



daylesford food love 2015
recipe collection





sage & brown butter popcorn

Iron Chef Shelie

1/4 cup vegetable oil
1/2 cup popping corn
3 knobs of butter
a handful of picked sage leaves

Heat oil in a large saucepan over medium heat. Add 2 pieces of popping corn. If corn slowly turns around in a circle then oil is hot enough.

Add remaining popping corn. Cover with a tight-fitting lid. When corn starts popping, shake saucepan gently. Remove from heat when corn stops popping. Transfer to a large bowl, discarding any unpopped corn.

Melt butter in a frying pan over medium heat. Add sage. Cook, stirring, until sage starts to brown and crisp. Pour sage butter over the popcorn and stir.

candied beetroot salad

Jamie Oliver

Beetroot Salad

750g golden or regular beetroot, or a mix of both

50g mixed seeds

Extra virgin olive oil

1/2 tsp sweet smoked paprika

2 knobs of unsalted butter

Zest and juice of 1 orange

1/4 tsp ground cinnamon

150g golden caster sugar

2 bunches of parsley

Buttermilk Dressing

75 ml buttermilk

Juice of 1 lemon

1/2 bunch of mixed soft herbs, such as chervil,
tarragon and mint, leaves picked and chopped



Give your beetroots a good clean, then place them in a large pan and cover with cold water. Bring to the boil over a high heat, then cover, reduce to a simmer and cook for about 1 hour, until they are soft. Drain and set aside to cool. As soon as they are cool enough to handle, peel off the skins and cut roughly into 3cm wedges.

While the beetroots are cooking, toss the seeds in a little olive oil with the paprika and a pinch of sea salt and black pepper, then toast them in a dry frying pan until golden. Remove from the pan and set aside.

Make the dressing by whisking the buttermilk in a jug with the juice of half the lemon and a good glug of olive oil. Season well. Stir in the chopped herbs and leave to one side.

Melt the butter in the frying pan you toasted the seeds in, and finely grate in the zest of the orange. Add a squeeze of orange juice, the cinnamon and sugar and a good pinch of salt and pepper. Bring to the boil and leave to bubble away for around 10 minutes until caramelised and sticky. Remove from the heat and toss through the cooked beets. Leave them to cool slightly in the pan, then spread out onto a platter.

Serve, after tossing the salad leaves with the buttermilk dressing, scattering over the beets and finishing with the toasted seeds.



beetroot salmon gravlax

Jamie Oliver

Beetroot Cure

2 large fresh beetroots, peeled and quartered
1 orange, zested
2 lemons, zested
2 juniper berries, bashed
6 tablespoons rock salt
2 tablespoons demerara sugar
50 ml gin
800 g side of salmon, from sustainable sources,
ask your fishmonger

Herb Cure

1 small bunch fresh dill, finely chopped
1 small bunch fresh tarragon, leaves picked and finely
chopped
4 tablespoons freshly grated horseradish
50 ml gin

To Serve

1 loaf brown bread or bagels
a few handfuls watercress, washed and spun dry
1 lemon, cut into wedges

For the first cure, blitz the beetroots, orange and lemon zest, and bashed juniper berries in a food processor until you get a fairly smooth paste. Transfer this to a bowl and stir in the rock salt and sugar. Pour in the gin and give it a good mix.

Lay the side of salmon skin-side down on a large baking tray and slowly pour over the beetroot cure. Use a spatula to spread it all over the salmon flesh. Once it is all well covered, wrap the salmon in a double layer of greaseproof paper then wrap it tightly with cling film and place it in the fridge for 24 hours.

The next day, take the salmon out of the fridge and carefully unwrap it so you can rinse off the cure. Either use 100ml of cold water or gin. Hold the salmon over a baking tray and pour a splash at a time over your salmon. Use a spoon to gently push the beetroot cure off the fish. By now it should have shared its wonderful flavours with the fish and turned it a really vibrant colour. Put the rinsed salmon to one side and run the tray under the tap.

For the second cure, mix together the chopped herbs, grated horseradish and gin. Put the salmon back into the clean tray, skin-side down, and pack the herby cure onto the salmon using your hands. Make sure you cover all the flesh – you don't want any air getting to it. Wrap it again with a double layer of greaseproof paper, then a tight layer of cling film. Pop the salmon back in the fridge for another 24 hours.

The next day your salmon will be perfectly cured and ready to eat. You don't need to rinse off that second cure – simply slice the salmon as finely as you can on an angle so you get gorgeous thin slices of gravadlax tinged with pink and topped with herbs. Pile these onto a plate and serve with a couple of slices of buttered brown bread, and some watercress and wedges of lemon.





grape & goat's cheese tart #dattart

Iron Chef Shellie

Parmesan Pastry

6 tbsp butter, unsalted
1 tbsp vegetable oil
3 tbsp water
1/8 tsp salt
1 cup plain
1/4 cup parmesan cheese, shredded
1/4 tsp black pepper

Goat Cheese Filling

1/2 clove garlic
1 tbsp fresh rosemary
240g goat cheese
1 tbsp olive oil
2 tsp fresh lemon juice
A few tablespoons of water
Salt and pepper to taste

Roasted Grapes

a few bunches of seedless red grapes
1 tbsp olive oil
Salt and pepper

Parmesan Pastry

Preheat the oven to 210°C.

In a medium size oven-proof bowl or dish, add the butter, oil, water, and salt. Place the bowl into the oven for 15 minutes.

Wear oven mitts, possibly a long sleeve shirt, and hold the bowl away from your face, when removing from the oven, as the butter may splatter. Place the bowl onto the counter, with a pot holder or towel underneath.

In a separate bowl, mix the flour, shredded parmesan cheese, and black pepper.

Slowly stir the flour mixture into the hot butter. It is important to still be cautious of the hot butter, it may still pop when you add the first bit of flour. Also, remember that the bowl is very hot, so wearing oven mitts while stirring is ideal. Stir the mixture until combined. Let it sit and cool for 5 minutes.

Once the dough is cool enough to handle, divide it evenly into 6 - 4 inch mini tart molds. With your fingers, press the dough flat and up the sides of the molds. Prick the shell with a fork 10 or so times. Once you have finished forming the first tart shell, place it into the freezer while you are making the next one, and then repeat. Place the last tart shell into the freezer and let cool for 5 minutes.
Place the tart shells onto a baking sheet and place

in the oven on the middle rack. Bake for 15 minutes. Remove from the oven and fill.

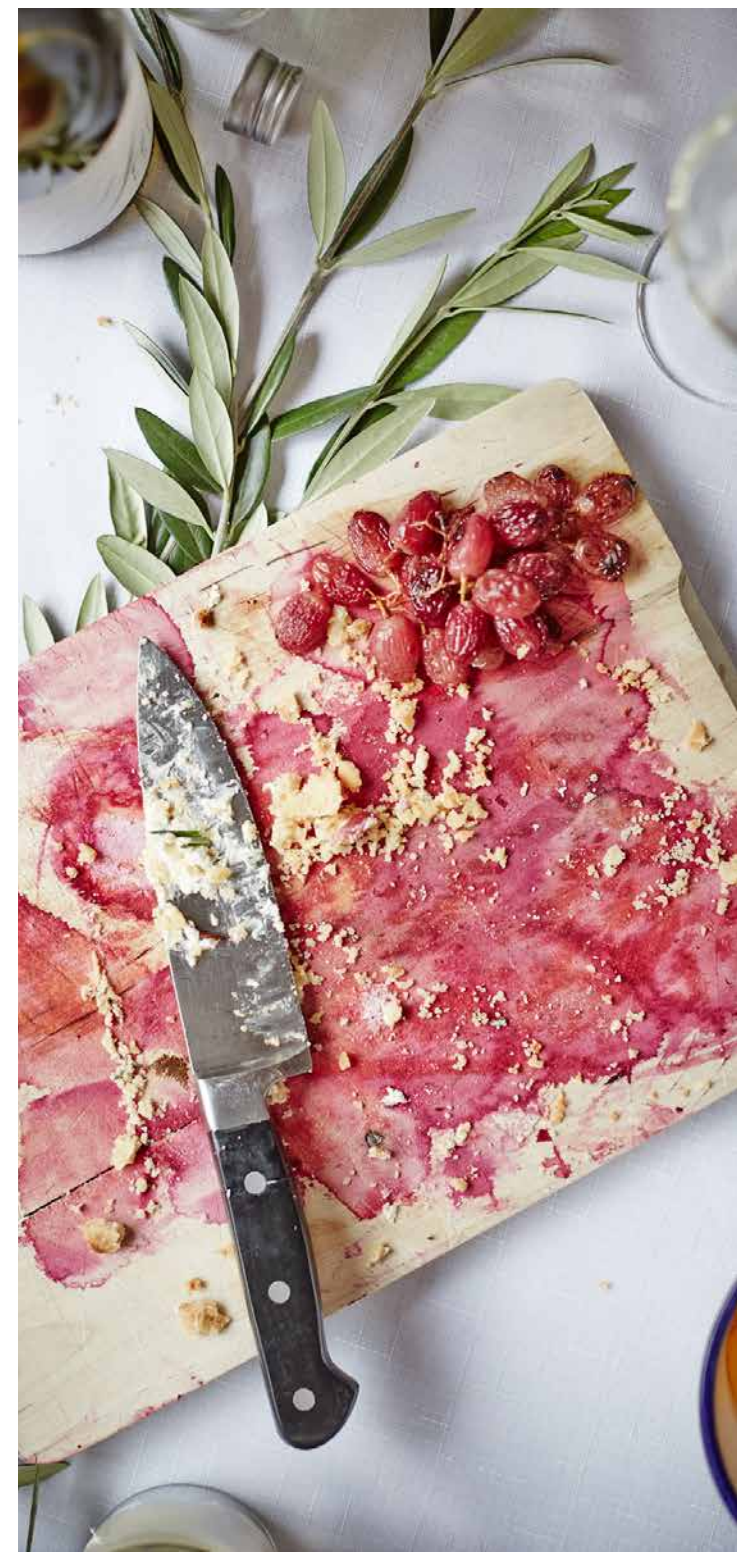
Goat Cheese Filling

While the tart shells are cooling make the filling. In a food processor, add the garlic and the rosemary. Pulse several times to chop/mince. Then add the goat cheese, olive oil and lemon juice. Blend until smooth and creamy, adding as much water as necessary to keep it moving and to make it creamy, but make sure not to add more than 1/4 cup. Remove the tart shells from their pans and place on a serving platter or baking sheet, pour the goat cheese filling equally amongst the completely cooled tart shells. Smooth the surface with a spatula, if necessary. Place the tart shells in the fridge to firm up while you roast the grapes.

Roasted Grapes

Preheat the oven to 200°C.

Arrange the bunches of grapes in a single layer on a baking tray lined with baking paper. Toss with the olive oil and sprinkle with a little salt and pepper. Roast for 15-20 minutes, until the grapes begin to burst and the juice around them starts to thicken.



sweet glazed carrots

Jamie Oliver



2 large bunches of carrots, (roughly 1kg)
40 g unsalted butter
1 tablespoon goose fat, (optional)
6 cloves of garlic
40 g golden caster sugar
1 heaped tablespoon soft brown sugar
2 clementines, juice of
½ a bunch of fresh thyme
sea salt
freshly ground black pepper

Trim most of the leafy green stalks off the carrots, then peel them.

Melt the butter and goose fat in a large, wide pan over a medium heat. Crush the unpeeled garlic with the flat side of your knife, then add to the pan with the sugars, clementine juice and thyme sprigs. Add the carrots in a single layer, season, cover and reduce the heat to medium-low. Cook for 15 to 20 minutes, or until tender.

Remove the lid, then cook for a further 5 minutes, or until the glaze has reduced, and the carrots are sticky and caramelised



eggplant with buttermilk sauce

Yotam Ottolenghi

2 large and long eggplants
1/3 cup olive oil
1 1/2 tsp lemon thyme leaves, plus a few whole sprigs to garnish
Maldon sea salt and black pepper
1 pomegranate
1 tsp za'atar

Buttermilk Sauce

9 tbsp buttermilk
1/2 cup Greek yogurt
1 1/2 tbsp olive oil, plus a drizzle to finish
1 small garlic clove, crushed
Pinch of salt

Preheat the oven to 200°F. Cut the eggplants in half lengthways, cutting straight through the green stalk (the stalk is for the look; don't eat it). Use a small sharp knife to make three or four parallel incisions in the cut side of each eggplant half, without cutting through to the skin. Repeat at a 45-degree angle to get a diamond-shaped pattern.

Place the eggplant halves, cut-side up, on a baking sheet lined with parchment paper. Brush them with olive oil—keep on brushing until all of the oil has been absorbed by the flesh. Sprinkle with the lemon thyme leaves and some salt and pepper. Roast for 35 to 40 minutes, at which point the flesh should be soft, flavorful and nicely browned. Remove from the oven and allow to cool down completely.

While the eggplants are in the oven, cut the pomegranate into two horizontally. Hold one half over a bowl, with the cut side against your palm, and use the back of a wooden spoon or a rolling pin to gently knock on the pomegranate skin. Continue beating with increasing power until the seeds start coming out naturally and falling through your fingers into the bowl. Once all are there, sift through the seeds to remove any bits of white skin or membrane.

To make the sauce. Whisk together all of the ingredients. Taste for seasoning, then keep cold until needed.

To serve, spoon plenty of buttermilk sauce over the eggplant halves without covering the stalks. Sprinkle za'atar and plenty of pomegranate seeds on top and garnish with lemon thyme. Finish with a drizzle of olive oil.





pickled quinces

SBS Food

310 ml (1¼ cups) apple cider vinegar

220 g (1 cup) caster sugar

3 cloves

3 juniper berries

1 tbsp black peppercorns

1 cinnamon quill, broken in half

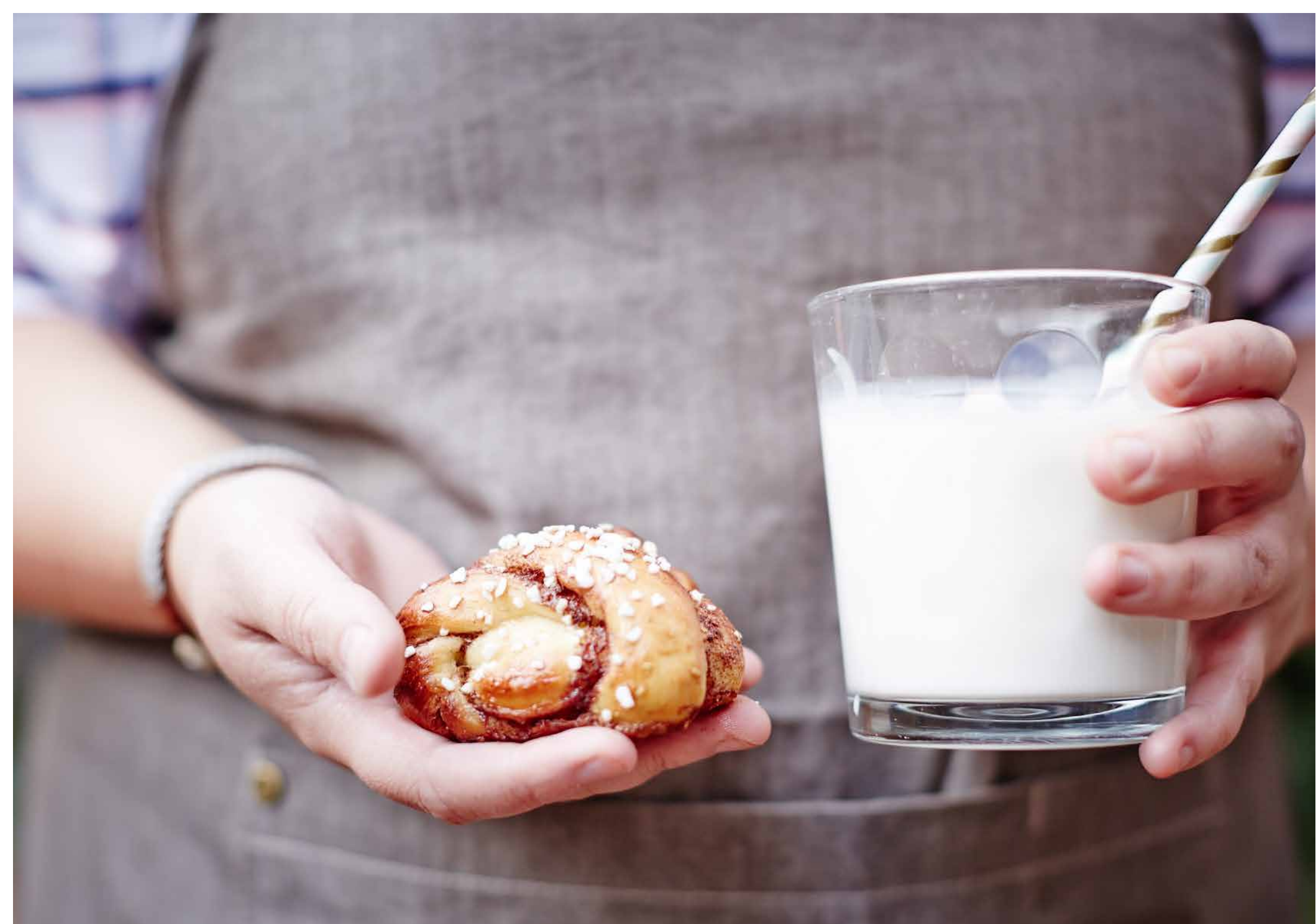
500 g (about 2 small) quinces

Place all ingredients, except quinces, in a large saucepan with 200 ml water and bring to a boil, stirring to dissolve sugar. Reduce heat to medium and cook for 5 minutes or until slightly reduced. Remove from heat. Set aside.

Peel quinces and cut into quarters, placing them in the pickling solution as you go to prevent them from discolouring.

Return pan to medium heat, bring to a simmer and cook for 20 minutes or until quince is just tender; you still want them to be a little firm. Remove quinces with a slotted spoon and transfer to sterilised jars (see Note). Return vinegar mixture to the boil and cook for 10 minutes or until it has reduced to 200 ml.

Pour hot liquid with spices over quinces, then seal jars immediately. It's best kept in a cool, dark place for a month before eating to allow flavours to mellow. Once opened it will keep, refrigerated, for up to 3 months.



kardemummabulle

Linda Lomelino

Scandinavian cinnamon scrolls often served at 'fika time'. Fika is 'to have coffee' accompanied by pastries or sandwiches. kardemummabulle is best served fresh from the oven, with a glass of cold milk.

Bun Dough

150g soft butter
90g caster sugar
½ tsp salt
2 tsp cardamom, freshly ground
500ml milk
50g fresh yeast or 17g of dried yeast
840g plain flour

Filling

175g soft butter
90g caster sugar
2 tbsp cinnamon
1/2 tsp cardamom, freshly ground
1/4 tsp vanilla powder*

Egg Wash

1 egg, lightly beaten
Pearl sugar, chopped almonds or granulated sugar

To Serve

Tall glasses of cold full cream milk

Mix butter, sugar, salt and cardamom until smooth in a large bowl.

Heat milk in a saucepan until approximately 37°C, remove from heat and add sprinkled yeast. Stir until dissolved. When yeast is completely dissolved, add milk to butter mixture.

Gradually add flour, then work until dough is smooth and elastic. Cover bowl with a cloth and leave to rise until doubled in size, about 45-60 minutes.

Meanwhile, mix the ingredients for the filling and set aside.

When dough is ready, divide it into two pieces. Start by rolling out the first piece of dough into a large rectangle, about 40x50 cm. Spread half of the filling on top.

To make the shape pictured here, fold the dough two times (so you have three layers of dough, kind of like a business letter!).

Cut out long strips of dough (about 2 cm wide) which you then cut in half lengthwise, leaving the top part uncut (imagine holding up a pair of pants in front of you, that's what it should look like but with super long legs!)

Twist together into a knot and put on parchment paper.

Repeat steps 5-8 with remaining piece of dough.

Cover with a cloth and leave to rise for 30 minutes.

Heat oven to 250°C. Brush with beaten egg. Sprinkle pearl sugar on top if desired. Bake for about 8-11 minutes, depending on the size of the buns.

Serve Swedish style, with a cold glass of milk.

*Substitute 1/4 teaspoon vanilla powder for each teaspoon vanilla extract.





sticky bbq pork ribs

Alana Lowes

2 cups smoky spicy BBQ
Juice of 1 orange
2 cloves garlic, crushed
½ cup maple syrup
¼ cup brown sugar
1.5kg American pork ribs (small are the best)

To Serve

Lime wedges
Coriander leaves
Sesame seeds

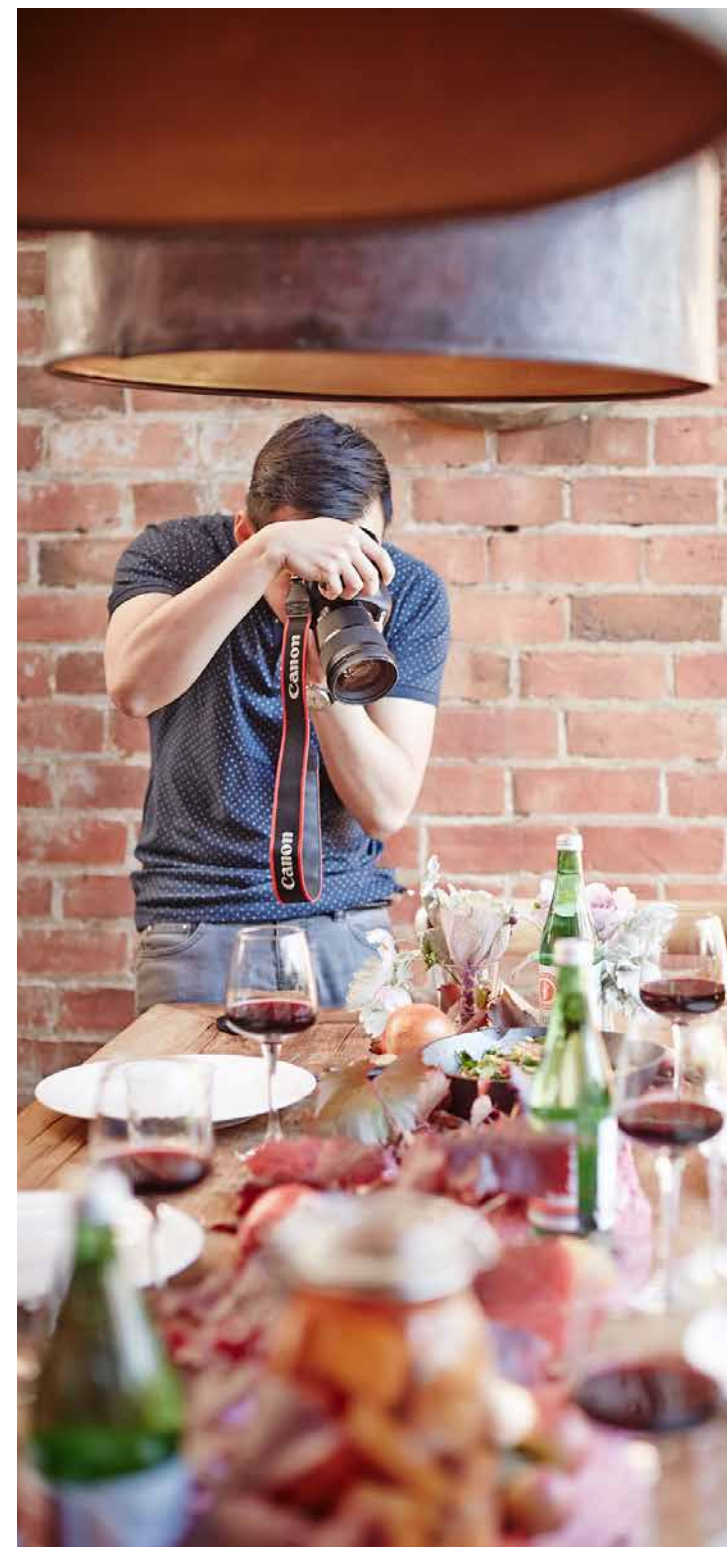
For the pork ribs, place the smoky spicy sauce, orange juice, garlic, maple syrup and brown sugar into a large baking dish. Stir to combine. Add the whole pork ribs and turn to coat completely in the marinade. Allow to marinate for at least 30mins, preferably for 4hrs or overnight.

Preheat the oven to 165°C.

Drain the marinade and reserve for basting. Cover the baking tray with foil and place in the oven and bake for 45mins.

Turn the oven up to 180°C. Remove the baking tray from the oven and remove the foil. Baste the pork ribs with some of the reserved marinade. Return to the oven for 10mins. Baste again and return to the oven. Repeat this until all the marinade has been used and the pork ribs look caramelised and sticky. Approx 15-20mins.

To serve, cut the pork ribs up into 1-2 ribs. Place on a serving tray and sprinkle with coriander leaves, sesame seeds and squeeze over the lime juice.



corn fritters

Australian Women's Weekly

420g can of corn kernels, drained

2 eggs

1/3 cup (80ml) milk

3/4 cup (110g) self-raising flour

5 green onions (green shallots), sliced finely

1/2 bunch fresh coriander, roots and stems

washed and chopped, leaves reserved

Whisk eggs and milk in a jug. Place flour in a medium bowl and add milk mixture gradually, whisking to ensure there are no lumps. Stir in corn, onion and coriander roots and stems.

Heat 1 tablespoon of oil in a medium frying pan over medium heat. Drop 2 tablespoons of fritter mixture in pan (per fritter). Give fritters space to spread – about 4 at a time is ideal.

After about 2 minutes they should be setting on the upper surface and be golden brown underneath. Flip and cook for another minute.

Repeat until you have used all the mixture. Serve with reserved coriander leaves.



shellie's 30th apple maple birthday cake

Adapted from Donna Hay

2 1/2 cups (375g) self-raising flour, sifted
1 teaspoon ground cinnamon
250g butter, melted
1 cup (175g) brown sugar
1/2 cup (175g) maple syrup
4 eggs
6 apples, peeled and grated

Cream Cheese Frosting
600g icing sugar, sifted
100g unsalted butter, softened
250g cream cheese, cold



Preheat oven to 180°C. Place the flour and cinnamon in a bowl and mix to combine. Add the butter, brown sugar, maple syrup, eggs and apple and mix well to combine.

Spoon into a two 20cm lined layer cake tins. Bake for 20 minutes or until cooked when tested with a skewer. Turn out immediately.

Make the cream cheese frosting. Beat the icing sugar and butter together with an electric mixer on a medium-slow speed until the mixture comes together and is well mixed. Add the cream cheese in one go and beat until it is completely incorporated. Turn the mixer up to medium-high, and continue beating until light and fluffy. at least 5 minutes. Be careful not to over beat, as it can quickly become runny.

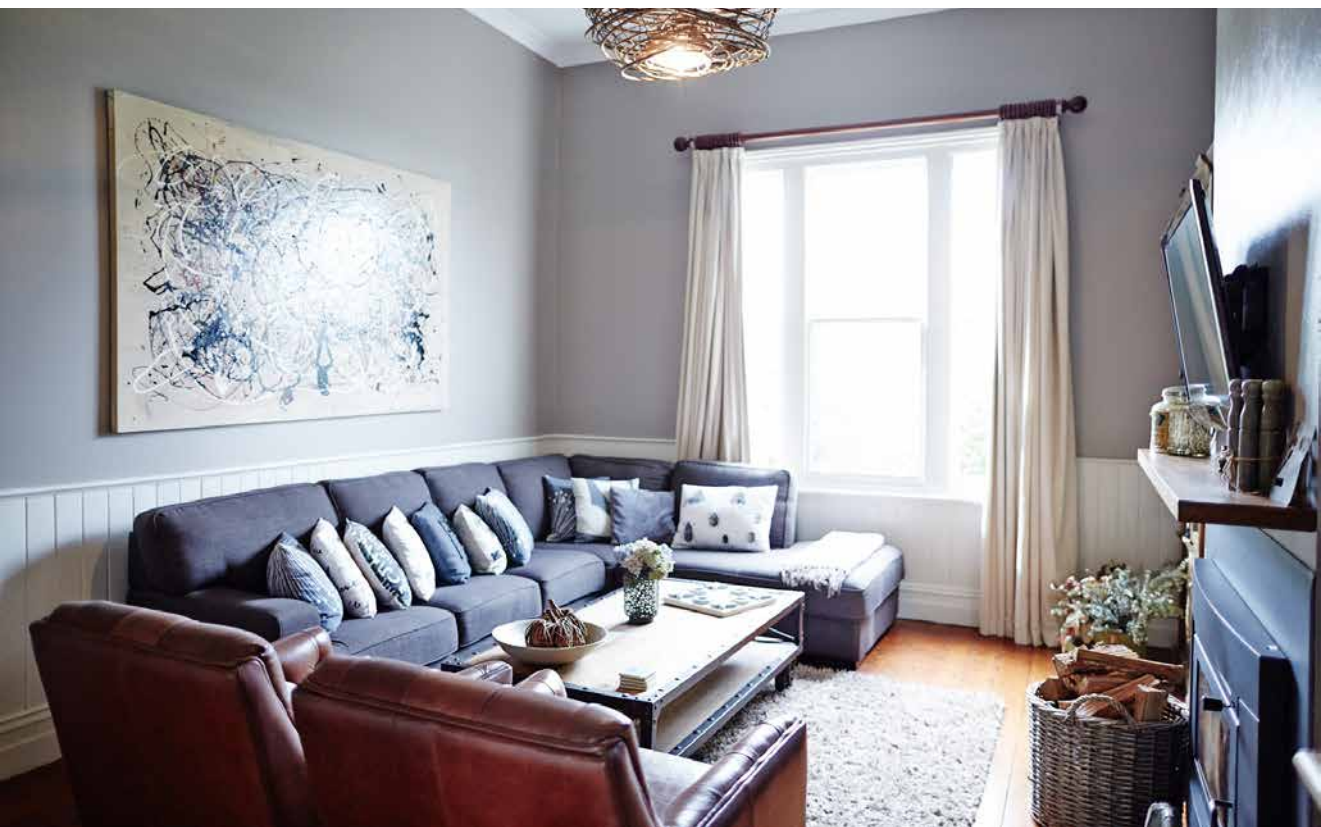
To assemble cake, place one cake layer down, top with a generous amount of cream cheese frosting. Place the other layer of cake on top and cover the remainder of the cream cheese. Decorate with tiny apples or anything else you heart desires :)

Big thanks to Michael Smith in Glenrowan, of Smith & Sons Orchards. He gave us these teeny little apples from a lovely old tree, and the great big quinces that we pickled for the workshop.









thank you



@aghadoeestate



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Aghadoe Estate

An enormous thanks to Aghadoe Estate for being our constant source of inspiration, and a gorgeous place to bring the group together.



@brownbrothers



Brown Brothers Winery



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Brown Brothers

A big thanks to Brown Brothers for keeping our group happy with Processco bubbles and some of the finest Shiraz this country has to offer.



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Daylesford & Hepburn Mineral Springs Company

A huge thank you to these guys for keeping everyone well hydrated throughout the workshop.



@pierrickboyer



Pierrick Boyer



@pierrickboyer

Pierrick Boyer - Le Petite Gateau

Thank you to our favourite macaron dealer, and pastry superstar Pierrick for creating these custom macarons for our workshop.



@tammois



Jonai Farms



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Jonai Farms

Thank you to Tammy and family for letting us come and visit the cute little piglets, as well as supplying the best pork for our cooking.

