

# Thai Style Fish Cakes

## with Lime Mayonnaise

**Type:** Snack/Main

**Serves:** 30

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

**Fresh from the garden:** Garlic, chillies, ginger, coriander, shallots, egg, limes

### EQUIPMENT:

Baking trays  
Chopping board  
Cooks knives  
Grater  
Frying Pan  
Large Bowl  
Spatula  
Wooden spoon  
Measuring cups & spoons

### TO SERVE:

2 platters  
2 tongs

### INGREDIENTS:

1kg boneless white fish fillets (such as flake), chopped  
1/4 cup firmly packed coarsely chopped fresh coriander  
3 green shallots, ends trimmed, coarsely chopped  
2 small fresh red chillies, coarsely chopped  
2 teaspoons finely grated lime rind  
80ml (1/3 cup) fresh lime juice  
1 tablespoon finely grated fresh ginger  
1 garlic clove, crushed  
1 egg  
Salt & freshly ground black pepper  
250ml (1 cup) vegetable oil  
Fresh coriander leaves, to garnish

### Lime mayonnaise

170g (2/3 cup) good-quality whole-egg mayonnaise  
5 fresh kaffir lime leaves, centre veins removed, finely shredded  
2 teaspoons finely grated lime rind  
Pinch of salt

### What to do:

1. Use a 60ml (1/4-cup) capacity measuring cup to shape mixture into 24 patties. Place on a baking tray lined with non-stick baking paper. Cover with plastic wrap. Place in the fridge for 1 hour to chill.
2. Meanwhile, to make lime mayonnaise, combine mayonnaise, lime leaf and lime rind in a bowl. Taste and season with salt.
3. Heat the oil in a large non-stick frying pan over medium-high heat. Add 6 patties and cook for 3 minutes each side or until golden brown and just cooked through. Transfer to a plate lined with paper towel. Repeat, in 3 more batches, with the remaining patties, reheating oil between batches.
4. Arrange fish cakes on serving plates. Garnish with coriander leaves and serve immediately with lime mayonnaise.

# Herb Garden Salad

**Type:** Snack/Main/Side  
Taste.com.au

**Serves:** 30

**Recipe source:**

**Fresh from the garden:** rocket, parsley, chives, mixed fresh herbs, lemon

<p><b>EQUIPMENT:</b> Chopping board Cooks knives Large Bowl Wooden spoon Measuring cups &amp; spoons Jar</p> <p><b>TO SERVE:</b> bowl tongs</p>	<p><b>INGREDIENTS:</b> 4 cups baby wild rocket 1 cup flat-leaf parsley leaves 1/2 cup chopped chives (cut into 2cm pieces) 1/2 cup mixed fresh herb leaves (such as mint, tarragon, baby watercress and mustard cress) 1/4 cup (60ml) olive oil Juice of 1 large lemon 1 teaspoon honey 1/4 teaspoon mustard powder</p>
---	---

## What to do:

1. Arrange the rocket and herbs in a large serving bowl.
2. Place remaining ingredients in a jar with salt and pepper, and shake well to combine.
3. Toss the salad leaves with the dressing just before serving.

# Anzac Biscuits

**Type:** Dessert      **Serves:** 24 Tastes      **Recipe source:** SAKG

**Fresh from the garden:**

<p><b>EQUIPMENT:</b></p> <p>2 Biscuit trays Measuring cups Measuring spoons Large bowl saucepan</p> <p><b>TO SERVE:</b></p> <p>2 serving trays</p>	<p><b>INGREDIENTS:</b></p> <p>125gm butter</p> <p>1 cup sugar</p> <p>1 cup plain flour</p> <p>1 cup rolled oats</p> <p>1 cup coconut</p> <p>1 tablespoon honey(or syrup)</p> <p>2 tablespoons boiling water</p> <p>1 teaspoon bicarbonate soda (add a little more water if mix is too dry)</p>
--	--

## What to do:

1. Grease (or use baking paper) biscuit trays and pre heat oven to 180 C.
2. Combine dry ingredients.
3. Melt together butter and honey.
4. Combine water and bicarbonate soda, and add to butter mixture.
5. Mix butter mixture and dry ingredients.
6. Drop spoonfuls of mixture onto tray, allowing room for spreading.
7. Bake for 10 - 15 minutes or until golden brown.
8. Allow to cool for a few minutes before transferring to cooling racks.

# Hot Cross Buns

**Type:** Bread **Serves:** 30 tastes **Source:** Food Ideas - April 2004

<b>EQUIPMENT:</b> 1 large bowl 1 wooden spoon 1 knife 1 sifter 1 saucepan Measuring spoons Measuring Jugs Baking tray Baking paper	<b>INGREDIENTS:</b> <ul style="list-style-type: none"><li>• 4 cups plain flour</li><li>• 2 x 7g sachets dried yeast</li><li>• 1/4 cup caster sugar</li><li>• 1 1/2 teaspoons mixed spice</li><li>• pinch of salt</li><li>• 1 1/2 cups currants</li><li>• 40g butter</li><li>• 300ml milk</li><li>• 2 eggs, lightly beaten</li></ul> <b>Flour paste</b> <ul style="list-style-type: none"><li>• 1/2 cup plain flour</li><li>• 4 to 5 tablespoons water</li></ul> <b>Glaze</b> <ul style="list-style-type: none"><li>• 1/3 cup water</li><li>• 2 tablespoons caster sugar</li></ul>
---	---

## What to do:

1. Combine flour, yeast, sugar, mixed spice, salt and currants in a large bowl. Melt butter in a small saucepan over medium heat. Add milk. Heat for 1 minute, or until lukewarm. Add warm milk mixture and eggs to currant mixture. Use a flat-bladed knife to mix until dough almost comes together. Use clean hands to finish mixing to form a soft dough.
2. Turn dough out onto a floured surface. Knead for 10 minutes, or until dough is smooth. Place into a lightly oiled bowl. Cover with plastic wrap. Set aside in a warm, draught-free place for 1 to 1 1/2 hours, or until dough doubles in size.
3. Line a large baking tray with non-stick baking paper. Punch dough down to its original size. Knead on a lightly floured surface until smooth. Divide into 12 even portions. Shape each portion into a ball. Place balls onto lined tray, about 1cm apart. Cover with plastic wrap. Set aside in a warm, draught-free place for 30 minutes, or until buns double in size. Preheat oven to 190°C.
4. Make flour paste: Mix flour and water together in a small bowl until smooth, adding a little more water if paste is too thick. Spoon into a small snap-lock bag. Snip off 1 corner of bag. Pipe flour paste over tops of buns to form crosses. Bake for 20 to 25 minutes, or until buns are cooked through.
5. Make glaze: Place water and sugar into a small saucepan over low heat. Stir until sugar dissolves. Bring to the boil. Boil for 5 minutes. Brush warm glaze over warm hot cross buns. Serve warm or at room temperature.

# Bush Tomato Relish

**Type:** Savoury  
Tucker

**Serves:** 24 Tastes

**Recipe source:** Bush

**Fresh from the garden:** tomatoes, basil, onion, capsicum.

EQUIPMENT:	INGREDIENTS:
Measuring cups Measuring spoons Large bowl Saucepan Knife	8 large truss tomatoes $\frac{3}{4}$ cup white sugar 1 cup white vinegar 1 dessert spoon <b>Native Basil</b> 1 $\frac{1}{2}$ dessert spoons Crushed Bush Tomato (Kutjera) 2 dessert spoons Saltbush 1 dessert spoon Mountain Pepper (also known as Dorrigo Pepper) 1 dessert spoon <b>Sea Parsley</b> 2 teaspoons salt $\frac{1}{2}$ cup finely diced brown onion $\frac{1}{2}$ cup finely diced green capsicum
<b>TO SERVE:</b> 2 serving trays	

## What to do:

1. Core the tomatoes and make a small cross incision at the base of each.
2. Place into a saucepan of boiling water for 40 seconds to blanch. Remove with a slotted spoon and plunge immediately into iced water.
3. When cool, peel tomatoes, cut in half, remove seeds and finely dice.
4. Place sugar and vinegar in a large saucepan over a high heat. Add native herbs and stir until sugar has dissolved. Add chopped tomatoes, onion and green pepper.
5. Bring to the boil, reduce heat to low and simmer for 20 minutes or until the liquid has reduced and relish becomes sticky.
6. Season with salt and pepper to taste.

# Apple Jam

**Type:** Condiment

**Serves:** 7 cups

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

**Fresh from the garden:** apples, lemons

<b>EQUIPMENT:</b> Saucepan Sterilised jars Chopping board Cooks knives Wooden spoon Measuring cups & spoons Spoon	<b>EQUIPMENT:</b> 1.5kg green apples 3 lemons, zested and juiced 2 cups apple juice 1.5kg sugar 1 1/2 tsp ground cinnamon
--	--

## What to do:

1. Peel and core apples and dice into 3cm pieces.
2. Place in a large heavy-based saucepan over low heat.
3. Add zest, lemon juice and apple juice.
4. Cook until apples are soft, about 20 mins.
5. Add sugar and stir using a wooden spoon, until dissolved.
6. Add cinnamon. Increase temperature to high and bring to the boil.
7. Cook rapidly for 20 mins, or until setting point is reached.
8. Remove from heat and scoop any scum from the surface.
9. Ladle into warm sterilised jars, filling to the very top.
10. Seal and label.

# Chilli Jam

**Type:** Condiment

**Serves:** 3 cup

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

**Fresh from the garden:** tomatoes, lemons, chillies

<b>EQUIPMENT:</b> Saucepan Sterilised jars Chopping board Cooks knives Wooden spoon Measuring cups & spoons Spoon	<b>EQUIPMENT:</b> 1kg ripe tomatoes, peeled, chopped 500g granulated sugar 3 tablespoons lemon juice 1/3 cup white wine vinegar 6 long red chillies, sliced (leave the seeds in if you like it hot) 2 teaspoons sea salt 2 tablespoons fish sauce
--	--

## What to do:

1. Place tomatoes and sugar in a bowl, cover and leave at room temperature overnight.
2. Transfer to a pan, add remaining ingredients and bring to the boil, stirring occasionally.
3. Reduce heat and simmer for 1 hour until thick.
4. Serve with chargrilled squid, rocket and lemon wedges.

# Dried Apricot Jam

**Type:** Condiment

**Serves:** 1 cup

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

**Fresh from the garden:** lemons

<b>EQUIPMENT:</b> Saucepan Sterilised jars Chopping board Cooks knives Wooden spoon Measuring cups & spoons Spoon	<b>EQUIPMENT:</b> 1kg dried apricots 2 cinnamon sticks 3 cloves 6 cardamom pods 1.25kg caster sugar 60ml (1/4 cup) lemon juice
--	--

## What to do:

1. Place apricots in a large bowl, cover with 2 litres of water and soak overnight.
2. Place spices in a piece of muslin and tie securely with some kitchen string.
3. Place apricots and soaking liquid in a large pan with spices, bring to the boil, then reduce heat to low and simmer for 15 minutes.
4. Add sugar and lemon juice, and return mixture to a slow boil. When scum forms on the surface, remove with a slotted spoon.
5. After 25 minutes, test to see if it has reached a set - place a spoonful onto a chilled plate and push mixture with your finger.
6. If it wrinkles and a skin forms, then it's ready; if not, wash plate and return to freezer.
7. Cook jam 10 minutes, then test again.
8. Continue until jam reaches a set.
9. Remove the spice bag and pour jam into sterilised jars.



# Lemon Curd

**Type:** Preserves

**Recipe source:** Stephanie Alexander Kitchen Garden Website

**Ingredient:** Eggs, Lemon

**Difficulty:** Easy

**\*COOKS NOTE:** Make vanilla sugar by keeping castor sugar in a sealed jar with a couple of split vanilla beans. Top up as used.

<b>EQUIPMENT:</b> 3 medium bowls grater chopping board sharp knife citrus juicer medium stainless steel bowl medium saucepan whisk <b>TO SERVE:</b> Sterilised jars	<b>INGREDIENTS:</b> 200 g vanilla castor sugar* 300 g salted butter, chopped into 1 cm cubes  <b>FROM HARVEST TABLE:</b> 7 eggs (need 10 eggs for full recipe) 6 large lemons
---	---

## What to do:

- Separate the whites from the yolks of the eggs:
- **Have 3 bowls:** A "egg yolk bowl", a "egg white bowl" and a "cracking bowl".  
Break the egg over the "cracking" bowl and tip the yolk from egg shell half to egg shell half until all the white has been separated from the yolk. Be careful not to break the egg yolk!. Tip the egg yolk into one of the bowls and transfer the white to the other bowl. Get the other 3 egg yolks from the **meringue group** so there are 10 egg yolks in total.
- Continue separating the rest of the eggs into the 2 bowls.
- Finely grate rind from lemons being careful of fingers!  
Set up cutting board with wet cloth underneath to prevent slipping. Cut the lemons in half with bridge grip and then juice them.
- Place juice, rind, sugar and egg yolks in a stainless steel bowl.
- Half fill saucepan with warm water and put on stove to boil.
- Place bowl over a pot of boiling water, making sure the water doesn't touch the bowl. Whisk constantly until the mixture thickens like custard and is frothy.
- Remove from heat and whisk in chopped butter.
- Spoon some into a small bowl and refrigerate to cool to use with meringues. Spoon the rest into sterilised jars trying not to get curd around the rim of the jar, put lid on when full and refrigerate.

# Mandarin Marmalade

**Type:** Condiment

**Serves:** 1 cup

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

**Fresh from the garden:** mandarins

<b>EQUIPMENT:</b> Saucepan Sterilised jars Chopping board Cooks knives Wooden spoon Measuring cups & spoons Food processor Spoon	<b>INGREDIENTS:</b> 800g mandarins, whole and cleaned Water 600g caster sugar
--	--

## What to do:

1. Simmer mandarins in a saucepan of boiling water for 45 minutes.
2. Drain, quarter and de-seed.
3. Process in a food processor until chopped.
4. Return to saucepan with sugar.
5. Cook, stirring, over low heat until sugar dissolves.
6. Simmer, stirring, for 35 minutes.
7. To test if set, place a saucer in the freezer for 5 minutes.
8. Spoon marmalade onto a saucer. Wait for 1 minute.
9. If marmalade wrinkles when touched, it's set.

# Orange Marmalade

**Type:** Condiment

**Serves:** 8 cups

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

**Fresh from the garden:** oranges

<b>EQUIPMENT:</b> Saucepan Sterilised jars Chopping board Cooks knives Wooden spoon Measuring cups & spoons	<b>INGREDIENTS:</b> 1.2 kg oranges, scrubbed, halved lengthways, thinly sliced crossways 8 cups water 8 cups white sugar, approximately
---	--

## What to do:

1. Place orange and water in a large glass or ceramic bowl.
2. Cover with plastic wrap and leave to stand overnight.
3. Transfer to a large saucepan. Bring to the boil over medium heat.
4. Reduce heat and simmer for 1 hr or until reduced by about one-third.
5. Cool slightly, then measure the mixture and add 1 cup of sugar per cup of fruit mixture.
6. Stir over low heat until the sugar dissolves.
7. Increase heat to medium-high and bring to the boil.
8. Cook, skimming any dense froth from the surface with a large metal spoon, for 45 mins or until setting point is reached (see tips).
9. Spoon into warm sterilised jars (see tips). Seal and label.

# Strawberry Jam

**Type:** Condiment

**Serves:** 6 jars (330g)

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

**Fresh from the garden:** strawberries, lemon

<b>EQUIPMENT:</b>	<b>INGREDIENTS:</b>
Saucepan	3kg strawberries hulled & halved
Sterilised jars	3kg white sugar
Chopping board	Juice from ½ lemon
Cooks knives	
Wooden spoon	
Measuring cups & spoons	
Scales	

## **What to do:**

- 5.** Wash and sterilise jars and lids.
- 6.** Place strawberries in a saucepan and stir through sugar.
- 7.** Leave for 1-2 hours while sugar softens the fruit.
- 8.** Add juice then cook over medium heat, stirring constantly, until fruit is soft.
- 9.** Remove 1/3 of fruit. Set aside.
- 10.** Cook remaining mixture until fruit is mostly dissolved and jam coats the back of a spoon.
- 11.** Divide reserved fruit between the jars then fill with jam.
- 12.** Allow to cool then seal with lids.

# How to make a Herb Vinegar

**Add an extra dimension to salads with vinegars flavoured with fresh herbs. Here's how!**

White wine or champagne vinegar work beautifully with delicate herbs, such as tarragon and dill, while cider vinegar is better suited to stronger-flavoured herbs such as basil and sage. Steeped vinegar will give a complexity to dressings and marinades, and classic tarragon vinegar is essential for hollandaise sauce. plus, homemade herb vinegars give you an excuse not to tidy your kitchen benchtop – they look fantastic on display.

## Step 1:

Rinse your herbs and gently pat to dry.

## Step 2:

Place herbs into a sterilised jar or bottle, then fill with vinegar to cover.

## Step 3:

Store out of direct sunlight for three weeks for the flavours to infuse. If you'd like a richer flavour (and for better presentation) strain the vinegar and replace the herbs with fresh ones.

## Step 4:

Transfer your vinegar to a clean serving bottle with a lid.

## Tip:

Sterilise jars and lids by boiling for 10 minutes, then heating in the oven at 110°C for 15 minutes.

# Cherry Guava Jam

**Type:** Condiment

**Serves:** 2 small jars (330g)

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

**Fresh from the garden:** cherry quavas, chilli, , lemon

<b>EQUIPMENT:</b>	<b>INGREDIENTS:</b>
Saucepan	450g cherry guava
Sterilised jars	3/4 cup water
Chopping board	1/2 cup sugar
Cooks knives	1 tablespoon lemon juice
Wooden spoon	Pinch chilli powder
Measuring cups & spoons	
Scales	

## What to do:

- 1.** Top and tail guava, cut roughly. This amount of fruit yielded 2 cups of pan-ready fruit.  
Add water and bring to boil.
- 2.** Boil about 20 minutes, partially covered, then use a stick blender to smash up the fruit. The seeds are impervious to the blender, so I used a sieve to transfer the pulp from one pot to another, minus the seeds.
- 3.** Press the pulp through with the back of a spoon. Discard seeds.
- 4.** Add the sugar and lemon juice and boil rapidly uncovered for about 20 minutes or until setting point is reached.
- 5.** During this time taste and add chilli powder if you want to.
- 6.** Pour into heated jars.
- 7.** This small test batch made almost two small jars.