



daylesford love 2018
recipe collection



juniper & sherry duck pies

Adapted from Donna Hay

4 x 325g duck marylands
sea salt and cracked black pepper
1 onion, thinly sliced
4 garlic cloves, crushed
1 tbs tomato paste
1 tbs juniper berries
6 sprigs thyme
1 cup (250ml) Pedro Ximenez sherry
1 cup (250ml) chicken stock
2 x 375g sheets of Careme puff pastry, thawed
1 egg, lightly beaten
6 sage leaves

1. Preheat oven to 180°C.
2. Place a large non-stick frying pan over high heat. Sprinkle the duck with salt and pepper and cook, skin-side down, for 2-3 minutes. Turn and cook for a further 3 minutes or until browned. Place the duck in a deep-sided roasting pan and set aside.
3. Drain all but 1 tablespoon of fat from the frying pan. Reduce the heat to medium and add the onion and garlic. Cooking for 4 minutes.

4. Add the tomato paste, juniper, thyme, sherry and stock. Stir to combine and bring to a simmer. Pour into the pan with duck.

5. Cover tightly with aluminum foil and roast for 1 hour 30 minutes.

6. Remove the duck from the liquid and set aside. Remove and discard the thyme sprigs. Transfer the liquid to a medium saucepan over high heat. Bring to the boil and cook for 10 minutes or until reduced and syrupy. Remove and discard the skin from the duck. Shred the meat and return to the liquid. Stir to combine and set aside.

7. Increase oven temperature to 200°C. From each sheet of pastry, cut 1 x 15cm x 36cm rectangle. Line 2 large oven trays with non-stick baking paper.

8. Place 1 small pastry rectangle on each tray and top with the duck mixture, leaving a 2cm border. Brush the edges with egg and top with the remaining pastry. Press to seal, trim the edges and brush the pies with egg. Make 3 incisions in each pie and top with 3 sage leaves, pressing on and brushing with egg to secure. Bake for 40 minutes or until golden.

Makes 2.



yoghurt, orange & caramelised honey cake with rhubarb icing

At My Table - Delicious

1¼ cups (440g) honey
Finely grated zest and juice of 2 oranges
300g unsalted butter, softened
1 cup (220g) caster sugar
6 eggs
1½ cups (420g) thick Greek-style yoghurt
2 tsp vanilla extract
4 cups (600g) self-raising flour, sifted

Rhubarb Icing:

1 bunch rhubarb, trimmed, chopped
1 cup (220g) caster sugar
750g cream cheese, softened
100g thick Greek-style yoghurt
Chopped pistachios, and freeze-dried strawberries
to decorate

1. Preheat the oven to 170°C. Grease and line the base and sides of 2 x 20cm springform cake pans with baking paper.

2. Place honey in a saucepan over medium heat, bring to a simmer and cook for 3-4 minutes until slightly darkened. Remove from heat and stir through orange zest and juice. Pour into heatproof bowl and set aside to cool.

3. Using a stand mixer, beat butter and sugar for 2 minutes or until thick and pale. Add eggs, 1 at a time, beating well after each addition, then add yoghurt, vanilla and 1 tsp salt and whisk to combine. With the motor still running on low speed, add one-third honey mixture to the bowl, then one-third flour. Repeat 2 more times, alternating between honey and flour, beating until smooth.

4. Divide batter evenly between cake pans, then bake for 1 hour or until a skewer inserted into the centre comes out clean. Cool slightly, then turn out onto a wire rack to cool completely.

5. For the icing, place rhubarb, sugar and 1½ cups (375ml) water in a saucepan over medium heat. Bring to a simmer and cook for 10 minutes or until the rhubarb is soft and liquid has slightly reduced. Strain, reserving poached rhubarb for another use. Return poaching liquid to pan over medium heat and cook for a further 10 minutes or until thickened and syrupy. Set aside to cool completely.

6. Using a stand mixer fitted with the whisk attachment, whisk the cream cheese on medium speed for 1 minute or until smooth. Add yoghurt and whisk until combined. With the motor running, gradually add rhubarb syrup, whisking constantly on high speed for 2-3 minutes until smooth and thickened. Chill if needed.

7. Slice each cake in half horizontally. Place 1 cake layer on a serving plate and spread with one-quarter of icing. Repeat layering 2 more times, finishing with a final layer of cake. Spread remaining icing over the top of cake, then using the long side of a palette knife, carefully smear a thin layer of icing around the side of the cake. Continue to scrape and smear the palette knife around the side to achieve a 'naked' effect. Scatter over the pistachios and freeze-dried strawberries to serve.



roasted pear & rosemary brioche toasts

Donna Hay

1 cup (175g brown sugar)
1/4 cup (60ml) apple cider vinegar
50g unsalted butter, melted
7 small corella pears, quartered
1 x 400g loaf brioche
10 small sprigs rosemary
1 teaspoon cracked black pepper

1. Preheat oven to 200°C. Mix to combine the brown sugar, vinegar and butter, reserving ¼ cup (60ml) of the mixture and place in a deep-sided baking tray lined with non-stick baking paper. Roast, turning half way, for 15 minutes or until just starting to turn golden.

2. Slice the brioche loaf into 13 x 2cm-thick slices. Trim the edges of each slice and cut in half. Line a 37cm x 24cm baking tray with non-stick baking paper and arrange the brioche inside to fit snugly. Top each brioche slice with a piece of pear and pour over any cooking juices. Scatter with rosemary and brush each pear with reserved butter sugar mixture.

3. Roast for 15 minutes or until the brioche is toasted and pears and golden. Brush with any remaining brown sugar mixture and sprinkle with pepper to serve.



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

1. Preheat the oven to 210°C.
2. 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.
3. 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.
4. In a separate bowl, mix the flour, shredded parmesan cheese, and black pepper.
5. 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.
6. Once the dough is cool enough to handle, place it in a 13x36cm tart tin. 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.

7. 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 to cool.

Goat Cheese Filling

8. 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.

9. 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.

10. Place the tart shells in the fridge to firm up while you roast the grapes.

Roasted Grapes

11. Preheat the oven to 200°C.
12. 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.

Assemble

13. Remove tarts from fridge, top with roasted grapes and extra rosemary sprigs to garnish. Serve.



tomato & plum salad

Matt Preston

3 plums
8 heirloom or black Russian tomatoes, cut into irregular shapes
100g ricotta, crumbled
Basil leaves, to serve

Dressing

1 tbs red wine vinegar
½ tsp salt flakes
¼ cup (60ml) extra virgin olive oil
Pinch of ground white pepper

1. For the dressing, combine all ingredients in a bowl. Set aside.
2. Slice the cheeks off the plums, then cut into wedges.
3. Place the tomatoes and plum wedges in a bowl, add the dressing and toss well to coat.
4. To serve, arrange the tomatoes and plums in a serving bowl or platter.
5. Scatter the ricotta over the salad, then place the basil leaves over the top to garnish. Serve immediately.



figgy friands

Adapted from Katie Quinn Davies

10 free-range egg whites
300 g (2.5 sticks) unsalted butter, melted
175 g (1.5 cups) almond meal
370 g (2 + 1/3 cups) icing sugar, sifted, plus extra for dusting
2/3 cup (100 g) plain flour, sifted
9 figs, cut in half or wedges, plus extra for serving

1. Preheat the oven to 180°C fan-forced.
2. Lightly grease 2 non-stick friand trays. Whisk the egg whites for a few seconds just to lightly combine; you don't need to whip them into peaks or anything like that.
3. Add the butter, almond meal, sifted icing sugar and flour and beat to combine well. Pour into the prepared moulds or pans, filling each hole to just two-thirds full.
4. Place wedges of fig on top of each friand and bake for 25–30 minutes or until a skewer inserted into the centre comes out clean and tops are lightly golden brown.
5. Dust the friands with icing sugar and serve warm, with extra fresh figs if you like.

Makes 18.





sage roasted jonai farms pork belly

Donna Hay

2 heads garlic, cloves separated
2.3kg pork belly, on the bone
¼ cup (60ml) olive oil
⅓ cup sea salt flakes
4 bunches sage

1. Preheat oven to 160°C (320°F).
2. Arrange the garlic over the base of a baking dish. Rub the olive oil all over the pork belly and rub the salt into the skin. Place skin-side down on top of the garlic and cook for 3 hours.
3. Increase the heat to 180°C (355°F). Turn over the pork, add the sage and cook for a further 30 minutes or until the skin is golden and crunchy.





rocket, prosciutto, fig, burrata & pomegranate salad

Adaped from Alimentari

50g unsalted butter
50g brown sugar, plus extra for sprinkling
150g walnuts
6 figs, cut in half
1 burrata
6 prosciutto slices
200g rocket leaves
seeds of 1/2 pomegranate
balsamic vinegar
extra-virgin olive oil

1. Preheat oven to 160°C (140°C fan-forced). Line a baking tray with baking paper.

2. Melt butter and brown sugar in a small saucepan over low heat. Add the walnuts and stir to coat well. Pour nuts onto the prepared baking tray and baking 10 minutes. Set aside to cool.

3. Sprinkle cut figs with a little extra sugar and fry cut side down in a very hot frying pan for 30 seconds. Set aside.

4. To serve, place rocket leaves on a large serving platter. Top with prosciutto slices, figs, torn burrata and walnuts. Scatter the pomegranate seeds over the top and drizzle with balsamic vinegar and olive oil. Season with salt and pepper.



A close-up photograph of a person's hand drizzling a golden liquid, likely olive oil, from a small spoon onto a black bowl filled with a colorful salad of mixed tomatoes and burrata cheese. The bowl sits on a rustic wooden table. In the background, there's a wooden chair and a glass. To the right, a bottle of olive oil with a sprig of fresh basil is visible. The scene is set outdoors, with greenery in the background.

burrata with mixed tomatoes and basil oil

Amanda Ruben

1kg mixed tomatoes
30g basil, torn
2 tbs olive oil
sea salt and freshly cracked black pepper, to taste
6 burrata

Basil Oil

3 large handfuls of basil
2 large handfuls of English spinach
100ml olive oil
¼ teaspoon salt

1. Make the basil oil 1 day in advance. Using a blender or vitamiser, finely blend all the ingredients to a purée. Place the purée in a fine-meshed sieve over a bowl and leave to strain overnight in the refrigerator. You should be left with a vibrant green oil.

2. Combine all the tomatoes in a large bowl. Add the basil and olive oil, and season to taste. Mix gently until well combined.

3. To assemble, pile the tomatoes onto a large serving platter and top with the whole burrata. Drizzle over the basil oil and adjust the seasoning if necessary.



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

1. Mix butter, sugar, salt and cardamom until smooth in a large bowl.
2. 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.
3. 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.
4. Meanwhile, mix the ingredients for the filling and set aside.
5. 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.
6. To make the shape pictured here, fold the dough two times (so you have three layers of dough, kind of like a business letter!).
7. 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!)

8. Twist together into a knot and put on parchment paper.
9. Repeat steps 5-8 with remaining piece of dough.
10. Cover with a cloth and leave to rise for 30 minutes.
11. 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.
12. Serve Swedish style, with a cold glass of milk.

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





saturday night lasagne

Adapted from Neil Perry

9 instant or fresh lasagne sheets
500g fresh bocconcini
100g freshly grated parmesan

Meat sauce

1 tbsp extra virgin olive oil
1 onion, finely chopped
6 cloves garlic, finely chopped
300g pork mince
300g veal mince
sea salt and freshly ground pepper
2 tsp plain flour
2 tbsp balsamic vinegar
a pinch of caster sugar
700ml tomato passata
400g canned diced tomatoes
2 large handfuls basil leaves

Béchamel sauce

50g unsalted butter
4 tbsp plain flour
600ml milk
sea salt and freshly ground pepper

1. Preheat the oven to 190°C. Adjust the oven racks so the dish can sit in the middle.

2. To make the meat sauce, heat the oil in a large heavy-based frying pan over medium heat. Cook the onion, stirring occasionally, until softened but not browned. Add the garlic and cook until fragrant. Increase the heat to medium-high and add the meats and a pinch of salt and pepper. Cook, breaking up the meat with a wooden spoon, for 4 minutes or until it loses its raw colour but is not browned. Add the flour and cook, stirring, for 2 minutes. Add the vinegar and cook, stirring occasionally, until it has almost evaporated. Add the sugar, passata and tomatoes and simmer for 10 minutes or until the sauce thickens slightly. Check the seasoning, stir in the basil and set the meat sauce aside.

3. To make the béchamel, melt the butter in a heavy-based saucepan over low-medium heat. Add the flour and cook, stirring, for 1-2 minutes. Remove the pan from the heat and add the milk all at once, whisking constantly, to avoid any lumps. Return the pan to the heat and keep whisking, until the sauce boils and thickens. Remove from the heat and season.

4. To assemble the lasagne, spread a quarter of the meat sauce in the base of a 29cm x 23cm x 7cm lasagne dish. Place 3 of the lasagne sheets over the sauce. Spread another quarter of the sauce over the pasta, then a third of the mozzarella, torn

into pieces. Continue layering the pasta, meat sauce and mozzarella two more times.

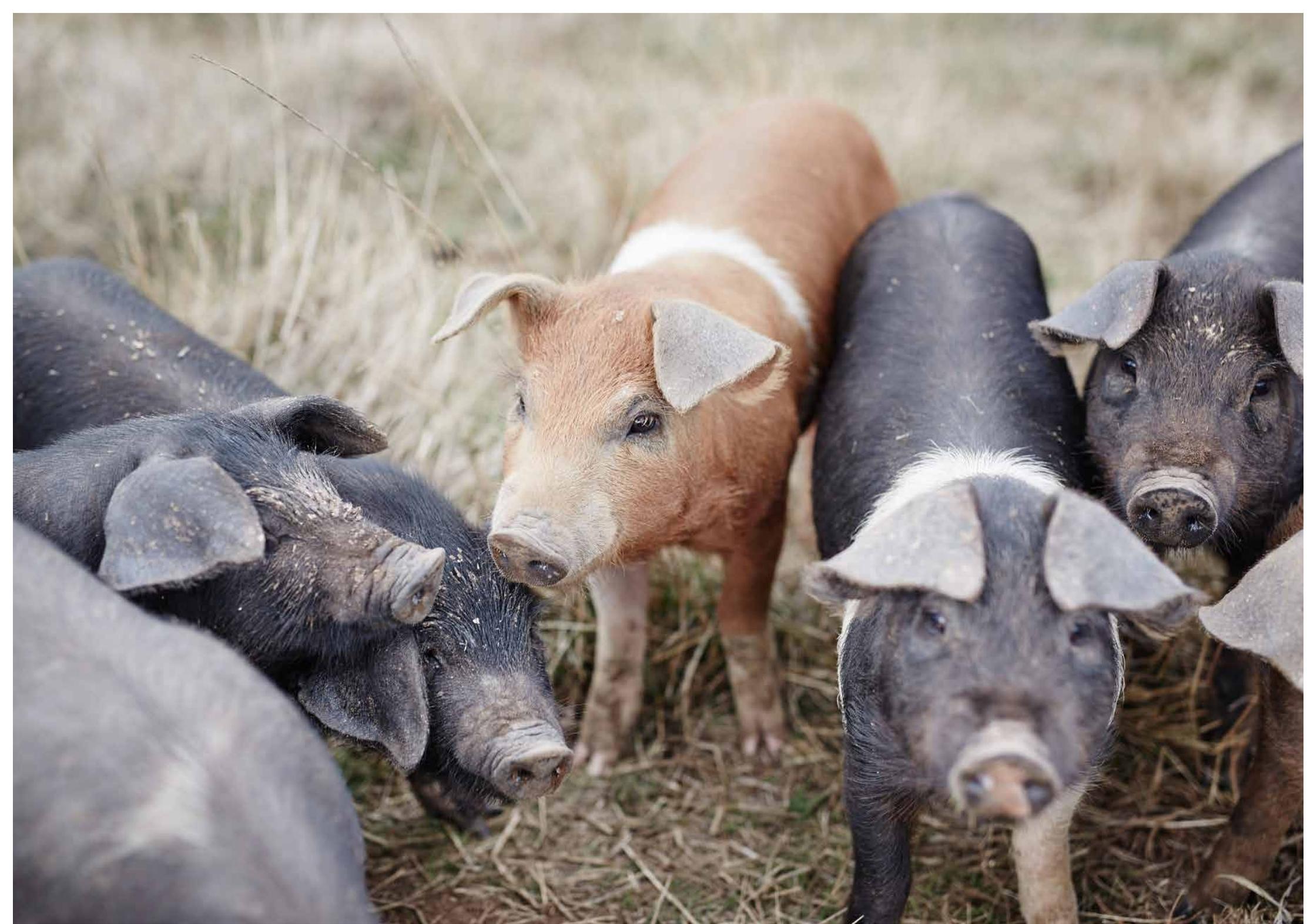
5. Pour the béchamel sauce evenly over the final layer of mozzarella, then sprinkle with the parmesan.

6. Cook the lasagne for 30 minutes or until the cheese is brown and the sauce is bubbling. Let the lasagne stand for 10 minutes before serving.









farewell waffles

BBC Good Food

250g plain flour
7g baking powder
20g caster sugar
5g salt
475ml milk
2 eggs
30ml vegetable oil

1. Weigh all the dry ingredients, place in a large mixing bowl. Break the eggs into the milk and beat the mixture.
2. Add the egg and milk mixture to the dry ingredients. Add the oil and mix all ingredients together until all the large lumps have been broken up. Do not over mix otherwise the waffles will be heavy when cooked.
3. Pre heat the waffle maker and spray with oil.
4. Pour 3/4 of a cup of batter into the waffle maker and cook for 3-4 mins or until golden brown and crispy on the outside.
5. Serve hot with maple syrup.





thank you



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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 and Gamay this country has to offer.



@maxwellandwilliamsofficial



Maxwell and Williams Official

Maxwell & Williams

A huge thank you to these guys for supplying the lovely crockery, cutlery and glassware for our lunch shoot sessions.

It wouldn't have looked as good without you!



@tammois



Jonai Farms



@jonaifarms

Jonai Farms

Thank you to Tammi and Stuart for letting us come and have lunch at the Belvedere.

As well as letting us visit the cute little piglets, as well as supplying the best pork belly for our farm house lunch.

