried shrimp
300ml Shaoxing wine
(Chinese rice wine)
200ml oyster sauce
100ml soy sauce
5 lime leaves
10cm piece ginger, julienned
10 cloves garlic, smashed
2 tablespoons Sichuan pepper
250ml water
1 onion, finely sliced
50gm dried shitake mushrooms
1 orange, zested and juiced
2 star anise
2 red bullet chillies, split
3 tablespoons honey
8 pork spare ribs

METHOD

1. For best results, use the Smart Oven Pro™ by Breville.
2. Pound the dried shrimp using a mortar and pestle until it resembles a fine powder and looks "fluffy".
3. Place all ingredients into a casserole dish, and toss ribs in sauce to coat evenly; Cover well with foil.
4. Place inside SMART OVEN and close the door.
5. Select SLOW COOK and press START to confirm.
6. Toggle to select HIGH setting and dial up 3 hours; Press START.
7. Once cooking time has counted down, remove the dish from oven.
8. Take out cooked soft ribs and skim excess fat from the top of the liquid; Return the ribs to the sauce.
9. Serve with steamed long grain rice, simple Asian greens or a fresh zingy Asian-style slaw.

Recipe made with The Smart Oven™ Pro by Breville.
Model number BOV845BSS.



Breville®

MERLOT BRAISED BEEF CHEEKS

RECIPE BY KATRINA MEYNINK

 PREP: 15 MINUTES

 COOK: 6 HOURS 30 MINUTES

 SERVES: 4-6 MAINS

INGREDIENTS

1½ tablespoons olive oil

6 beef cheeks (280gm each)

250ml merlot

1 carrot, coarsely chopped

1 white onion, coarsely chopped

2 garlic cloves, crushed

3 juniper berries

1 cinnamon quill

1 fresh bay leaf

1 thyme sprig

1 litre veal stock



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MERLOT BRAISED BEEF CHEEKS

RECIPE BY KATRINA MEYNINK

METHOD

1. For best results, use the Flavour Maker™ slow cooker by Breville.
2. Place EasySear pan onto stovetop and preheat for 2 to 3 minutes, add oil and heat for a further minute.
3. Add the beef cheeks and cook for 3 - 5 minutes each side or until the beef cheeks are well browned on both sides.
4. Add the carrot, onion, garlic and cook for 5 minutes or until they are softened.
5. Add the merlot and cook, scraping the bottom of the pan with a wooden spoon to remove any pan juices that may have stuck to the bottom.
6. Place EasySear pan back into the slow cooker base.
7. Add the juniper, cinnamon, bay leaf, thyme and stock. Ensure the beef cheeks are completely covered with liquid even if you have to top it up with a little water.
8. Cover with lid, turn Temperature Control Dial to '2' setting. Cook for 6 - 7 hours until the meat is tender.
9. Gently remove the cheeks from the cooking liquid. Skim any oil from the top of the liquid using a large flat spoon.
10. Strain the vegetables, reserving the cooking liquid and return the liquid to the EasySear pan and heat on stove top for 15 - 20 minutes or until sauce is reduced and slightly thickened.
11. Return the beef cheeks to the pan and heat through before serving with mashed potato or a roasted vegetable and grain salad with fresh herbs.

Recipe made with The Flavour Maker™ by Breville.
Model number BSC560.



SHOW CASE

BE ON TREND WITH A MUSHROOM BLEND!



Simply chopping or pulsing mushrooms in a food processor makes them the consistency of minced meat. The finely chopped, umami-rich mushrooms blended with your choice of minced meat provide a serving of good health, while enhancing the flavour, texture and nutrition of your dish.

Blended mushrooms are a great addition to burger patties, rissoles, meatloaf, meatballs, tacos, san choy bow, moussaka and pasta dishes like lasagne and spaghetti bolognese.

The possibilities are endless!

TIPS

WHY IS WINTER A GREAT TIME TO BLEND WITH MUSHROOMS?

1

Mushrooms are a natural source of Vitamin D, which provides a great boost for you during winter.

By simply adding umami flavour-rich mushrooms to your dish means you don't need as much salt. That's great news for your blood pressure!

2

3

You'll also give yourself a boost of B group vitamins, plus essential minerals and antioxidants with every serve.



BAKED APPLES WITH CREAMY VANILLA BEAN CUSTARD

BAKING & DESSERTS

Fight off the winter blues with these indulgent desserts and baked goods to tempt the whole family.

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RED WINE POACHED PEARS

WITH ORANGE AND PISTACHIO CREAM



PREP: 20 MINUTES



COOK: 25 MINUTES



SERVES: 6

TIP
Substitute red wine
with white wine
if desired.



INGREDIENTS

RED WINE POACHED PEARS WITH ORANGE

2 cups red wine

2 cups water

½ cup caster sugar

2 x 5cm pieces orange rind

2 star anise

6 Beurre Bosc pears, peeled,
halved and cored

PISTACHIO CREAM

250g PHILADELPHIA Light
Spreadable Cream Cheese

¼ cup orange juice

2 tablespoons finely chopped
pistachio nuts

¼ cup caster sugar, extra

1 teaspoon finely grated orange rind

Pistachio nuts, extra, for decoration

METHOD

RED WINE POACHED PEARS WITH ORANGE

1. COMBINE the wine, water, sugar, orange rind and star anise in a large saucepan and bring to the boil. Reduce heat and simmer for 5 minutes.
2. ADD the pears and simmer for 20 minutes until tender. Remove pears and allow to cool. Simmer the liquid until reduced by half. Cool.

PISTACHIO CREAM

1. COMBINE PHILLY, orange juice, nuts, extra sugar and orange rind. Place 2 pear halves on each serving plate.
2. DOLLOP with pistachio cream, drizzle with syrup and sprinkle over extra nuts. Serve immediately.

STICKY DATE CHEESECAKE SLICE

WITH CARAMEL FUDGE SAUCE



PREP: 25 MINUTES



COOK: 55 MINUTES



SERVES: 8

INGREDIENTS

100g butternut snap biscuits,
crushed

20g butter, melted

375g PHILADELPHIA Block Cream
Cheese, softened

1/3 cup caster sugar

1 teaspoon vanilla

1 egg

2 teaspoons plain flour

5 (125g) fresh dates, chopped

1 cup brown sugar, firmly packed

80g butter, extra

1/3 cup cream

Extra cream, to serve


METHOD

1. COMBINE the biscuit crumbs and butter in a bowl. Press mixture into the base of a greased and lined 9cm x 20cm loaf pan. Chill.
2. BEAT the PHILLY, sugar and vanilla with an electric mixer until smooth. Beat in the egg then stir through the flour and dates.
3. POUR filling into prepared base and bake in a moderately slow oven 160°C for 25 minutes or until just set. Cool in the oven with door ajar. Chill.
4. COMBINE brown sugar, extra butter and cream in a small saucepan, stirring over a low heat for 5 minutes until thickened.
5. CUT the cheesecake into thick slices and place on serving plates with a drizzle of sauce and a dollop of cream. Serve immediately.

MAPLE SPICED RICE PUDDING WITH POACHED WINTER FRUITS

RECIPE BY KATRINA MEYNINK

 PREP: 10 MINUTES

 COOK: 45-60 MINUTES

 SERVES: 6

INGREDIENTS

600ml milk
300ml double cream
40g butter
120g excellent quality Arborio rice
¼ cup maple syrup (or to taste)
2 teaspoons cinnamon
1 teaspoon ground cardamom
1 teaspoon mixed spice
1 vanilla bean, split, seeds scraped

METHOD

1. For best results, use the Flavour Maker™ slow cooker by Breville.
2. Place EasySear pan into the slow cooker base.
3. Add the milk, cream, butter, maple syrup, vanilla and spices. Stir in rice, and mix well combine.
4. Cover with lid, turn Temperature Control Dial to '2' setting. Cook for 45 - 60 minutes stirring a few times during cooking until rice is soft and creamy, the more you cook it the more liquid will be absorbed.
5. Depending on the type of risotto rice used, this timing can change taking up to 90 minutes on the slow cook setting.
6. Serve the pudding warm with poached fruits and additional maple syrup if desired.

Recipe made with The Flavour Maker™ by Breville.
Model number BSC560.

TIP
Serve pudding
with figs and
raspberries.



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BAKED APPLES WITH CREAMY VANILLA BEAN CUSTARD



PREP: 15 MINUTES



COOK: 45 MINUTES



SERVES: 4



INGREDIENTS

BAKED APPLES

4 Pink Lady apples

1 cup dessert wine

1 cinnamon stick

¼ cup brown sugar

CREAMY VANILLA BEAN CUSTARD

250g PHILADELPHIA
Spreadable Cream Cheese,
softened

½ cup milk

¼ cup caster sugar

1 vanilla bean, split

1 tablespoon custard powder,
blended with 2 tablespoons milk,
to form a paste

METHOD

BAKED APPLES

1. CUT each apple horizontally into three slices, place in a large shallow baking dish with the wine and cinnamon. Sprinkle over the brown sugar.
2. BAKE in a moderate oven 180°C for 20 minutes until tender. Spoon the syrup over the apples occasionally.

CREAMY VANILLA BEAN CUSTARD

1. WHISK together the PHILLY and milk in a saucepan until smooth. Add the sugar, vanilla bean and custard powder paste.
2. BRING to the boil, stirring until custard has thickened, discard the vanilla bean.
3. REMOVE apples from syrup and arrange on serving plates, then pour over the custard. Serve immediately.

SHOW CASE

THE BREVILLE SMART OVEN™ PRO MODEL BOV845BSS



The Smart Oven™ Pro by Breville now comes with slow cook settings. Tenderise and develop complex flavours with even convection heating from above and below using the Slow Cook settings from 4 to 10 hours and Keep Warm will automatically turn on after cooking is complete so it's ready to serve when you are.

TIPS

WHY IS THE SMART OVEN™ PRO THE WORLD'S MOST AWARDED OVEN?

1

Automatically adjusts the power to each element individually, providing the optimal heat balance for your cooking task.

2

The 22 litre Smart Oven™ makes adjustments for fresh or frozen ingredients.

3

Utilises non-stick coating similar to those on a fry pan for easy cleaning.

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