

Tomato Salsa

Type: Snack/Main

Serves: Tastes 30

Recipe source: Taste.com.au

EQUIPMENT:

Mixing bowl
Cooks Knife
Wooden spoon
Knife
Chopping board

TO SERVE:

Bowls

INGREDIENTS:

1 red onion, finely chopped, soaked in water for 15 minutes, drained
2 cups coriander leaves, chopped
2 garlic cloves, finely chopped
1/2 green capsicum, finely chopped
2 long red chillies, seeds removed, finely chopped
4 tomatoes, seeds removed, finely chopped
Juice of 1/2 lemon
2 tablespoons white wine vinegar
2 tablespoons extra virgin olive oil
1 teaspoon dried oregano

What to do:

1. Finely chop the red onion and soak in water for 15 minutes.
2. Finely chop coriander leaves, garlic cloves, red chillies, capsicum and tomatoes.
3. Juice the lemon.
4. Place white wine vinegar, olive oil, oregano and lemon juice and stir until combined.
5. Place all ingredients in a bowl, season with the combined vinegar, olive oil and lemon juice mixture and toss to combine. Cover and chill for 2 hours for flavours to infuse.
6. Serve.

Three-milks Cake

Type: Dessert/Snack

Serves: Tastes 30

Recipe source: Taste.com.au

EQUIPMENT:

Mixing bowl
Cooks Knife
Wooden spoon
Loaf cake tin
Electric mixer
Skewer

TO SERVE:

Large platter

INGREDIENTS:

100g butter, softened
3/4 cup caster sugar
1 teaspoon vanilla extract
5 eggs, separated
1 1/3 cups self-raising flour
1/2 cup milk
2/3 cup thickened cream,
whipped
100g glace pineapple, chopped
40g pistachio kernels, chopped
(optional)

Glaze

185g can evaporated milk
3/4 cup sweetened condensed
milk

What to do:

1. Preheat oven to 180°C/160°C fan-forced. Grease a 7cm-deep, 20.5cm x 11cm (base) glass or ceramic ovenproof loaf pan (see note). Line base and sides with baking paper, allowing a 2cm overhang at both long ends.
2. Using an electric mixer, beat butter, sugar and vanilla in a large bowl on medium-high speed until pale and creamy.
3. Add egg yolks in 2 batches, scraping down sides of bowl and beating well between additions. Wash and dry beaters. Beat eggwhites in a clean bowl on high speed until soft peaks form.
4. Add half the flour to butter mixture. Stir gently to combine. Add half the milk. Stir to combine. Repeat with remaining flour and milk. Fold in eggwhites.
5. Spread mixture into prepared pan. Smooth surface. Bake for 50 to 55 minutes or until a skewer inserted into the centre comes out clean (cover cake loosely with foil if over-browning during cooking).
6. Make glaze: Combine milks and rum (if using) in a jug. Using a skewer or fork, pierce warm cake all over. Slowly pour glaze over so it soaks into cake. Cool at room temperature for 30 minutes. Refrigerate, covered, for 4 hours or overnight.
7. Remove cake from pan. Spread cream over cake. Top with pineapple and pistachios. Serve.

Chilli Con Carne

Type: Main **Serves:** Tastes 30

Recipe source: Taste.com.au

EQUIPMENT:

Mixing bowl
Cooks Knife
Wooden spoon
Saucepan
Measuring cups
Measuring spoons

TO SERVE:

Bowls

INGREDIENTS:

2 teaspoons olive oil
125g rindless bacon, roughly chopped
750g lean beef mince
2 medium brown onions, finely chopped
2 medium red capsicums, chopped
3 garlic cloves, crushed
1 long red chilli, chopped
2 tablespoons Mexican chilli powder
800g can chopped tomatoes
400g can red kidney beans, drained, rinsed

What to do:

1. Heat oil in a large saucepan over medium heat. Add the bacon and cook for 5 to 6 minutes or until crisp. Add the mince. Cook, stirring with a wooden spoon to break up mince, for 15 minutes or until browned.
2. Add onions, capsicums, garlic and chopped chilli. Cook for 5 to 6 minutes or until vegetables are soft. Add chilli powder. Cook, stirring for 1 minute or until fragrant.
3. Add the tomatoes and 1 cup cold water. Bring to the boil. Reduce heat to medium low. Simmer partially covered, for 30 minutes or until sauce has reduced slightly.
4. Add the beans. Increase the heat to medium. Cook for 15 minutes or until beans are heated through and sauce has thickened.
5. Serve chilli with toppings.

Homemade Tortillas

Type: Main/Snack **Serves:** Tastes 30

Recipe source: Taste.com.au

<p>EQUIPMENT:</p> <p>Mixing bowl Knife Wooden spoon Measuring spoons Measuring cups Rolling pin Sifter Frying pan Egg flip</p> <p>TO SERVE:</p> <p>Large platter</p>	<p>INGREDIENTS:</p> <p>3 cups plain flour 1 teaspoon salt 1 teaspoon baking powder 1/3 cup vegetable oil 1 cup warm water</p>
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What to do:

1. Combine flour, salt and baking powder in a bowl. Mix dry ingredients until well combined. Add oil and water and mix, scraping the sides of the bowl as you go. When mixture comes together and begins to form a ball continue to mix for 1 minute or until dough is smooth.
2. Transfer dough to a well-floured work surface. Divide dough in half, then in half again and continue until you have 16 fairly equal portions. Form each piece into a ball and flatten with the palm of your hand as much as possible. If the dough is sticky, use a bit more flour. Cover flattened balls of dough with a clean kitchen towel and allow to rest for 15 minutes.
3. After resting, heat a large frying pan over medium-high heat. There is no need to use oil. Roll each dough piece into a rough circle, about 6-7 inches in diameter, keeping your work surface and rolling pin lightly floured. Don't stack uncooked tortillas on top of each other or they will get soggy.
4. When your pan is very hot, place one dough circle into pan and allow to cook for 1 minute or until bottom surface is lightly browned in places and starting to bubble. If tortilla is browning too fast, reduce heat a bit. If it's taking longer than a minute to see golden brown spots on underside of tortillas, increase heat a bit. Flip tortilla and cook for about 30 seconds. The tortilla should be soft but have small golden brown spots on surface. Remove from pan with tongs and stack on a plate until all tortillas are cooked.

Guacamole

Type: Main/Snack

Serves: Tastes 30

Recipe source: Taste.com.au

<p>EQUIPMENT:</p> <p>Mixing bowl Knife Wooden spoon Measuring spoons Measuring cups Frying pan Fork Juicer</p> <p>TO SERVE:</p> <p>Bowls</p>	<p>INGREDIENTS:</p> <p>1 teaspoon ground cumin 1 teaspoon ground coriander 2 ripe avocados, halved, stone removed, peeled 1/2 red onion, finely chopped 1 red chilli, seeds removed, finely chopped 1/4 cup finely chopped fresh coriander 2 tablespoons lime juice</p>
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What to do:

1. Toast the cumin and ground coriander in a frying pan over medium heat for 1 minute or until aromatic.
2. Transfer to a bowl. Add the avocado and mash until smooth.
3. Add the onion, chilli, fresh coriander and lime juice.
4. Stir to combine.
5. Season with salt and pepper and serve with corn chips.

Corn chips

Type: Main/Snack

Serves: Tastes 30

Recipe source: Taste.com.au

<p>EQUIPMENT:</p> <p>Mixing bowl Knife Wooden spoon Measuring spoons Measuring cups Baking trays Rolling pin Baking paper</p> <p>TO SERVE:</p> <p>Platter</p>	<p>INGREDIENTS:</p> <p>1 cup polenta 2/3 cup plain flour 1/2 teaspoon salt 1 teaspoon baking powder 1/4 cup olive oil 1 teaspoon sea salt</p>
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What to do:

1. Preheat oven to 200°C/180°C fan-forced. Combine polenta, flour, salt and baking powder in a bowl. Add oil and 1/2 cup cold water. Stir to combine.
2. Divide dough into 2 balls. Using a rolling pin, roll 1 ball between 2 sheets of baking paper until 1mm thick (37cm x 28cm rectangle). Sprinkle with sea salt. Cover with baking paper. Re-roll lightly to press in salt. Remove top sheet of paper.
3. Lift paper and dough onto a baking tray. Using a bread and butter knife, mark dough into 5cm triangles, pressing down firmly. Repeat with remaining dough ball.
4. Bake, 1 tray at a time, for 15 to 18 minutes or until golden and crisp. Cool on trays. Break into triangles.