



daylesford love 2024  
recipe collection







## porchetta with roasted grapes

*Adapted from Delicious & AWW*

2kg boneless pork belly, skin on  
1/2 cup sage leaves  
1/2 cup rosemary leaves  
1/3 cup thyme leaves  
Finely grated zest of 1 lemon  
2 garlic cloves  
80ml extra virgin olive oil  
500g red grapes

1. Score the skin of the pork belly at 5mm intervals.
2. Pat pork completely dry with paper towel. Place pork skin side down onto a chopping board. Cut vertically into the thickest part of the pork along the long side, three-quarters of the way through, to form a flap. Season well.
3. Place the sage, rosemary, thyme, lemon zest, garlic, and oil into a blender and blitz until a paste consistency. Press this mixture into the centre of the pork, roll up firmly from the long side. Tie tightly at 4cm intervals with kitchen string. Gently press any loose stuffing back into the ends.
4. Transfer to a large plate. Refrigerate overnight, uncovered for the skin to dry out.
5. Preheat oven to 240°C/220°C fan-forced. Transfer pork to a wire rack on a baking tray. Bring to room temperature.
6. Roast pork for 30-35 minutes until the skin is golden and crispy. Reduce heat to 180°C/160°C fan-forced and roast for 1-1.5 hours. Add the grapes to the tray around the pork for the last 30 minutes. The pork is ready when the internal temperature reaches 60°C, or until the juices run clean when tested with a skewer in the centre. Loosely cover with foil and rest for 15 minutes.
7. Care the porchetta and serve with roasted grapes.



# blackberry, pickled beetroot, toasted almond and goat's cheese salad

*Silvia Colloca*

125g blackberries  
Juice of 1 lemon  
1 tbs runny honey  
2 medium purple beetroots, leaves attached  
125ml white wine vinegar  
2 tbsp caster sugar  
60ml extra virgin olive oil  
2 tbsp white balsamic vinegar (or verjuice)  
200g goat's cheese, crumbled  
25g flaked almonds, toasted

1. Place blackberries, a squeeze of lemon juice and honey in a bowl and toss to combine. Set aside. (The honey will turn the berries beautifully glossy but, unlike sugar, won't make them mushy.)
2. Scrub beetroot and separate leaves from bulbs. Wash leaves carefully and set aside in a small bowl. Using a mandolin, slice the beetroots thinly, then set aside.
3. Heat the white wine vinegar in a small saucepan over low heat. Add sugar and simmer for 1-2 minutes or until sugar has dissolved. Transfer to a medium bowl. Add the beetroot slices and set aside to pickle for 20 minutes, or up to 24 hours (any longer and the colour of the beetroot will fade slightly).
4. Whisk the oil and balsamic vinegar together in a bowl. Season with salt flakes. Pour half of the dressing over the beetroot leaves and toss well.
5. Drain the pickled beetroot slices, reserving the pickling liquid. Arrange beetroot on a serving platter. Scatter over the blackberries and drizzle with a little of the beetroot pickling liquid.
6. Top with beetroot leaves and goat's cheese. Sprinkle with almonds to serve.



# garlic and sage crispy potatoes

*Donna Hay*

1kg chat (baby) potatoes  
½ cup (125ml) olive oil  
1 head garlic, cloves separated  
sea salt flakes  
20 sage leaves  
malt vinegar, to serve

1. Preheat oven to 220°C (425°F). Place potatoes in a saucepan of cold, salted water, bring to the boil and cook for 20 minutes or until cooked through. Drain and squash with the back of a spoon.

2. Place the oil and garlic on a baking tray and cook for 5 minutes or until hot. Add the potatoes and salt and cook for 15 minutes. Turn and cook for a further 10 minutes. Add the sage and cook for 5 minutes or until crispy. Serve with malt vinegar.



# blueberry muffin cake

*Zoë François*

140g unsalted butter, softened  
200g caster sugar  
155g plain flour  
60g almond flour  
1 tsp baking powder  
1/4 tsp kosher salt  
2 eggs, at room temperature  
120ml full cream milk, at room temperature  
1 tsp vanilla extract  
310 fresh or frozen blueberries

## *Topping*

60g chopped walnuts  
3 tbsp caster sugar  
1/2 tsp ground cinnamon  
1 pinch kosher salt  
2 tbsp unsalted butter, cut into 8 pieces

1. Preheat oven to 190°C. Grease a 20cm springform pan and line the bottom and sides with non stick baking paper.

2. In a food processor, combine the butter, flours, sugar, baking powder, salt, eggs, milk and vanilla and process until smooth.

3. Scrape the batter into the prepared pan. Cover the top with blueberries and use a butter knife to swirl the batter and blueberries together very slightly, just enough to distribute the blueberries and embed them a bit in the batter. Bake until the top is golden brown, about 45 minutes.

4. While the cake is baking, make the topping by mixing the chopped nuts, cinnamon, sugar, and salt in a small bowl. Sprinkle the topping over the cake, place the pieces of butter in various places over the top of the cake, and continue baking the cake until the cake feels just set in the centre. A toothpick inserted into the centre should come out clean, about 15 to 20 minutes.

5. Let the muffin cake cool completely in the pan, then remove it to serve with whipped cream.





# chocolate tofu mousse

*Donna Hay*

100g dark (70%) chocolate  
300g silken tofu, at room temperature  
2 tbsp maple syrup, plus extra to serve  
1 tsp vanilla essence  
figs, to serve  
shaved chocolate, to serve

1. Place the chocolate in a heatproof bowl over a saucepan of simmering water and stir occasionally until the chocolate has melted. Set aside to cool to room temperature.

2. Place the tofu, maple syrup and vanilla in a small food processor and process until smooth. Add the cooled chocolate and process again until smooth.

3. Divide between 4 x ½ cup capacity (125ml) cups and refrigerate for 20 minutes. To serve, top with figs and shaved chocolate.

Makes 4



# buffalo mozzarella lasagne

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

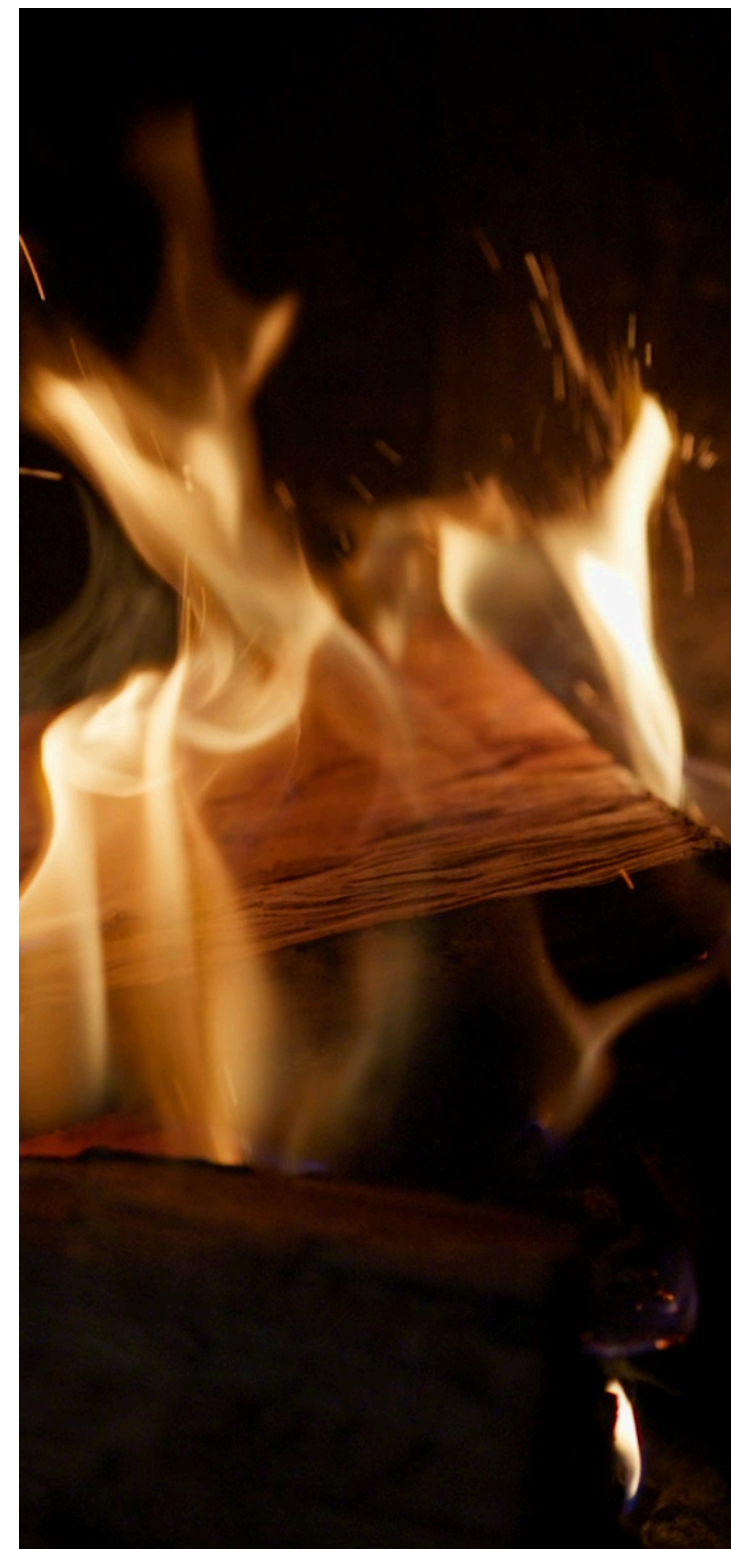
the onion, stirring occasionally, until softened but not browned. Add the garlic and cook until fragrant. Increase the heat to medium-high and add the meats and a pinch of salt and pepper. Cook, breaking up the meat with a wooden spoon, for 4 minutes or until it loses its raw colour but is not browned. 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.



# crisp duck breasts à la mandarine

*Gourmet Traveller*

4 duck breasts (200g each), skin scored  
2 mandarins, halved horizontally  
90g honey  
60ml sherry vinegar  
80ml mandarin juice  
2 star anise  
1 cinnamon quill  
1 small sprig fresh bay leaves

1. Heat a large frying pan over medium high heat. Season duck breasts with 1 tsp salt flakes and place skin-side down in pan. Reduce heat to low and cook until skin is golden and crisp (10 minutes), draining off fat as it renders; reserve 1 tbsp fat. Turn duck, increase heat to high and cook until browned and medium-rare (3-4 minutes).

2. Remove duck from pan and transfer to a warm place, cover loosely with foil and set aside to rest. Return pan to medium-high heat and add reserved rendered duck fat. Add mandarin halves cut-side down and cook until golden (1-2 minutes). Add honey, vinegar, mandarin juice, star anise, cinnamon and bay leaves, and cook until reduced and sticky (3-4 minutes). Return duck and any resting juices to the pan, season and serve.



# sautéed green beans with garlic

*Recipe Tin Eats*

Blanched Green Beans:

250g/ 8oz green beans , trimmed

1 tsp salt

For Sautéing:

1 tbsp extra virgin olive oil (or... butter!)

2 garlic cloves, finely minced

1/8 tsp salt

1 pinch black pepper

1. Blanch beans: Bring a large saucepan of water to the boil with 1 teaspoon of salt. Add beans, cook for 4 minutes (they will turn bright green), drain, then rinse under cold tap water to cool. (There's really no need to shock in ice water). Shake off excess water.

2. Sauté: Heat oil in a large skillet over medium high heat. Add green beans and garlic. Toss (or stir!) for 2 minutes until the garlic is golden and crispy. Add salt and pepper, then toss.

3. Serve: Transfer beans to serving dish. Serve warm!



# smørhøner

*Iron Chef Shellie*

## *bread dough:*

120g unsalted butter, softened  
75g caster sugar  
¼ tsp salt  
1½ tsp ground cardamom  
375ml full cream milk  
15g dry yeast  
640g plain flour, plus extra for dusting  
1 eggwhite, lightly beaten

## *icing:*

120g icing sugar, sifted plus extra to decorate  
1-2 tbsp water

## *vanilla custard filling:*

30g caster sugar  
1 egg yolk  
1 tbsp corn flour  
250ml full cream milk  
½ tsp vanilla bean paste

## *cinnamon filling:*

90g unsalted butter, softened  
45g caster sugar  
1 tbs ground cinnamon  
¼ tsp ground cardamom  
¼ tsp vanilla powder or ½ tsp vanilla extract

1. In a large bowl, mix together butter, caster sugar, salt and ground cardamom until smooth. Heat milk in a small saucepan until around 37°C. Remove from heat, sprinkle over yeast and stir until dissolved.

2. Add milk to butter mixture and stir to combine. Add flour to butter mixture and knead the dough for 5-10 minutes, or until soft and elastic. Cover and allow to rest for 1 hour, or until doubled in size.

3. To make the vanilla custard filling, in a medium sized heatproof bowl, whisk together the sugar and egg yolk until pale and thickened, then whisk in the cornflour. In a saucepan over medium heat, combine the milk and vanilla bean paste, stir to combine. Remove from the heat just before it starts to boil. Pour the milk in a steady stream into the egg mixture, whilst whisking constantly to avoid curdling the eggs. When you have added all the milk, pour the mixture back into the saucepan and whisk over medium heat until the mixture has thickened and coats the back of a spoon. Cool completely then place in a large piping bag and keep in the fridge until needed.

4. To make the cinnamon filling, mix all ingredients together in a bowl and set aside.

5. To making icing, add icing sugar to a small bowl. Start with 1 tablespoon of water and add more if mixture is too dry, you want a consistency that flows smoothly off the spoon, in an unbroken stream. Transfer to a small piping bag and set aside.

6. When the dough is ready, on a lightly floured surface, roll dough into a 50x40cm rectangle. Spread the filling over the dough, right to the edges.

Fold the top third of the dough to the centre, and the bottom third over that towards the centre, like you are folding a letter. Pinch to seal the seam. Facing the long edge, trim off the edges and cut dough into 12 equal portions.

7. Cut each strip in half lengthwise, leaving the top part uncut so each piece looks like a pair of pants. Twist each 'leg' of the piece several times, slightly stretching it as you go. To shape the bun, you want the uncut part to remain in the middle. Take the left 'leg' and coil it clockwise over the top, and pinch to seal. Then take the other 'leg' and coil clockwise underneath, and pinch to seal the edge.

You should have a bun that looks tall instead of flat, with two levels. Arrange on two baking trays lined with non-stick baking paper, allowing room for when they expand.

8. Cover with clean tea towels and rest for a further 60 minutes.

9. Preheat oven to 220°C (200°C fan-forced).

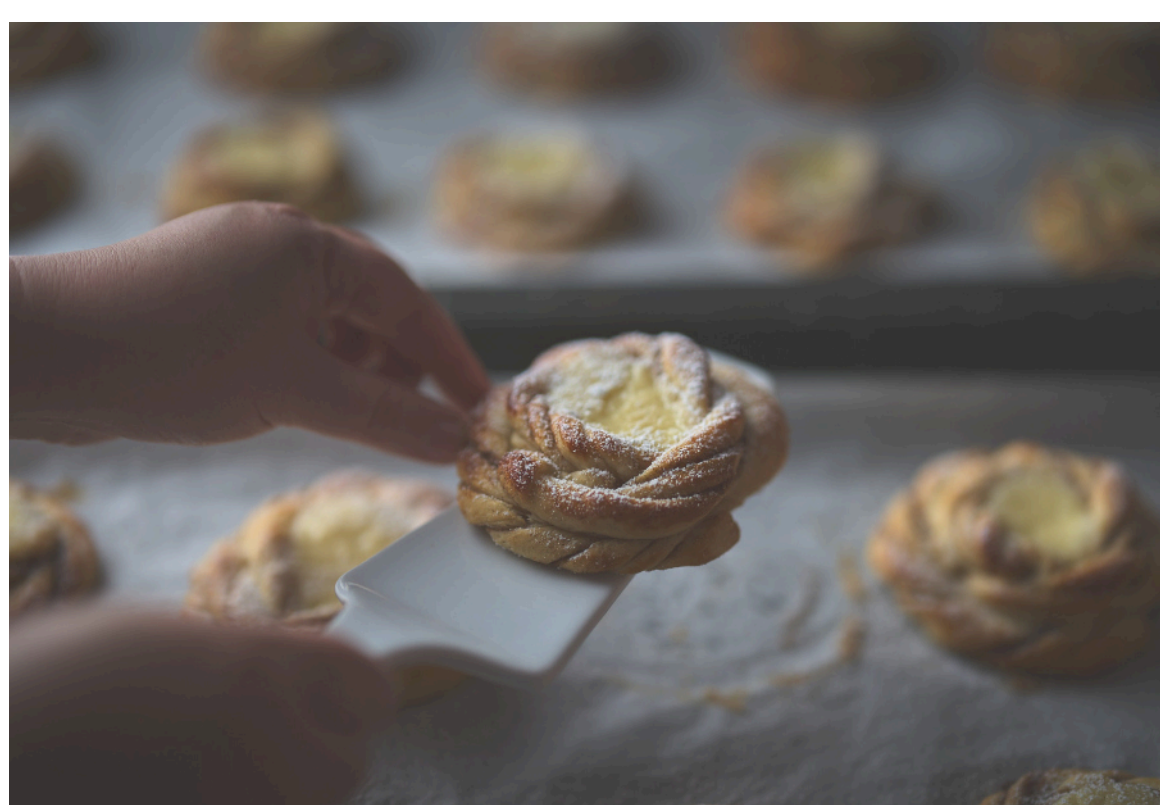
10. Using your fingers, make a well in the middle of each bun. Brush each bun with egg white and cut the tip off the piping bag filled with custard and fill wells with vanilla custard. Bake for 8-10 minutes, or until golden brown. Allow to cool slightly.

11. Snip the tip of the other piping bag, and pipe the icing in a zig-zag pattern over each bun and finish with a light dusting of icing sugar.

12. Serve warm or at room temperature. Best eaten on the day they are made.









# caesar salad

## RecipeTin Eats

### dressing

- 1 cup mayonnaise (hellman's or s&w whole egg)
- ½ tsp garlic, finely minced
- 2 anchovy fillets
- 2 tbsp fresh lemon juice
- 1 tsp dijon mustard
- 1 tsp worcestershire sauce
- ½ cup freshly grated parmesan cheese
- 3-4 tbsp milk (to adjust consistency)
- ¼ tsp salt
- ¼ tsp black pepper

### garlic croutons

- 2-3 slices white bread, 1.5cm thick
- 1 garlic clove, cut in half
- 1 tbsp olive oil
- ¼ tsp salt

### salad

- 150g streaky bacon, cooked and chopped
- 10 cups cos lettuce, chopped, wash & dried
- freshly grated parmesan, for garnish

### optional extras - chicken & egg

- 2-4 eggs, cooked to your taste, peeled and halved
- 500g chicken breast fillets (2 pieces)
- ½ tsp each salt and pepper
- 1 tbsp olive oil

### Dressing:

1. Whizz all ingredients in food processor until smooth, starting with 3 tbsp milk.
2. Taste and adjust salt and pepper as desired, and use milk to get the dressing to the desired consistency.
3. Set aside for 20 minutes+ to allow flavours to develop.

### Bacon:

1. Place bacon into a cold skillet (no oil), then turn onto medium high. Cook until golden, turn, cook other side until golden. Remove onto paper towels, cool, then chop.

### Garlic Croutons:

1. Preheat oven to 180°C.
2. Toast bread in the toaster for 1 minute (or oven for 2 minutes each side) until surface is dried but not browned.
3. Rub both sides of each piece of bread with the cut side of the garlic.
4. Remove crust from bread (optional) and cut into cubes - around 1.5 cups. Drizzle with 1-2 tbsp olive oil, sprinkle with salt, then bake until golden, shaking the tray once. Sandwich bread will take around 7 minutes, sourdough and similar breads take 12-15 min.

### Assemble:

1. Place lettuce in bowl with 1/2 the dressing. Toss well, taste, then decide if you want more Dressing. Transfer to serving bowl. (Top with chicken and egg if using) Scatter over with bacon and croutons. Sprinkle with parmesan and serve!

### Optional Extras:

Eggs: Place the eggs in a saucepan and cover with water. Place over medium high heat and bring to simmer. Once the water is simmering, turn down to medium (gentle simmer) and cook for 3 min (for soft centres), 4 min for firm yolks and 6 min for hard boiled. Remove eggs, run under cold water for 15 sec then leave submerged in a bowl of cold tap water for 5 min. Peel then set aside.

Chicken: Either pound the chicken to about 1.2cm even thickness, or slice each breast in half horizontally. Sprinkle both sides with salt and pepper. Use bacon fat remaining in skillet. Cook first side for 5 min, turn then cook the other side for 2 min. Remove, cover loosely with foil and rest for 5 min. Cut into slices.





# chicken & spring onion skewers

## *Delicious Team*

600g chicken thigh fillets, skin on, cut into 3-4cm cubes

3 thick spring onions, cut into 4cm lengths

Tare, for brushing

1. Soak bamboo skewers for 30 minutes in water to minimise burning.
2. Preheat a charcoal barbecue (hibachi) or gas barbecue to medium-high.
3. Meanwhile, thread 4 chicken pieces onto bamboo skewers, alternating with spring onion. Brush with tare, then grill, turning and brushing occasionally, until the outside is charred slightly and cooked through (8-10 minutes). Rest for 5 minutes then serve drizzled with extra tare.

# pork shiso skewers

## *Delicious Team*

1.2kg thin piece skinless pork belly, fat trimmed

15 purple shiso leaves, stalks removed

Tare, for brushing

1. Soak bamboo skewers for 30 minutes in water to minimise burning.
2. Place the pork, skin-side down on a work surface and evenly place shiso leaves slightly overlapping over pork. Roll up pork lengthways, then tightly wrap in plastic wrap; freeze for 30 minutes to set. Slice pork widthways into 12, 2cm-thick slices. Using two skewers, horizontally skewer two rolled pork slices.
3. Preheat a charcoal barbecue (hibachi) or gas barbecue to medium-high.
4. Grill skewers, turning frequently, until beginning to colour. Brush with tare and continue to grill, turning frequently, until charred and cooked (8-10 minutes). Rest for 5 minutes. Serve drizzled with extra tare.

## tare

250ml soy sauce

125ml mirin

125ml sake

110g brown sugar

1. Place ingredients in a saucepan and bring to the boil. Reduce heat to low and reduce, stirring occasionally, until slightly thickened (10-12 minutes). Cool, store in an airtight container in the refrigerator for up to 2 months.



# zucchini skewers

## *Delicious Team*

2 zucchini, cut into 2cm rounds  
Miso glaze, for brushing

1. Soak bamboo skewers for 30 minutes in water to minimise burning.
2. Preheat a charcoal barbecue (hibachi) or gas barbecue to medium-high.
3. Meanwhile, thread 2 pieces of zucchini onto bamboo skewers.
4. Grill, turning frequently until starting to colour (2-3 minutes). Brush with miso glaze; grill for a further 1 minute or until charred. Serve brushed with extra miso glaze.

# miso glaze

50ml sake  
50ml mirin  
100g caster sugar  
200g aka (red) miso

1. Combine sake, mirin and caster sugar in a small saucepan over low heat. Cook, stirring occasionally, until sugar dissolves (3-5 minutes). Transfer to a bowl with miso and stir to combine. Cool, then store in an airtight container in the fridge for up to 2 months.





# dressed cucumber

*Adam Liaw*

2 lebanese cucumbers  
1 tbsp salt  
1 tbsp bonito stock, or water  
1 tbsp rice vinegar  
1 tsp sugar  
½ tsp soy sauce

1. Peel a few strips of skin from the cucumber (don't keep completely). Slice the cucumber diagonally two-thirds of the way through in slices 1 millimetre apart. Roll the cucumber over so that the cuts are facing the board and repeat for the other side of the cucumber. If you cut on the same angle the cuts on each side will be perpendicular to one another and the cucumber will not be divided.

2. Mix the salt 2 cups cold water and soak the cut cucumbers in the water for at least 10 minutes, until the cucumber softens. Carefully squeeze out as much liquid as possible and cut the cucumbers into 4cm lengths.

3. Mix the stock (or water), vinegar, sugar and soy sauce together until the sugar is dissolved. Place the cucumber in a serving bowl and pour over the dressing. Serve immediately.

# corn with mayonnaise, bonito and nori

*Adam Liaw*

2 ears of corn, husks and strings removed  
2 tbsp Kewpie mayonnaise  
1 tbsp bonito flakes  
1 tsp aonori  
½ tsp Korean chilli flakes

1. Cut the corn into 5cm pieces and place into a dry frying pan over low-medium heat. Cook for 15 minutes, turning frequently until browned all over. Add the mayonnaise and continue turning until the corn is glossy.

2. Remove the corn to a plate and scatter with the bonito flakes, aonori and Korean chilli flakes.











# Vietnamese noodles with lemongrass beef

*Recipe Tin Eats*

## *Beef and marinade*

600 - 800g thinly sliced beef

1 stalk lemongrass white part only, bruised then sliced into pieces easy to pick out later

2 garlic cloves, finely chopped or minced

2 tbsp lime juice

2 tbsp fish sauce

1 tbsp light soy sauce

2 tbsp brown sugar

1 tbsp vegetable oil

## *Nuoc Cham*

1/4 cup fish sauce

4 tbsp rice vinegar

2 tbsp white sugar

1/2 cup water

2 garlic cloves, finely chopped

1 red birds eye chilli, finely chopped

3 tbsp lime juice

## *Noodle Bowl*

200g vermicelli noodles, dried

2 carrots, julienned

2 cucumbers, julienned

5 cups iceberg lettuce, finely sliced

Handful of mint and coriander leaves

1. Combine beef and marinade ingredients and set aside for at least 1 hour, up to 24 hours.

2. Heat 1/2 tbsp oil in a fry pan over medium heat (or heat the BBQ). Remove beef from marinade, shaking off large bits of lemongrass (small bits should fall off during cooking).

Place beef in the pan and cook each side until dark golden brown and chicken is just cooked through - about 6 to 8 minutes in total.

Remove from pan, shaking off any remaining bits of visible lemongrass and set aside to rest for 5 minutes. Then slice into thin pieces.

3. Combine the Nuoc Cham ingredients and mix well to dissolve the sugar. Adjust to your taste (spiciness, lime, sweetness) and set aside for at least 20 minutes.

4. Soak the vermicelli noodles in hot water for 3 minutes (or according to packet instructions), then drain and rinse under cold water to stop the noodles from sticking together.

Individual servings: Place noodles in bowl. Top with vegetables and herbs, and beef pieces. Drizzle with a few tablespoons of Nuoc Cham Sauce (be generous, ~ 4 tbsp per serving).

DIY (my preferred way): Place chicken, vegetables, herbs, noodles and sauce in separate bowls / piled on platters. Then let everyone make their own bowls!



SATURDAY  
USA JAPAN  
EST. 2009

# 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.







