

Classic Nicoise Salad

Type: Main

Serves: Tastes 30

Recipe source: Taste.com.au

EQUIPMENT:	INGREDIENTS:
Mixing bowl	4 eggs
Cooks Knife	100g new potatoes
Wooden spoon	100g green beans, trimmed, halved
Whisk	2 tablespoons red wine vinegar
Saucepan	1 teaspoon Dijon mustard
Measuring cups & spoons	2 garlic cloves, finely
Colander	Pinch of caster sugar
	100ml extra virgin olive oil
	2 baby cos lettuces, leaves separated
	6 anchovy fillets, halved lengthways
	12 nicoise or other small black olives
	1/4 cup chopped flat-leaf parsley

What to do:

1. Place eggs in a small pan of cold water and bring to the boil. Cook for 4-5 minutes, then plunge immediately into iced water and leave to cool.
2. Meanwhile, place potatoes in a pan of cold salted water and bring to the boil. Simmer for 10 minutes or until tender, adding beans in the final 2 minutes of cooking. Drain and refresh beans in iced water. When potatoes are cool enough to handle, halve or quarter, if large.
3. To make the dressing, whisk vinegar, mustard, garlic, sugar, sea salt and freshly ground black pepper in a small bowl. Gradually add the oil, whisking until thick.
4. Peel eggs and cut into quarters. Place lettuce in a bowl with egg, potatoes, beans, anchovies, olives and parsley.
5. To serve, pour over the dressing and gently toss to combine.

Cheese Souffle

Type: Main

Serves: 24 Tastes

Recipe source: Taste.com.au

Fresh from the garden: eggs

<p>EQUIPMENT:</p> <p>Ramekins Metal spoon (large) Measuring cups Measuring spoons Large bowl Saucepan Electric beater Baking trays</p> <p>TO SERVE:</p> <p>2 serving trays</p>	<p>INGREDIENTS:</p> <p>20g butter, softened 1 cup (90g) dried (packaged) breadcrumbs 30g butter, extra 1/4 cup (40g) plain flour 1 1/4 cups (310ml) milk 2 cups (160g) coarsely grated vintage cheddar 2 teaspoons Dijon mustard 1/4 teaspoon cayenne pepper 4 large (60g) eggs, at room temperature, separated</p>
--	--

What to do:

1. Preheat oven to 200°C. Place an oven tray in the oven to preheat. Brush the base and side of four 1 1/2 cup (375ml) ramekins with butter to grease.
2. Sprinkle the breadcrumbs in the ramekins and rotate to coat each base and side with breadcrumbs. Turn ramekins upside down and gently tap to remove excess crumbs.
3. Melt the extra butter in a saucepan over medium heat until foaming.
4. Add the flour and cook, stirring, for 2 minutes or until mixture bubbles and starts to come away from the side of the pan.
5. Remove from heat and add half the milk. Use a balloon whisk to whisk until mixture is smooth. Add remaining milk and whisk until smooth. Return to heat and cook, stirring, for 3 minutes or until mixture boils and thickens. Remove from heat.
6. Add the cheese, mustard and pepper and stir until cheese melts and mixture is smooth.
7. Add the egg yolks and stir until well combined. Season with salt and pepper. Use an electric mixer to whisk the egg whites in a clean, dry bowl until soft peaks form.
8. Add one-quarter of the egg whites to the cheese mixture and use a metal spoon to fold through until just combined. Add the remaining egg whites and gently fold until just combined.
9. Pour the cheese mixture into the ramekins and smooth the tops. Run your finger around the inside rim of each ramekin, about 2cm into the souffle (this will help the souffle rise more evenly and give a top hat appearance).
10. Place the souffle on the preheated oven tray and bake for 10 minutes or until golden brown and puffed.
11. Serve immediately.