

PUMPKIN, ROSEMARY & THYME GRATIN



PREP + COOK
1 hr 30 mins



SERVES
6 as a side



Recipe can be completed to the end of step 2, up to 2 days ahead. Store gratin in an airtight container in the fridge.

INGREDIENTS

1.5kg (3lb) butternut pumpkin, cut into 1cm (½in) thick slices
2 tablespoons olive oil
1 medium onion (150g), sliced thinly
2 cloves garlic, sliced thinly
1 tablespoon finely chopped fresh rosemary leaves
1 tablespoon finely chopped fresh thyme leaves
125g (4oz) swiss cheese, sliced
½ cup (125ml) thickened (heavy) cream
Pinch ground nutmeg
½ cup (35g) coarsely chopped stale breadcrumbs
6 sprigs fresh thyme

METHOD

- 1** Preheat oven to 220°C/425°F. Line a large oven tray with baking paper.
- 2** Place pumpkin slices on tray, drizzle with oil; season. Toss well to coat. Bake for 20 minutes. Add onion, garlic and herbs; toss to combine. Bake for a further 25 minutes or until pumpkin is just tender.
- 3** Layer pumpkin and cheese in a 1.5-litre (6-cup) ovenproof dish. Combine cream and nutmeg; pour over pumpkin, then sprinkle with breadcrumbs.
- 4** Bake gratin for 30 minutes or until golden and heated through. Serve topped with thyme sprigs.

GREEN MANGO SLAW

with chilli-lime dressing



PREP + COOK
25 mins



SERVES
8



INGREDIENTS

¼ medium red cabbage (330g), sliced thinly
1 large carrot (180g), peeled, cut into matchsticks
1 large green mango (800g), peeled, cut into matchsticks
5 shallots, sliced thinly
1 cup (150g) frozen shelled edamame (soy beans), thawed
⅓ cup fresh mint leaves
⅓ cup fresh thai basil leaves
¼ cup (40g) white sesame seeds, toasted
Chilli-lime dressing
⅓ cup (80ml) lime juice
2 tablespoons grapeseed oil
1 tablespoon fish sauce
30g (1oz) palm sugar, grated finely
2 fresh long red chillies, seeded, chopped finely

METHOD

- 1 Spread cabbage, in a single layer, over an oven tray; stand at room temperature for 30 minutes to dry (this will help stop the colour bleeding).
- 2 Place cabbage, carrot, green mango, shallots, edamame, herbs and sesame seeds in a large bowl.
- 3 Make chilli-lime dressing.
- 4 Just before serving, drizzle dressing over salad; toss gently to combine.

CHILLI-LIME DRESSING

Place ingredients in a screw-top jar; shake well until sugar dissolves. Season to taste.

TIPS

If you want a creamy slaw, add a little japanese mayonnaise to the dressing. Swap the fish sauce with soy sauce to make this salad vegetarian.

CHICKPEA TABBOULEH WITH BEETROOT



PREP + COOK
20 mins



SERVES
6



INGREDIENTS

2 x 400g (12½oz) cans chickpeas (garbanzo beans), drained, rinsed
250g (8oz) cherry truss tomatoes, halved
1 large beetroot (beet) (200g), peeled, cut into thin matchsticks
1 small red onion (100g), halved, sliced thinly
2 tablespoons extra virgin olive oil
½ cup (50g) walnuts, roasted, chopped
½ cup fresh flat-leaf parsley leaves
½ cup fresh small mint leaves
lemon-yoghurt dressing
½ cup (140g) Greek-style yoghurt
½ teaspoon finely grated lemon rind
1 tablespoon lemon juice

METHOD

- 1 Process chickpeas using pulse button until chopped finely to about the size of barley.
- 2 Meanwhile, make lemon-yoghurt dressing.
- 3 Place chickpeas, tomatoes, beetroot, onion, oil, walnuts and herbs in a large bowl; toss gently to combine. Season to taste. Drizzle with dressing and sprinkle with extra strips of lemon rind (see tips), if you like.

LEMON-YOGHURT DRESSING

Combine ingredients in a small bowl; season to taste.

TIPS

Use a julienne peeler to cut the beetroot into matchsticks easily. If you have one, use a zesting tool to create strips of lemon rind. If you don't have one, use a vegetable peeler to remove the rind, avoiding the white pith, then cut it into long thin strips.

ROAST BROCCOLI SALAD

with creamy chilli dressing



PREP + COOK
25 mins



SERVES
6



Dressing can be made up to 3 days ahead; cover and refrigerate.

INGREDIENTS

2 small red onions (200g), cut into wedges
1 tablespoon raspberry vinegar
750g (1½lb) broccoli, trimmed, sliced thickly
2 tablespoons pure maple syrup or honey
2 tablespoons extra virgin olive oil
60g (2oz) baby rocket (arugula)
¼ cup (40g) currants
¼ cup (40g) natural almonds, roasted, chopped coarsely
¼ cup small fresh mint leaves or micro mint
creamy chilli dressing
¼ cup (60ml) pouring cream
¼ cup (70g) Greek-style yoghurt
1 clove garlic, crushed
1 teaspoon chilli flakes
1 teaspoon pure maple syrup

METHOD

- 1 Preheat oven to 220°C/425°F. Line two large oven trays with baking paper.
- 2 Toss onion and vinegar on one tray. Roast for 10 minutes. Toss broccoli, maple syrup and oil on second tray; season. Roast in oven with onion for a further 10 minutes or until vegetables are well browned and just tender.
- 3 Meanwhile, make creamy chilli dressing.
- 4 Place onion, broccoli, rocket, currants, almonds and mint on a platter. Drizzle with dressing. Serve warm or at room temperature.

CREAMY CHILLI DRESSING

Whisk ingredients in a medium bowl until combined and thick. Season to taste.

PISTACHIO MERINGUE

with white peaches & berries



PREP + COOK
2 hr 15 mins



SERVES
10



Make and assemble this recipe at least a day ahead; this makes slicing it so much easier.

INGREDIENTS

2 cups (500ml) thickened (heavy) cream
4 medium white peaches (600g), cut into thin wedges
125g (4 ounces) fresh blueberries
125g (4 ounces) fresh blackberries
2 tablespoons coarsely chopped roasted unsalted shelled pistachios
Pistachio meringue
1 cup (140g) coarsely chopped roasted unsalted shelled pistachios
6 egg whites
1½ cups (330g) caster (superfine) sugar
2 teaspoons cornflour (cornstarch)
2 teaspoons vanilla extract
2 teaspoons white vinegar

METHOD

1 Make pistachio meringue.
2 Beat cream in a small bowl with electric mixer until firm peaks form. Place a meringue round on serving plate; spread with half the cream, top with half the peaches and berries. Repeat layering with remaining meringue, cream, peaches and berries. Sprinkle with nuts.

PISTACHIO MERINGUE

1 Preheat oven to 120°C/250°F.
2 Line two oven trays with baking paper. Mark a 22cm (9-inch) circle on each piece of paper; turn paper, marked-side down, on trays.
3 Process half the nuts until finely chopped.
4 Beat egg whites in a medium bowl with an electric mixer until soft peaks form. Add sugar, a tablespoon at a time, beating until sugar dissolves between additions; beat until mixture is thick and glossy. Beat in cornflour, extract and vinegar; fold in ground nuts.

5 Divide meringue mixture between trays, spreading just inside the circle. Sprinkle with remaining nuts.

6 Bake for 1¼ hours. Cool meringues in oven with door ajar.