

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.

ROAST TURKEY

with apricot & hazelnut stuffing



PREP + COOK
1 hr 15 mins



SERVES
6



Cooking a whole turkey can be time-consuming and a little daunting. This rolled breast is stress-free and quick, yet looks spectacular. If you're entertaining a larger crowd, simply double the recipe to feed 12.

INGREDIENTS

125g (4oz) baby spinach
½ cup (50g) dried apricots or cherries, chopped coarsely
½ cup (45g) roasted hazelnuts, chopped coarsely
1 cup (70g) fresh breadcrumbs (see tips)
1kg (2lb) frozen ready-to-roast turkey breast, thawed
2 tablespoons extra virgin olive oil
6 fresh thyme sprigs, chopped coarsely, plus extra to serve
2 tablespoons brandy
1 cup (250ml) salt-reduced chicken stock

METHOD

- 1 Preheat oven to 180°C/350°F.
- 2 Place spinach in a heatproof bowl; pour over boiling water, stand for 1 minute. Drain; cool under running water. Squeeze small handfuls of spinach to remove excess liquid; chop and place in a medium bowl. Stir in apricot, hazelnuts and breadcrumbs; season.
- 3 Place turkey breast on a sheet of baking paper large enough to enclose turkey. Slice breast in half lengthways, without cutting all the way through; open out flat.
- 4 Spoon stuffing over one cut-side of the breast, fold the other side over stuffing to enclose. Brush turkey with oil, season; top with chopped thyme.
- 5 Secure with kitchen string. Place turkey in a large shallow roasting pan; roast for 45 minutes.
- 6 Remove string using kitchen scissors. Cover turkey loosely with foil; stand for 10 minutes.

- 7 Bring brandy to the boil in a medium saucepan; boil for 1 minute. Add stock and any juices from turkey pan; boil until reduced by half. Serve sliced turkey with the brandy sauce, topped with extra thyme.

TIPS

For extra flavour, wrap 125g (4oz) thinly sliced pancetta or prosciutto slices around the stuffed turkey before roasting. Breadcrumbs are best made from bread that is slightly stale, about 3 days old. If you only have fresh bread, leave the slices out on the bench for a few hours to dry. Process bread, with or without crusts, until coarse crumbs form.

SERVING SUGGESTION

Serve turkey with potatoes, roast garlic cloves and steamed asparagus.

GLAZED HAM



PREP + COOK
1 hr 45 mins



SERVES
20



The glaze can be made up to 1 week ahead; store in the fridge. Ham can be glazed a day ahead and served cold. Store leftover ham in the fridge in a ham bag, or wrapped in a cotton or linen tea towel that's been rinsed in water and a little vinegar then wrung out tightly. Change the tea towel daily. The ham will keep for up to 1 week.

INGREDIENTS

8kg (16lb) cooked leg of ham
2 cups (500ml) water
Orange ginger marmalade & rosemary glaze (see below)
Sprigs of fresh herbs (rosemary and bay leaves), to decorate

METHOD

- 1 Preheat oven to 180°C/350°F. Score through the rind about 10cm (4in) from the shank end of the leg.
- 2 To remove the rind, run your thumb around the edge of the rind just under the skin. Start pulling the rind from the widest edge of the ham; continue to pull the rind carefully away from the fat up to the score line. Remove the rind completely. (Reserved rind can be used to cover the cut surface of the ham to keep it moist during storage.)
- 3 Using a large sharp knife, score across the fat at 3cm (1¼in) intervals, cutting just through the surface of the top fat. Do not cut too deeply or the fat will spread apart during cooking.
- 4 Place the ham on a wire rack in a large roasting pan; pour 1½ cups of the water into the dish. Brush the ham well with the glaze. Cover the shank end with foil.
- 5 Bake ham for 1 hour 20 minutes or until browned all over, brushing occasionally with the glaze during cooking, and adding the remaining water if needed.

TIPS

For a smaller leg or half leg of ham, halve the glaze recipes. Rind will remove more easily from the ham if warmed in a low oven (150°C/300°F) for 30 minutes. If the glaze becomes too thick to brush on, reheat until it reaches the correct consistency.

ORANGE GINGER MARMALADE & ROSEMARY

Combine 1 cup ginger beer with ⅓ cup firmly packed brown sugar, ¼ cup each ginger marmalade and orange or blood orange marmalade and 2 tablespoons chopped fresh rosemary leaves in a medium bowl.

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.