

# Gingerbread

**Type:** Snack    **Serves:** 15 gingerbread people

**Recipe source:** Taste.com.au

## EQUIPMENT:

1 large mixing bowl  
Wooden spoon  
Measuring Jug  
Measuring cups  
Baking trays  
Rolling pins  
Gingerbread people cutters  
Saucepan  
Electric beater

## TO SERVE:

Platter

## INGREDIENTS:

- 125g Western Star Original Butter, chopped
- 1/3 cup brown sugar
- 1/3 cup golden syrup
- 1 egg
- 2 1/2 cups plain flour
- 1 tablespoon ground ginger
- 2 teaspoons cinnamon
- 1/4 teaspoon ground cloves
- 1 teaspoon bicarbonate of soda
- 1 egg white
- 2 cups pure icing sugar, sifted

## What to do:

1. Melt butter, sugar and golden syrup together in a saucepan, stirring until smooth. Cool slightly.
2. Whisk egg and butter mixture in a large bowl.
3. Sift flour, spices and soda over the butter mixture and mix until combined into a smooth dough.
4. Flatten into a disc shape, cover with cling wrap and refrigerate for 30-40 minutes or until just firm.
5. Roll out dough on a floured surface to  $\frac{1}{2}$ cm thickness. Cut into shapes using 10-12cm gingerbread people cutters and use a lifter to transfer onto lightly buttered baking trays.
6. Bake at 180C for 8-10 minutes or until cooked and lightly browned. Cool for 5 minutes on trays before transferring to a wire rack to cool completely.
7. Beat egg white until foamy then gradually beat in icing sugar until piping consistency.
8. Spoon into a piping bag and use to decorate cooled gingerbread.

# Traditional Shortbread

**Type:** Main Meal

**Serves:** 24 Tas

**Recipe source:** Taste.com.au

**Fresh from the garden:**

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| <p><b>EQUIPMENT:</b></p> <p>1 ovenproof baking dish<br/>Measuring cups<br/>Measuring spoons<br/>Large bowl<br/>Knife<br/>Baking tray<br/>Electric mixer<br/>Rolling pin<br/>Sifter<br/>Chopping board</p> <p><b>TO SERVE:</b></p> <p>Platters</p> | <p><b>INGREDIENTS:</b></p> <p>250g butter, softened</p> <p>3/4 cup (155g) caster sugar</p> <p>1 teaspoon vanilla extract</p> <p>2 cups (300g) plain flour, sifted</p> <p>1/2 cup (90g) rice flour, sifted</p> |
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## What to do:

1. Preheat oven to 160°C. Grease 2 oven trays. Line with baking paper. Using an electric mixer, beat butter, 2/3 cup sugar and vanilla until light and fluffy. Stir in sifted flours.
2. Divide dough into 2 portions. Shape into 2 discs. Roll 1 portion between 2 sheets of baking paper to form a 20cm round. Carefully transfer to prepared tray. Repeat with remaining dough.
3. Using a small knife, score each round into 8 wedges, being careful not to cut all the way through. Pinch edges of rounds to form a scalloped effect. Prick top of rounds with a fork. Sprinkle with remaining sugar.
4. Bake for 20 minutes or until golden, swapping the trays halfway through cooking. Cool on the trays and then serve.

# Potato, Sweet Potato, Pumpkin & Leek Bake

**Type:** Main Meal   **Serves:** 24 Tastes   **Recipe source:** Best Recipes

**Fresh from the garden:** potatoes, leeks, parsley, garlic, sweet potato, pumpkin

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| <p><b>EQUIPMENT:</b></p> <p>1 ovenproof baking dish<br/>Measuring cups<br/>Measuring spoons<br/>Large bowl<br/>Peeler<br/>Garlic crush<br/>Knife<br/>Chopping boards<br/>Grater</p> <p><b>TO SERVE:</b></p> <p>Serve in baking dish</p> | <p><b>INGREDIENTS:</b></p> <p>6 large potatoes (peeled &amp; sliced)</p> <p>Small sweet potato</p> <p>Small piece pumpkin</p> <p>1 leek</p> <p>1 <math>\frac{1}{2}</math> cups grated cheese</p> <p>2 teaspoons crushed garlic or</p> <p><math>\frac{1}{2}</math> cup garlic chives</p> <p>2 teaspoons parsley</p> <p><math>\frac{1}{2}</math> cup cream</p> <p><math>\frac{1}{2}</math> cup yoghurt</p> <p>paprika</p> |
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## What to do:

1. Preheat oven to 180 C.
2. In a large pot boil potatoes, sweet potato and pumpkin for 10 - 15 minutes until soft but firm (not overcooked).
3. Put sliced potatoes, sweet potato, pumpkin cheese, parsley, cream, yoghurt, garlic and leek into mixing bowl and combine until potatoes are covered.
4. Remove potato mixture from bowl into an ovenproof baking dish.
5. Sprinkle remaining cheese on top and sprinkle with paprika.
6. Bake in the oven for 20 minutes or until cheese is golden brown.

# Asian Coleslaw

**Type:** Starter

**Serves:** Tastes 30 **Recipe source:** SAKG

**Fresh from the garden:** cabbage, carrots, daikon, mint, coriander, red onion, chillies, garlic, limes

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| <b>EQUIPMENT:</b><br>Chopping Board<br>Knife<br>Medium saucepan<br>Measuring spoon & cups<br>peeler<br>Ladle<br>Tongs<br>Serving spoon<br>Large Bowl<br>Grater<br>Juicer<br><br><b>TO SERVE:</b><br>Serving bowls | <b>INGREDIENTS:</b><br>1 carrot<br>1 daikon<br>1.2 cabbage<br>1 small red onion<br>20 mint leaves<br>12 stems coriander<br><br><b>Dressing:</b><br>3 cloves garlic<br>1 red chilli<br>$\frac{1}{4}$ cup lime juice<br>1 T rice vinegar<br>$\frac{1}{3}$ cup fish sauce<br>$\frac{1}{2}$ cup vegetable oil<br>2 T sugar |
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## What to do:

- Peel and finely chop the garlic, and place in the bowl.
- Cut the chilli in half lengthways and slice it finely as you can. Place in the bowl.
- Juice the lime. Add the lime juice, rice vinegar, fish sauce, oil and sugar to the bowl and stir.
- Peel the carrot and daikon. Shred the carrot and daikon and add to bowl.
- Shred the cabbage and add to bowl.
- Peel the red onion, cut in half lengthwise and slice each half into fine rings. Add to the bowl.
- Wash and peel the herbs and set aside some leaves as a garnish. Shred the rest of the mint and the coriander.
- Mix all ingredients together, place in the serving bowl and garnish with reserved herbs.

# Teriyaki Chicken

**Type:** Main , snack

**Serves:** 30 tastes

**Recipe source:** Taste.com

**Fresh from the garden:** garlic, ginger.

## EQUIPMENT:

Frypan  
Knife  
Bowls  
Measuring cups  
Measuring spoons

## For serving:

Serving platter  
Tongs

## INGREDIENTS:

### Teriyaki Marinade

$\frac{1}{2}$  cup soy sauce  
  
1/2 tbsp fresh ginger, peeled  
and grated  
  
2 cloves garlic  
  
2 tablespoons honey  
  
2 tablespoons brown sugar  
  
1/2 tsp sesame oil/olive oil  
  
1kg Chicken wings/nibbles

## What to do:

1. To make the teriyaki marinade place all ingredients in a bowl and mix together.
2. Pour over chicken pieces and if time permits marinade in the fridge for 20 minutes.
3. Place chicken on oiled baking tray and cook for 20 minutes in a 180 degree oven.
4. Remove from oven and turn chicken pieces over and then cook for a further 20 minutes.
5. Serve.