



hobart food photography workshop 2017
recipe collection



A close-up photograph of three glasses of chocolate tiramisu. Each glass is filled with layers of ladyfinger biscuits, mascarpone cream, and chocolate ganache, topped with a dusting of cocoa powder. The glasses are arranged on a dark metal tray with a decorative circular pattern. The background is softly blurred, showing a person in a blue shirt.

chocolate tiramisu

prettysimplesweet.com

Chocolate Syrup for Dipping

1 cup hot water
1½ tbsp unsweetened cocoa powder
2 tbsp sugar
2-3 tbsp chocolate liqueur or brandy (optional)

Chocolate Ganache

100g dark chocolate, coarsely chopped
½ cup (120ml) heavy cream

Filling

1 cup (227g) mascarpone cheese, room temperature
1 tsp pure vanilla extract
1 cup (250ml) heavy cream
⅓ cup (65g) sugar
about 200g (18-24 units) lady finger biscuits
cocoa powder and grated dark chocolate, to serve

For the chocolate syrup: in a small bowl, combine hot water, cocoa powder and 2 tablespoons sugar and liqueur. Set aside to cool slightly.

For the chocolate ganache: place chopped chocolate and cream in a medium heat-proof bowl. Carefully microwave in 20-second intervals, stirring in between each interval, until melted. Alternatively, set it over a saucepan of simmering water, stirring occasionally. Set aside to cool slightly.

For the filling: In a large bowl, place mascarpone and vanilla extract and whisk vigorously until creamy and smooth (there's no need to use the mixer for this). In a different mixer bowl, using an electric mixer, whisk together heavy cream and sugar until stiff peaks form. Fold whipped cream into mascarpone in 2 additions until mixture is smooth.

Assemble tiramisu: Dip ladyfingers very quickly (less than a second) into the chocolate syrup. Break each one into 4 pieces and place them at the bottom of the glasses (you don't have to use all 4 pieces at once; it depends on the size of the glass.). Spoon a dollop of the mascarpone cream mixture on top. Add a thin layer of chocolate ganache, about 1-1.5 teaspoons, on top of the mascarpone cream. Repeat once more and finish with another layer of mascarpone cream. Dust the top with cocoa powder or grated chocolate.

Refrigerate for at least 1-2 hours until set. Tiramisu will keep for 3 days in the fridge.

crispy chia tofu

Adapted from Donna Hay

50g white chia seeds
70g quinoa flakes
sea salt and cracked black pepper
2 eggwhites
600g firm tofu, drained and thickly sliced
60ml vegetable oil
½ teaspoon sesame oil
60ml mirin (Japanese rice wine)
2 teaspoons finely grated ginger
250g baby cucumbers (cukes), sliced
1 cup mint leaves
100g baby watercress sprigs (optional), to serve

dipping sauce

2 tbs light soy sauce
1 small red chilli, finely chopped

To make the dipping sauce, place the soy sauce and chilli in a small bowl. Mix to combine and set aside.

Place the chia seeds, quinoa flakes, breadcrumbs, salt and pepper in a bowl and mix to combine.

Place the eggwhites in a bowl and whisk until fluffy. Dip the tofu in the eggwhite and press into the chia mixture to coat.

Heat the vegetable oil in a large non-stick frying pan over high heat. Cook the tofu, in batches, for 1–2 minutes each side or until golden and crisp. Drain on paper towel and keep warm.

Place the sesame oil, mirin and ginger in a medium bowl and whisk to combine. Add the cucumber and mint and toss to combine.

Serve the tofu with the cucumber salad, watercress and the dipping sauce. Serves 4.





chilli, garlic & eggplant salad

Adam Liaw

- 1 long red chilli
- 4 cloves garlic, peeled
- ½ cup vegetable oil
- 2 eggplants, halved and thinly sliced on an angle
- 2 tbsp soy sauce
- 2 tbsp fish sauce (or additional soy sauce)
- 1 tbsp caster sugar
- ½ cup water
- ½ cup picked coriander leaves (optional)
- 150g mixed salad greens
- 2 Lebanese cucumbers, peeled in intervals, halved and thinly sliced diagonally
- 4 spring onions, trimmed and finely shredded

Black Vinegar Dressing

- 3 tbsp black vinegar
- 1 tbsp caster sugar
- 1 tbsp sesame oil
- 1 tsp fish sauce
- 1 tsp oyster sauce

Roughly chop the chilli and garlic together on a board. Heat the oil in a wok or large frypan over medium heat and fry the chilli and garlic until fragrant and starting to brown. Remove the solids from the wok and set aside but keep the oil hot.

Add the eggplant in batches and toss to coat in the oil. Fry each batch over very high heat until the eggplant has soaked up all the oil, then remove from pan and set aside. When the last batch is cooked, return all the eggplant to the wok and toss through the soy sauce, fish sauce and caster sugar. Add the water a splash at a time while tossing the wok until the eggplant is soft. Toss through the reserved chilli and garlic, and coriander (if using).

To make the dressing, stir together all the ingredients until the sugar is dissolved. Combine the salad greens, cucumber and spring onion in a large bowl, then toss through the dressing. Scatter the warm eggplant over the greens to serve.

sweet chilli sauce

Adam Liaw

300g long red chillies (deseeded if you prefer)
6 cloves garlic
2 cups white vinegar
2 cups sugar
½ cup fish sauce

Roughly chop the chillies and garlic together on a chopping board, or use a food processor.

Bring the vinegar, sugar and fish sauce to the boil in a non-reactive saucepan, stirring to dissolve the sugar. Add the chilli and garlic mix and simmer, uncovered, for about 30 minutes, or until the sauce has thickened. Allow to cool and transfer to a bottle. It will keep in the fridge for around six months.



thai grilled chicken

Adam Liaw

1 whole free-range chicken (about 1.8kg) or
2kg chicken wings
1 tbsp black peppercorns
Leaves, roots and stems from 2 coriander roots,
roughly chopped
1 stalk lemongrass, white part only, roughly
chopped
2 tbsp brown sugar
¼ cup fish sauce
¼ cup coconut milk
Homemade sweet chilli sauce, to serve

Halve the chickens with a cleaver through the backbone and breast cartilage. In a mortar pound the peppercorns, coriander and lemongrass together to a rough paste. Mix the paste with the brown sugar, fish sauce and coconut milk then rub this loose paste all over the chicken and marinate for at least 30 minutes, but preferably overnight.

Heat the oven to 200°C (fan-forced). Place the chicken halves on a baking tray with skin facing up and bake for 40 minutes, or until cooked through and caramelised. Rest in a warm, draught free place for 15 minutes before serving. Grill under the overhead grill for a further 10 minutes if the chicken needs a little more colour.

Serve the chicken with homemade sweet chilli sauce.



roasted pumpkin with coriander

Adam Liaw

- ½ Kent pumpkin, seeds removed, cut into wedges
- 3 tbsp fish sauce
- 1½ tbsp brown sugar
- 1 long red chilli, finely chopped
- 2 cloves garlic, peeled and finely chopped
- 2 tbsp vegetable oil
- ½ tsp salt flakes
- ½ cup thick Greeky-style yoghurt
- Lime wedges, to serve
- Coriander leaves, to serve
- Freshly ground black pepper, to taste

Heat the oven to 200°C (fan-forced).

Place the pumpkin slices on a baking tray lined with baking paper. Mix together the fish sauce, brown sugar, chilli, garlic and oil and pour over the pumpkin, turning it over to coat well. Bake for 30 minutes without turning, or until the pumpkin is very well caramelised.

Scatter the pumpkin with salt and serve with spoonfuls of yoghurt, lime wedges and coriander leaves. Grind over black pepper to serve.

tomato salad

Adapted from Adam Liaw

1 kg heirloom tomatoes, very roughly chopped
½ red onion, peeled and sliced very thinly
sea salt flakes and ground black pepper, to taste

Dressing

2 tbsp rice vinegar
1 tsp caster sugar
2 tsp soy sauce
2 tsp sesame oil

Place the tomatoes on a large plate or bowl, and pile the onions on top. Season well with salt and pepper. Mix together the dressing ingredients and pour over the salad.

Serve immediately.





slow baked lamb shoulder

Karen Martini

2 teaspoons sea salt flakes
8 cloves garlic, sliced
6 sprigs rosemary, stripped and leaves chopped
1 tablespoon black peppercorns
100ml extra virgin olive oil
3 tablespoons dried oregano
1.8-2.2kg lamb shoulder, deboned
100ml white wine vinegar
lemon wedges, to serve



Preheat the oven to 150°C (fan-forced).

Grind the salt, garlic, rosemary and peppercorns in a mortar and pestle, then add the olive oil and dried oregano.

Open out the lamb shoulder and massage the marinade into the lamb. Place the lamb in a ceramic baking dish, splash over the vinegar and pour 150ml water into the tray. Cover with foil and bake for 2½ hours. Remove the foil (the meat should be very tender by now) and drain off some of the fat, leaving the juices behind.

Increase the heat to 220°C (200°C fan-forced) and turn on the grill bars if possible, then cook the meat for 3-5 minutes until crispy and nicely browned.

Lightly shred the meat into large chunks and pile on a warm platter (or serve it in the baking dish - try to keep it as hot as possible). Spoon over some of the juices and serve with lemon wedges.

Serves 6-8.



freekah salad with feta, toasted almonds, lemon and parsley

Karen Martini

- 300g freekah grains
- 2 handfuls large golden raisins
- 100ml extra virgin olive oil
- juice of 1 lemon
- sea salt and freshly ground pepper
- 1 red onion, finely diced
- 1 large bunch flat-leaf parsley, leaves picked and roughly chopped
- 50g almonds, toasted and roughly chopped
- 100g marinated sheep's feta, crumbled

Bring a large saucepan of water to the boil over high heat. Add the freekah, then reduce the heat to low and simmer for 40 minutes or until tender.

Meanwhile, soak the raisins in boiling water for a few minutes to plump up. Drain well.

Drain the freekah well and place in a serving bowl. Add the olive oil, lemon juice, salt and pepper to the warm freekah, then toss through the raisins, onion and parsley. Top with the toasted almonds and feta.



easy flatbreads

Jamie Oliver

For the flatbreads

350g self-raising flour, plus extra for dusting
sea salt

1 teaspoon baking powder

350g natural yoghurt

For the garlic and herb butter

2 cloves of garlic

a bunch of fresh soft herbs, such as flat-leaf
parsley, tarragon, basil, dill

40g unsalted butter

Add all the flatbread ingredients to a mixing bowl
and mix together with a spoon, then use clean
hands to pat and bring everything together.

Dust a clean work surface with flour, then tip out
the dough.

Knead for a minute or so to bring it all together
(this isn't a traditional bread recipe, so you don't
need to knead it for long – just enough time to
bring everything together).

Put the dough into a floured-dusted bowl and
cover with a plate, then leave aside.

If making the garlic butter: peel the garlic cloves
and crush them with a garlic crusher.

Pick the herb leaves onto a chopping board and
finely chop them, discarding the stalks.

Melt the butter in a small pan over a medium
heat, then stir through the garlic and chopped
herbs, then set aside.

Dust a clean work surface and rolling pin with
flour, then divide the dough in half, then divide
each half into 6 equal-sized pieces (roughly the
size of a golf ball).

With your hands, pat and flatten the dough, then
use a rolling pin to roll each piece into 12cm
rounds, roughly 2mm to 3mm thick.

Use a knife to cut 6 lines into the centre of each
round, leaving about 3cm at each end.

Place the griddle pan on a high heat, then once
hot, cook each one for 1 to 2 minutes on each
side, or until bar-marked and puffed up, turning
with tongs.

Brush the flatbreads all over with herby garlic
butter as they come off the griddle, then pile onto
a serving board so everyone can dig in and help
themselves.

Makes 12.





roasted roots & halloumi traybake with courgetti

Jamie Oliver

800g mixed root veg, (potatoes, carrots, parsnips, beetroots)
2 red peppers
1 small broccoli , or cauliflower
olive oil
250g halloumi cheese
1 courgette, (or 1 cucumber, 2 carrots or 2 beetroots)
1 large eating apple
100 g lamb's lettuce or spinach
4 tbs quality green pesto

Preheat the oven to 200C/400F/gas 6.

Scrub the root veg and cut into bite-sized pieces along with the peppers, discarding the seeds. Cut the broccoli or cauliflower into florets.

Spread the veg out in a large roasting tray, drizzle with 3 tablespoons of oil, season with sea salt and black pepper and toss well to coat. Roast for 20 minutes, or until the vegetables are tender and coloured.

Cut the halloumi into 2cm pieces and scatter over the veg. Switch the oven to grill, increase the temperature and grill for 5 to 10 minutes, or until the cheese is soft and golden.

Spiralise the courgette (or other chosen vegetables), then core and thinly slice the apple. Combine the apple with the roasted veggies, then stir through the courgetti and spinach.

Mix the pesto with 2 tablespoons of oil and drizzle over to serve.

Serves 4.

strawberry & lemon tart

Adapted from BakeNoir.com

1 roll, store bought shortcrust pastry, thawed
300g mascarpone cheese
8 tbsp powdered sugar
zest of 2 lemons
4 tablespoons lemon juice
180ml heavy whipping cream
2 punnets strawberries, halved
elderflowers to decorate, optional



Preheat oven to 180°C. Line a lightly greased 36cm x 13cm x 2.5cm loose-bottomed fluted tart tin with the pastry. Trim the edges and prick the base with a fork. Refrigerate for 30 minutes.

Line the pastry case with non-stick baking paper, fill with baking weights and bake for 15 minutes. Remove the paper and weights and bake for a further 10 minutes or until the pastry is just cooked. Allow to cool in the tin.

In the bowl of your standing mixer combine mascarpone cheese, powdered sugar, lemon zest and juice and beat until creamy. Add heavy cream and beat on high until you get a fluffy filling.

Spread filling into the cooled, empty tart shell, top with halved strawberries and elderflowers if using.

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

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

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.

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.

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.

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

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.

pasta with aubergine & tomato sauce

Jamie Oliver

1 small onion
2 cloves of garlic
1/2 a bunch of fresh basil
2 aubergines
4-6 tablespoons olive oil
1 x 400g tin of quality chopped tomatoes
500g dried rigatoni
80g ricotta cheese

Peel and finely chop the onion and garlic.
Pick the basil leaves and finely chop the stalks.
Trim and cut the aubergine into 2cm slices.

Heat 3 tablespoons of oil in a pan and sweat the onion, garlic and basil stalks for 7 minutes.

Add the tomatoes, season well and bring to a steady simmer. Cook for about 20 minutes.

Meanwhile, fry the aubergine in the remaining oil until golden, then stir into the tomato sauce with most of the basil leaves.

Cook the pasta according to the packet instructions, drain, then stir through the sauce.

Divide between plates and crumble over some ricotta and scatter over the reserved basil leaves before serving.

Serves 4



monday morning pancakes

Shellie Froidevaux

1½ cups milk
1 egg
2 tsp vanilla extract
2½ cups self-raising flour
¼ tsp bicarbonate of soda
⅓ cup caster sugar
25g butter, melted
Berries, to serve
Maple syrup, to serve

Whisk milk, egg and vanilla together in a jug. Sift flour and bicarbonate of soda into a bowl. Stir in sugar. Make a well in centre. Add milk mixture. Whisk until just combined.

Heat a large non-stick frying pan over medium heat. Brush pan with butter. Using ¼ cup mixture per pancake, cook 2 pancakes for 3 to 4 minutes or until bubbles appear on surface. Turn and cook for 3 minutes or until cooked through. Transfer to a plate. Cover loosely with foil to keep warm. Repeat with remaining mixture, brushing pan with butter between batches.

Serve with berries and maple syrup.







thank you



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The Agrarian Kitchen

Agrarian Kitchen

An enormous thanks to Rodney, Severine, Tristan, Chloe and Stacey for the amazing venue and hospitality over our couple of days at Agrarian Kitchen.

Thank you Stacey for the lovely cake!



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The Agrarian Kitchen

Agrarian Kitchen Eatery

Thank you to the team for our first dinner that the group couldn't stop talking about the whole trip. Those cheese dumplings won't be forgotten in a hurry!



@ridgelinepottery



Ridgeline Pottery

Ridgeline Pottery

A huge thank you to Ben and Peta for morning tea and great morning seeing you both at work in the studio.



@frogmorecreekLING



Frogmore Creek Wines



@FrogmoreWines

Frogmore Creek Winery

Thank you to our favourite winery in the region. Chef John and team for creating some amazing dishes we won't forget!

