

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>EQUIPMENT: Chopping board Cooks knives Large Bowl Wooden spoon Measuring cups & spoons Jar</p> <p>TO SERVE: bowl tongs</p>	<p>INGREDIENTS: 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>
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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>EQUIPMENT:</p> <p>2 Biscuit trays Measuring cups Measuring spoons Large bowl saucepan</p> <p>TO SERVE:</p> <p>2 serving trays</p>	<p>INGREDIENTS:</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>
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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

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