

Sausage Rolls

Type: Starter/Snack/Main

Serves: Tastes 30

Recipe source: Taste.com.au

<p>EQUIPMENT:</p> <p>Mixing bowl Cooks Knife Wooden spoon Grater Baking tray Whisk</p> <p>TO SERVE:</p> <p>Large platter</p>	<p>INGREDIENTS:</p> <p>1 1/2 sheets frozen ready-rolled puff pastry, thawed 1 carrot, grated 1/4 cup (60ml) prepared basil pesto 1/2 cup (50g) coarsely grated mozzarella 1/4 cup (35g) sun-dried tomatoes in oil, drained and thinly sliced 500g plain beef sausage or flavoured sausages 1 egg, whisked Sesame seeds and poppy seeds, to sprinkle</p>
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What to do:

1. Preheat oven to 220°C. Line two baking trays with baking paper.
2. Make a shallow incision down the length of each sausage and carefully remove the skin, ensuring the sausages keep their shape. Halve the whole sheet of pastry lengthways. You should now have 3 long rectangular pieces of pastry.
3. Spread each piece of pastry with 1/3 of the pesto, leaving a 2cm border along 1 long edge. Sprinkle the cheese and tomatoes evenly over the pesto.
4. Lay two sausages end to end across each and brush exposed edge of pastry with a little egg.
5. Roll up tightly to enclose filling. Cut each roll into four even pieces, brush with egg and sprinkle with sesame and poppy seeds.
6. Place rolls, seam side down, on prepared trays.
7. Bake for 25 minutes or until golden and cooked through. Serve immediately.

Spinach Basil Pesto

Type: Starter/Snack/Main

Serves: Tastes 30

Recipe source: Taste.com.au

<p>EQUIPMENT:</p> <p>Mixing bowl Cooks Knife Wooden spoon Grater Baking tray Whisk Food processor</p> <p>TO SERVE:</p> <p>Bowl</p>	<p>INGREDIENTS:</p> <p>4 cups spinach 2 cups basil 2 cloves garlic 1 tablespoon lemon juice 1/4 cup Parmesan cheese 1/2 teaspoon salt 1/2 teaspoon black pepper 1/3 cup olive oil, plus 1 tablespoon</p>
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What to do:

1. Place the spinach, basil, garlic, garlic, lemon juice, parmesan cheese, salt, and pepper in a food processor or blender.
2. Turn on the machine and blend for 30 seconds. Slowly stream in the olive oil while the machine is running. Process until smooth.
3. Serve with pasta, veggies, chicken, fish, as a spread, etc. Store the pesto in a jar or container in the fridge for up to 2 weeks.
4. This pesto also freezes well. Enjoy!

Note: If you like a thinner pesto you can add a little more olive oil.

Moroccan Orange Cake

Type: Dessert **Serves:** 30 Tastes **Recipe source:**

Fresh from the garden: oranges, eggs

<p>EQUIPMENT:</p> <p>Measuring cups Measuring spoons Large bowl Cake pan Juicer Mixer Sifter</p> <p>TO SERVE:</p> <p>Serving bowls</p>	<p>INGREDIENTS:</p> <p>4 eggs</p> <p>1 $\frac{1}{2}$ cup sugar</p> <p>$\frac{1}{2}$ cup vegetable oil</p> <p>2 cups flour</p> <p>4 t baking powder</p> <p>$\frac{1}{2}$ t salt</p> <p>$\frac{1}{2}$ cup orange juice</p> <p>Zest from 1 to 2 oranges</p> <p>1 t vanilla</p>
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What to do:

1. Preheat oven to 180 Celcius.
2. Grease and flour a cake pan.
3. Zest and juice oranges.
4. Beat together eggs and sugar with electric mixer until thick. Gradually add the oil.
5. Stir in the flour, baking powder, and salt and then the orange juice. Beat until smooth and then mix in the zest and vanilla.
6. Pour the batter into prepared cake pan and bake for about 40 minutes, or until the cake tests done.
7. Allow the cake to cool in the pan for 7 to 10 minutes, then turn onto a rack to finish cooling.

Souvlaki

Type: Main

Serves: Tastes 30

Recipe source: Taste.com.au

<p>EQUIPMENT:</p> <p>Mixing bowl Cooks Knife Wooden spoon Saucepan Measuring cups Measuring spoons Baking dish Whisk Electric mixer Skewer Spatula</p>	<p>INGREDIENTS:</p> <p>4 bamboo skewers 1 quantity basic rissoles, using lamb mince 4 rounds pita bread 4 butter lettuce leaves 1 red onion, sliced 1 medium tomato, halved, sliced 1 cup (120g) grated tasty cheese (optional)</p> <p>Greek Rissoles</p> <p>400g lamb mince 1 tablespoons chopped fresh oregano leaves 2 teaspoons finely grated lemon rind 2 tablespoons sliced black olives, chopped 100g Greek feta, cut into 12 cubes</p> <p><u>Garlic sauce</u></p> <p>1/2 cup (140g) Greek-style natural yoghurt 2 cloves garlic, crushed 1/4 teaspoon smoked paprika 2 tablespoons hot water 1 tablespoon chopped fresh parsley Salt to taste</p>
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What to do:

1. Soak bamboo skewers in water for 20 minutes.
2. Prepare rissole mixture. Combine mince, oregano, lemon rind, olives, salt and pepper in a large bowl. Using clean hands, halve patties and roll each into a sausage shape. Thread two sausages onto each skewer.
3. Make the garlic sauce by mixing all ingredients together.
4. Preheat frypan to medium. Cook kebabs for about 3 minutes on each side, or until browned and cooked through.
5. Layer lettuce, onion, tomato and cheese on pita bread. Top each with a kebab (skewer removed) and drizzle with garlic sauce.

Pita Bread

Type: Main/Side

Serves: Tastes 30

Recipe source: Taste.com.au

EQUIPMENT:	INGREDIENTS:
Mixing bowl	1 teaspoon dried yeast
Cooks Knife	1 teaspoon caster sugar
Wooden spoon	1/2 cup warm water
Measuring cups	1 1/2 cups plain flour
Measuring spoons	1 teaspoon salt
Whisk	1 teaspoon extra virgin olive oil
	Plain flour, for dusting

What to do:

1. Combine yeast and sugar in a small bowl. Add warm water. Whisk to dissolve yeast. Cover. Stand in a warm place for 10 minutes or until frothy.
2. Sift flour and salt into a large bowl. Add yeast mixture and oil. Stir with a butter knife until a rough dough forms. Turn out onto a floured surface. Knead for 5 minutes or until smooth and elastic.
3. Place dough in a large lightly oiled bowl. Cover. Stand in a warm place for 1 hour 30 minutes or until doubled in size.
4. Preheat oven to 230°C/210°C fan-forced. Punch down dough. Turn out onto a floured surface. Divide into 4 portions. Using a lightly floured rolling pin, roll out 1 portion into a 16cm round.
5. Place a baking tray or pizza stone in oven for 10 minutes or until hot. Place 1 dough round (or 2 if they fit) in the frypan and cook until brown and then flip over and do other side. Place pita bread rounds in a low oven to keep warm.
6. Repeat with remaining dough.

Sushi for Kids

Type: Main , snack

Serves: 30 tastes

Recipe source: Taste.com

Fresh from the garden: Cucumber, carrot, avocado.

EQUIPMENT:

Food processor
Sushi mat
Saucepan
Knife
Bowls
Measuring cups
Measuring spoons

For serving:

Serving platter
Tongs

INGREDIENTS:

1 1/2 cups SunRice
Japanese Style Sushi
Rice (see note)

2 tablespoons rice wine
vinegar

1 tablespoon caster sugar

4 nori sheets

2 tablespoons whole-egg
mayonnaise

1 Lebanese cucumber, cut
into matchsticks

1 medium avocado, thinly
sliced

1 medium carrot, grated

Salt-reduced soy sauce,
to serve

What to do:

1. Rinse and drain rice 3 times or until water runs clear. Place in a sieve over a bowl. Set aside for 10 minutes to drain.
2. Place rice and 1 1/2 cups cold water in a saucepan over medium heat. Cover. Bring to the boil. Reduce heat to low. Simmer, covered, for 12 minutes or until water has absorbed. Remove from heat. Stand covered for 10 minutes.
3. Meanwhile, place vinegar and sugar in a saucepan. Cook on high for a few minutes. Stir to dissolve sugar. Transfer rice to a large ceramic dish. Using a spatula, stir to break up lumps. Slowly add vinegar mixture, lifting and turning rice, until rice has cooled.
4. Place 1 nori sheet, shiny-side down, on a sushi mat. Using damp fingers, spread 3/4 cup rice over nori, leaving a 2cm strip at 1 short end. Spread 2 teaspoons mayonnaise over centre of rice. Arrange one-quarter cucumber, avocado and carrot over mayonnaise. Using the sushi mat, roll up firmly to form a roll. Cut into 6 slices. Repeat with remaining nori sheets, rice, mayonnaise, cucumber, avocado and carrot to make 24 pieces. Serve with soy sauce.

Tuna & Corn Sushi

Type: Main , snack

Serves: 30 tastes

Recipe source: Taste.com

Fresh from the garden: baby spinach

EQUIPMENT:

Food processor
Sushi mat
Saucepan
Knife
Bowls
Measuring cups
Measuring spoons

For serving:

Serving platter
Tongs

INGREDIENTS:

4 cups cooked, seasoned
sushi rice

5 nori sheets

310g can creamed corn

185g can tuna in
springwater, drained,
flaked

1/2 cup grated reduced-
fat tasty cheese

30g baby spinach

What to do:

1. To assemble sushi rolls: Place a sheet of nori on sushi mat on a clean, dry workbench. With washed, wet hands, take $\frac{3}{4}$ cup of cooked sushi rice and press evenly over nori, leaving a 1cm strip uncovered along the top edge. If using wasabi paste, spread $\frac{1}{2}$ a teaspoon across the bottom edge of the rice in a thin strip.
2. Spread corn over rice, leaving a 2cm border along 1 edge.
3. Top with tuna, cheese and spinach.
4. Roll up to enclose filling.
5. Cut each roll into thirds. Serve.

Turkish Bread (Pide)

Type: Entree/Appetiser

Serves: 24 Tastes

Recipe source: Taste.com

Fresh from the garden: eggs.

<p>EQUIPMENT:</p> <p>Measuring cups Measuring spoons Large bowl Knife Baking tray</p> <p>TO SERVE:</p> <p>2 serving trays</p>	<p>INGREDIENTS:</p> <p>1 tbsp (2 x 7 g sachets) dried yeast</p> <p>pinch of caster sugar</p> <p>375 ml warm water</p> <p>480 g strong bread flour</p> <p>1 tsp salt</p> <p>60 ml extra virgin olive oil</p> <p>2 eggs</p> <p>50 ml milk</p> <p>sesame seeds</p>
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What to do:

1. Stir to dissolve the yeast and sugar in 125 ml of the warm water. Set aside in a warm place for about 10 minutes or until frothy. Use your fingers to work 90 g of the flour into the yeast to make a sloppy paste. Sprinkle lightly with a little more flour, then cover with a tea towel and set aside in a warm place for 30 minutes to form a "sponge".
2. Place the remaining flour and the salt into a large bowl. Make a well in the centre and add the yeast "sponge", oil and remaining water. Use your fingers to work it to a soft, sloppy dough. Don't panic: it is meant to be very sticky!

3. Transfer to an electric mixer fitted with a dough hook and knead on a low speed for 10-15 minutes or until very smooth and springy. Transfer to a lightly oiled bowl, then cover with a damp tea towel and leave to rest at room temperature for 1 hour or until doubled in size. (From this point you can proceed to bake the pide bread or filled pide boats. You can also refrigerate the dough until you are ready to use it. It will keep for around 24 hours, but take it out of the refrigerator a good 3 hours before you want to use it, to give it time to return to room temperature slowly.)

4. When ready to bake the bread, preheat the oven to its highest setting with two pizza stones or oiled baking sheets in it. Divide the dough in two, then form into rounds and leave, covered, to rest for 30 minutes. Mix the eggs and milk to make an egg wash. Place the dough on a lightly floured work surface. Use the heels of your hands to press and flatten each piece of dough out to a 20 cm oval.

5. Brush the surface liberally with the egg wash. Dip your fingertips into the egg wash and mark rows of deep indentations across and down the length of the dough, leaving a narrow border. Now comes the tricky bit. Lightly flour the hot pizza stones or trays. Lift on the pides, stretching them gently and evenly. Sprinkle with sesame seeds and bake for 8-10 minutes or until crisp and golden brown.